

APPETIZERS

Lobster Quesadilla

Flour tortilla shell baked with lobster meat and cheese, served with sour cream, salsa and fresh pico de gallo sauce.

Mozzarella Sticks

Mozzarella cheese breaded & fried golden brown, served with marinara sauce on the side.

Coconut Shrimp

Jumbo shrimp breaded with coconut, quickly fried and served with a raspberry dipping sauce.

Clams Casino

Littleneck clams filled with bell pepper, onion & bacon stuffing, baked with wine and butter sauce.

Lobster Cocktail

Chilled and seasoned half pound lobster served over field greens, with pineapple and cole slaw.

Oysters on Ice

Half dozen cold water oysters opened to the order, served chilled with a zesty cocktail sauce and lemon.

Shrimp Cocktail

Fresh sweet shrimp cooked daily, served chilled with our homemade zesty cocktail sauce and lemon.

Calamari

Tender calamari dusted with seasoned flour and quick fried, served with your choice of marinara, thai chili or buffalo style.

Lobster Pot Pie

A classic New England dish with Maine lobster meat, with sherry cream sauce, topped with buttery puff pastry, baked golden brown.

Tuna & Cucumber

Seared yellow fin tuna julienne tossed with seasonings and ginger. Served on sliced cucumber with teriyaki and wasabi sauce and dusted with toasted sesame seeds.

Spicy Tuna Tempura Roll

Spicy mix of yellowfin tuna and caviar rolled in a seaweed wrap with sticky rice. Battered then fried served with soy sauce, wasabi and ginger.

FROM THE RAW BAR

Clams on Ice

Half dozen of the best chilled clams opened to the order, served with a zesty cocktail sauce and lemon.

Peel & Eat Shrimp

Steamed and seasoned served chilled on a bed of ice paired with zesty cocktail sauce and lemon.

1/2 Pound ~ Pound

CROCKS OF SOUP

French Onion

A rich onion and beef broth topped with a toasted parmesan crouton and melted mozzarella cheese.

Lobster Bisque

A special blend of lobster stock, sherry wine and seasonings, finished with cream and lobster.

Clam Chowder

Manhattan style clam chowder made with clams, vegetables, potatoes and corn.

Field Green

A fresh blend of field greens and romaine lettuce mixed with grape tomatoes, cucumber and carrots, topped with herb croutons and your choice of dressing.

Pear & Feta Salad

Fresh pear slices nested over a bed of garden greens, sun valley vegetables and feta cheese served with key lime cilantro vinaigrette.

Classic Caesar

Crisp romaine lettuce tossed in our homemade Caesar dressing served with garlic croutons and shaved parmesan cheese.

Apple Walnut

Sliced red apples and chopped walnuts over a fresh blend of field greens topped with crumbled blue cheese. Served with balsamic vinaigrette dressing.

Lobster Salad

Fresh lobster meat over California greens topped with pico de gallo and mangos. Served with mandarin orange vinaigrette dressing.

**DRESSINGS: BUTTERMILK RANCH ~ BLUE CHEESE ~ BALSAMIC VINAIGRETTE
SALAD ADDITIONS: CHICKEN~SHRIMP~CRAB-5 OR LOBSTER-8**

FESTIVAL OF LOBSTER

Twin Tails

Two 6oz. lobster tails dusted with old bay seasoning and butter then broiled to perfection served with fresh lemon and butter.

Lobster Trap

A potpourri of lobster, shrimp, scallops, clams, mussels and snow crab legs steamed in their own broth, served with corn on the cob.

Surf ~N~ Turf

Choose your turf!
A hearty 14 oz. Angus New York Strip or a tender 10 oz. Filet Mignon paired with a 10 oz. lobster tail.

Lobster Combo

Broiled half lobster stuffed with our house crabmeat stuffing, paired with broiled shrimp and scallops served with butter and lemon.

Lobster Diavolo

Fresh lobster meat sautéed in a plum tomato sauce with a hint of Anisette and crushed red pepper on a bed of linguini.

Whole Lobster

Whole Maine lobster steamed and seasoned with old bay and butter. Served with steamed clams, blue shell mussels and corn on the cob.

LOBSTER HOUSE PLATTERS

Fresh From the Tank for 2: All platters come with caesar salad

King

One and a half pounds of Alaskan king crab legs served split and ready to eat paired with steamed mussels, clams, shrimp, corn on the cob and Yukon gold potatoes.

Captain

Five pound whole lobster seasoned, steamed, split and ready to eat paired with steamed mussels, clams, shrimp, corn on the cob and Yukon gold potatoes.

First Mate

Two pound whole lobster and one pound of snow crab legs seasoned and steamed paired with steamed mussels, clams, shrimp, corn on the cob and Yukon gold potatoes.

BUCKETS TO THE ORDER

Fish & Chips

Beer battered Atlantic cod fish filets deep fried until golden brown paired with french fries. Served with malt vinegar and tartar sauce.

Panko Shrimp

Jumbo shrimp lightly dusted with seasoned bread crumbs for a natural taste, then fried to a golden brown served with french fries.

Wings

½ dozen breaded fried chicken wings and french fries served with our buffalo sauce, blue cheese dressing and celery sticks.

Steamed Clams

One dozen fresh middle neck clams steamed with butter, garlic and Old Bay seasoning, served with toasted bread.

Garlic Mussels

One pound of blue shell mussels sautéed in a garlic herb butter sauce served with toasted bread.

All entrees without pasta are served with choice of french fries, baked potato, mashed potatoes, sweet baked potato, or orange-herb rice and steak bread with roasted garlic and butter.

SEAFOOD SPECIALTIES

Teriyaki Salmon

Farm raised Atlantic salmon filet grilled over an open flame with teriyaki glaze on a bed of baby spinach served with sticky rice.

Shrimp Scampi

Jumbo shrimp sautéed with garlic in a white wine, lemon and butter sauce. Served over linguini.

Add scallops or crabmeat.

Peppered Tuna

Line caught yellow fin tuna dusted with a twelve pepper blend seared medium rare, paired with cilantro sticky rice and cucumber relish.

Alaskan Snow Crab Legs

Sweet Alaskan snow crab legs seasoned with Old Bay steamed to order. Served with lemon and drawn butter.

Martell's Crab Cakes

Homemade crab cakes made with fresh Maryland crabmeat, vegetables and house seasonings lightly breaded and fried golden brown. Served with chipotle dipping sauce and lemon.

Seafood Combo

Broiled jumbo shrimp paired with sweet broiled scallops and fresh Maryland jumbo lump crabmeat. Or Choose all of the same.

Lobster & Shrimp Alfredo

Lobster meat sautéed with shrimp simmered in a pecorino romano cream sauce with fettuccine noodles topped with cracked black pepper.

Lobster Ravioli

Lobster and ricotta cheese filled ravioli, simmered in a blush vodka tomato cream sauce.

Seafood Mac & Cheese

Choose: Lobster~Crab~Plain

Baked campanelle pasta tossed in a mascarpone, havarti and grana padano cream sauce, topped with panko bread crumbs and grated white cheddar cheese.

Penne Alla Vodka

Penne pasta served in our blush vodka tomato cream sauce with romano cheese.

PASTA

STEAKS ~ RIBS ~ CHICKEN

New York Sirloin

A hearty 14 oz. center cut of Angus steak grilled to your liking, served with onion rings.

Filet Mignon

10 oz. center cut tenderloin of beef grilled to your liking, served with onion rings.

Garlic Steak & Lobster

10 oz. center cut sirloin steak grilled to your liking served over sautéed broccoli rabe and grape tomatoes, topped with fresh lobster meat and garlic scampi sauce.

Baby Back Ribs

A full rack of baby back ribs braised until tender, basted with sweet BBQ sauce.

Chicken Parmigiana

Chicken breast with Italian seasoned bread crumbs quickly fried and topped with marinara sauce, mozzarella cheese and served over linguini.

Chicken Alissa

Grilled breast of chicken topped with asparagus, roasted red peppers & fresh mozzarella cheese drizzled with a balsamic demi glaze.

Top any steak with crumbled blue cheese 3

All entrees without pasta are served with choice of french fries, baked potato, mashed potatoes, sweet baked potato, or orange-herb rice and steak bread with roasted garlic and butter.

BURGER STREET

Bavarian Cheddar Burger

Char grilled the way you like it topped with melted cheddar cheese and fried onions, served on a pretzel roll.

Avocado Burger

Char grilled Angus beef burger cooked to your liking topped with melted pepper jack cheese, pico de galo and sliced avocado.

Smoke House Burger

Angus beef grilled over an open flame brushed with bourbon BBQ sauce topped with crisp bacon.

Black & Bleu Burger

Dusted with Cajun spice then grilled over an open flame cooked to your liking, topped with melted blue cheese.

All American Burger

The classic burger char grilled to your liking topped with American cheese.

Deluxe and burger with French fries or onion rings for \$3 extra!

All burgers are 10oz. Angus beef and come with lettuce, tomato, onion and served on a round toasted roll.

SANDWICHES

Griddle Crab Cake

Our award winning homemade crab cake made with a blend of sweet Maryland crabmeat and special seasonings then lightly griddled, served on a kaiser roll.

Lobster Roll

Fresh lobster meat tossed with diced celery, thousand island dressing and Hellman's mayonnaise placed on a bed of lettuce served on a long soft roll paired with our homemade coleslaw.

SIDES

Summer Blend Vegetable

Broccoli, spinach and roasted red peppers seasoned and served with lemon.

Corn on the Cob

A Jersey Shore favorite served with fresh drawn butter.

Loaded Potato

Baked potato topped with bacon, onion and cheddar cheese, served with sour cream.

Steamed Broccoli

Fresh broccoli steamed and seasoned served with lemon.

LITTLE SKIPPERS

Kids Meals for 12 and under

COMPLIMENTARY ICE CREAM FOR EVERY KID

Hamburger	Fried Shrimp
Hot Dog	Pasta
Mac & Cheese	Chicken
Pizza (add pepperoni or mushrooms 2)	

DESSERTS

Chocolate Mousse

A layer of rich chocolate cake, topped with a dark chocolate mousse. Finished in dark chocolate ganache.

Empire Cheesecake

A rich dense cheesecake, exploding with vanilla flavor on a traditional buttery graham cracker crust

Tiramisu

A sponge cake soaked in Kahlua, with layers of marscarpone cheese. Dusted with cocoa powder and topped with a chocolate coffee bean.

Key Lime Pie

Buttery graham cracker shell. Filled with fresh key lime puree and covered with whipped cream.

Birthday Platter

A selection of all our classic desserts.
1 each of chocolate mousse, empire cheesecake, tiramisu and key lime pie.