

American Lobster

APPETIZERS

Fried Calamari

Fried Calamari Hand Breaded and Served with a Side of Marinara Sauce ~ 14

Bacon Wrapped Scallops

Scallops Wrapped in Smokey Bacon Served with a Side Bourbon Glaze. ~ 18

Fried Pickle Chips

Deep-Fried Dill Pickles Served with Spicy Ranch ~ 10

Shrimp Taco

Plump Juicy Shrimp Served in a Flour Tortilla Shell Topped with Crisp Cabbage, Avocado, Cheddar Cheese, Cilantro, and Drizzled with Lime Crema Sauce. ~ 14

Fresh Mozzarella Wedges

Hand Breaded Fresh Mozzarella Served with a Side of House Made Marinara Sauce ~ 10

Steamed Mussels

One Dozen of Fresh Mussels
~ Butter ~ 9.99 | Garlic White Wine Sauce ~ 13 |
Marinara Sauce ~ 12 ~

Little Neck Clams

One Dozen of Fresh Little Neck Clams
~ Butter ~ 9.99 | Garlic White Wine Sauce ~ 13 ~

Alligator Tacos

Two Alligator Tacos Tossed with Chipotle Aioli, with Lettuce, Guacamole, Cilantro Served in a Crispy Flour Tortilla. ~ 18

Lava Rock Shrimp

Beer Battered Shrimp Tossed with Sweet Chili Aioli Served with Mango Coconut Dip ~ 16

Mac N' Cheese Bites

Mac N' Cheese Breaded and Fried Served with House Made Cheese Sauce ~ 10

Blackened Salmon Taco

Blackened Salmon Topped with a Mango Pineapple Habanero Slaw, Avocado, Tomato, Onion, Cilantro Served on a Flour Tortilla ~ 16

Mesquite Smoked Wings

In House Light Smoked Mesquite Wings
\$8 ½ Doz | \$15 Doz
~ Whiskey Honey Barbeque / Mild / Hot / Devils
Rush / Cajun Garlic Parmesan / Hot & Honey /
Tropical Mango Pineapple Habañero / Parmesan
Peppercorn ~

SOUPS AND SALADS

Crab Bisque

Creamy Crab Bisque with a Cajun Kick! Contains Fresh Garden Herbs and Spices ~ Cup - 7 / Bowl -10

Caesar Salad

Crisp Romaine Heart Lettuce tossed with Caesar Dressing and Topped with Herb Crusted Croutons and Hand Shaved Reggiano
~ Half ~ 6 | Full ~ 12 ~

Cajun Shrimp Wedge Salad

Iceberg Lettuce Topped with Tomatoes, Onion, Bleu Cheese, Bacon, and Cajun Shrimp ~ 18

Jack Daniel's French Onion Soup

Classic French Onion Enhanced with Jack Daniels' Whiskey, Topped with Crustini and a Mix of Provolone Cheese and Mozzarella Cheese ~ 10

House Salad

A Bed of Spring Mix Topped with Carrots, Onions, Cucumbers, and Grape Tomatoes.
~ Half ~ 5 | Full ~ 10 ~

Strawberry Fields Salad

A Bed of Spring Mix Tossed with Fresh Strawberries, Blueberries, Avocado, Onion, Mozzarella Cheese, and Walnuts ~18

Lobster Cobb Salad

A Mixture of Spring Lettuce, Avocado, Cucumbers, Grape Tomatoes, Onions, Bacon, Lobster Meat, Sliced Egg. ~ 26

SALAD ADDITIONS

Grilled or Fried Chicken

~ 10

Lobster Meat

~ 20

Seared Salmon

~ 18

Jumbo Lump Crab Meat

~ 20

Seasoned Grilled Shrimp

~ 10

FLATBREAD

Chicken Bacon Ranch Flatbread

Crisp Baked Flatbread Smothered with Homemade Ranch, Seasoned Grilled Chicken, Bacon, and Mozzarella Cheese ~ 14

Spinach Artichoke Flatbread

Crisp Baked Flatbread Topped with a Garlic Cream Sauce, Mozzarella Cheese, Artichokes and Roasted Cherry Tomatoes ~ 14

Shrimp Scampi Flatbread

Crisp Baked Flatbread Topped with Scampi Sauce, Shrimp and Mozzarella and Cheddar Cheese. ~ 18

Italian Flatbread

Crisp Baked Flatbread Topped with Marinara Sauce and Mozzarella Cheese ~ 12

Lobster Flatbread

Crisp Baked Flatbread Smothered with Parmesan Cream Sauce, Lobster Meat, Roasted Cherry Tomatoes, Spinach and Mozzarella Cheese ~ 24

Buffalo Chicken Flatbread

Crisp Baked Flatbread Topped with Crispy Chicken Tossed in Buffalo Sauce, Mozzarella Cheese Drizzled with Ranch Dressing. ~ 16

Pitmaster Flatbread

Crisp Flatbread Topped with Smoked Brisket, Chicken, Bacon, Mozzarella, Cheddar Cheese and Drizzled with Whiskey Honey Barbeque Sauce. ~ 22

WRAPS

*** Served with Beer Battered Fries and a Pickle ***

Shrimp Avocado Wrap

Flour Tortilla Stuffed with Bell Pepper, Onion, Avocado, Spinach, Shrimp Topped with a Spicy Remoulade Sauce. ~ 16

Brisket Wrap

Chipotle Mayonnaise, Lettuce, Caramelized Onions Topped with Provolone Cheese, Smoked Brisket Wrapped in a Flour Tortilla ~ 14

Chicken Caesar Wrap

Chopped Grilled Chicken with Romaine Lettuce, Shaved Reggiano, and Topped with Caesar Dressing Wrapped in a Flour Tortilla ~ 14

Tropical Salmon Wrap

Salomon Topped with In House Made Tropical Mango Slaw and Avocado Wrapped in a Flour Tortilla. ~ 20

PO' BOY

*** Served with Beer Battered Fries and Pickle ***

Classic Po' Boy

Fried Shrimp, Topped with Lettuce, Tomato, Onion, and Our Secret Sauce. ~ 18

Philly Cheese Steak Po' Boy

Sliced Ribeye Topped with Cheese Sauce. ~ 10

Lobster Po' Boy

Fresh Lobster Sautéed in a Garlic Butter Sauce Topped with Our Secret Sauce, Lettuce, Tomato and Onion. ~ 38

CLASSIC FAVORITES

*** All Sandwiches Served with Beer Battered Fries and Pickle ***

Jalapeno Burger

A Half Pound Burger Topped with Pepperjack Cheese, Jalapenos and Steakhouse Sauce Served on a Brioche Roll. ~ 16

Buffalo Chicken Sandwich

Crispy Chicken Tossed in Buffalo Sauce Topped with Blue Cheese, Lettuce, Tomato, and Onion Served on a Toasted Brioche Roll. ~ 12

Lobster Roll (l)

One Maine Lobster Salad Served on Top Split Brioche Roll with Leafy Green Lettuce Or Connecticut Style with Warm Butter ~ 25

Brisket Sandwich

House Smoked Brisket Topped with Whiskey Honey Barbeque Served on Toasted Brioche Roll. ~ 16

Classic American Burger

A Classic American Burger Char-Broiled and Served with Lettuce, Tomato, Onion and Good Old Fashioned American Cheese on a Toasted Brioche Roll. ~ 15

Kicked Up Cowboy Burger

A Half Pound Burger Topped with American Cheese, Bacon, Crispy Fried Onions and BBQ Burger Sauce Served on a Toasted Brioche Roll. ~ 18

Blackened Salmon Sandwich

A Blackened Salmon Served on a Toasted Brioche Roll Topped with Lettuce, Onion, Cucumber and Cusbi Sauce. ~ 18

Avocado Bacon Grilled Chicken Sandwich

Juicy Marinated Grilled Chicken with Crispy Bacon, Avocado, Lettuce, Tomato and Onion Served on a Toasted Brioche Roll. ~ 14

Surf N' Turf Burger

A Half Pound Burger Topped with Shrimp Seasoned in Old Bay, American Cheese and Garlic Aioli. ~ 22

Brunch Burger

Half Pound Beef Burger Topped with American Cheese and a Fried Egg on a Toasted Brioche Roll. ~ 16

Crab Cake Sandwich

Crab Cake Served on a Toasted Brioche Roll Topped with a Coconut Mango Remoulade, Lettuce and Tomato ~ 18

Fish Sandwich

Crispy Fried Cod Topped with American Cheese, Lettuce and House Made Tartar Sauce on a Toasted Brioche Roll. ~ 14

Fish and Chips

Fresh in House Battered Cod. ~ 20

Mac N' Cheese

Cavatappi Noodles Tossed with Parmesan Cheese, Cheddar Cheese, and American Cheese Baked to Perfection
~ Plain ~ 16 | Topped with Lobster ~34 | Topped with Brisket ~ 24 | Topped with Buffalo Chicken ~ 22 | Topped with Shrimp And Crab ~ 32 ~

ENTRÉES

16 oz Ribeye

In House Cut 16 oz Ribeye Served with Chef's Choice of Vegetable and Whipped Potatoes. ~ 44

12 oz New York Strip Steak

In House Cut New York Style Strip Steak Served with Chef's Choice of Vegetable and Whipped Potatoes. ~ 36

Clams Linguine

Fresh Little Neck Clams and Chopped Clams Simmered with Fresh Herbs in a Lemon White Wine Clam Broth Served Over a Bed of Linguine. ~ 22

Lobster Tail

Maine Lobster Tail Broiled to Perfection Served with Chef's Choice of Vegetable and Whipped Potatoes.
~ Single 4 oz Tail ~ 27 | Twin 4 oz Tails ~ 37 ~

Pasta Primavera

Fresh Veggies Sautéed to Perfection and Tossed with a Garlic Cream Sauce Over a Bed of Linguine Pasta. ~ 22

Chicken Parmesan

Perfectly Crusted Juicy Chicken Breast Topped with Marinara and Mozzarella Cheese, Served Over a Bed of Parmesan Twilled Linguine Pasta. ~ 22

Whole Live Maine Lobster

Pick Your Own Live Lobster from Our Tank, or Have Our Chef Make the Choice for You. Served with Chef's Choice of Vegetable and Whipped Potatoes. ~ Market Price

SIDES

Side House Salad

Side of Mushrooms & Onions

Vegetable Du Jour

Jasmine Rice

Side of Onions

Crabby Chips

Whipped Potatoes

Side of Mushrooms

PREMIUM SIDES

Cup of Soup

+ 3

Side Caesar Salad

+ 3

Beer Battered French Fries

+ 2.50

Onion Rings

+ 3

Sweet Potato Fries

+ 2.50

ADD – ONS

4 oz Maine Lobster Tail

~ 21

1 LB Snow Crab Legs

~25

Pan Seared Scallops

~ 20

Seared Crab Cake

~ 18

Seasoned Grilled Shrimp

~ 10

Lazy Maine Lobster

~ 20

Seared Atlantic Salmon

~ Served Medium ~ ~ 18

Seasoned Grilled Chicken

~ 10

Jumbo Lump Crab Meat

~ 20

*** Consuming Raw or Under Cooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness ***

We kindly ask that parties of 6 or more refrain from splitting checks.