



## DAILY LOBSTER MENU

LIVE FROM OUR LOBSTER TANKS

Lobster (1½ - 8 lbs) 29/lb

### HOUSE PREPARATIONS

**Angry Style**

basil, lemon chili sauce

**Kung Pao Style**

white rice, sweet chili sauce, peanuts, cilantro, lime

**Steamed**

**Roasted**

**Baked Crab Meat Stuffed**

(\$21 supplement)

## MONDAY NIGHT LOBSTER

choice of one appetizer, one main course, one dessert

\$39 PER PERSON

### APPETIZER

**Mixed Green Salad**

fontina cheese, dijon vinaigrette

**Lobster Bisque**

crispy lobster roll, green apple essence

**Lobster Taco Trio**

lobster salad, fennel slaw, avocado mousse

**Lobster Dumplings**

lime lobster aioli

### LOBSTER MAIN COURSE

*Any 1¼ lb lobster fresh from our tank. 2 - 3 lb lobsters available upon request.*

**Steamed**

served whole, herbed roasted potatoes, steamed cheesy vegetables, drawn butter, lemon

**Wood Stone-Oven Roasted**

garlic, rosemary, herbed roasted potatoes, steamed cheesy vegetables, drawn butter, lemon

**Kung Pao Style**

cilantro, lime, peanuts, rice, steamed cheesy vegetables, drawn butter, lemon

**Lobster Carbonara**

penne pasta, maine lobster, green peas, bacon, cauliflower, lobster cream sauce

### DESSERT

**Warm Apple Tart**

**Ice Cream Sundae**

**Chocolate "Moo" Cake**

**Vanilla Crème Brûlée**

**Cheesecake Lollipop Tree For Two**

(\$5 supplement)

Executive Chef Pedro Avila

A CRAVEABLE EXPERIENCE