



WESTBROOK LOBSTER

restaurant & bar

STARTERS

lobster bisque

cream, sherry wine,
chunks of picked lobster. /14

clam chowder

creamy new england-style or
clear broth rhode island-style. /8

raw bar ^{GF}

jumbo shrimp cocktail 3.25/ea
east coast oysters* 3.00/ea
cherrystone clams* 2.00/ea
little neck clams* 2.00/ea

tuna tartare

crispy wonton chips, diced sushi tuna, soy-ginger +
sweet chili marinade, seaweed salad, sesame seeds,
sweet chili sauce, wasabi crema. /15

maryland crab cakes

jumbo lump crab, zucchini, corn + tomato salad,
lemon-garlic aioli, red bell pepper infused oil. /17

calamari

crispy fried tubes + tentacles, mild banana peppers,
house marinara + comeback sauces. /16

chicken wings

buffalo, fisherman's fury buffalo, korean bbq,
sweet chili, or parmesan-garlic.
served with blue cheese + celery. /14

fried lobster fingers

tropical mango dipping sauce. /22

shrimp duo

coconut shrimp + bang bang fried shrimp,
sweet chili + ranch dipping sauces. /16

clams casino

baked cherrystone clams, bacon, diced pepper
butter, garlic + bread crumbs. /15

fried fresh mozzarella

fresh liuzzi mozzarella slices, panko crust,
house marinara sauce, fresh basil. /10

crispy brussel sprouts

sweet garlic-parmesan sauce. /14

SALADS

warm goat + apple salad

panko fried goat cheese, sliced honeycrisp apples, golden raisins,
crispy sweet potatoes, candied pecans, mixed greens + maple vinaigrette. /14

southwest chop

corn-black bean salsa, tomato, cheddar cheese,
tortilla strips, chopped romaine + chipotle ranch. /13

westbrook chopped wedge ^{GF}

iceberg lettuce, bacon, hardboiled egg, cheddar cheese,
tomato, red onion + gorgonzola dressing. /14

caesar

romaine, shaved parmesan, baked croutons
+ house made caesar dressing. /13

add to any salad: salmon or shrimp [grilled or cajun] /12 chicken [grilled, cajun or buttermilk fried] /8 seared tuna /12 chilled lobster meat /18

MAINS

steamed lobster ^{GF}

drawn butter, roasted fingerling potatoes + seasonal vegetable. /mkt
various sizes available.
» baked + stuffed with buttery seafood stuffing + 8 »

yellowtail sole

panko + parmesan crust, picked lobster meat, lemon-caper sauce,
house rice pilaf + roasted broccolini. /30

halibut ^{GF}

pan roasted halibut filet, poached jumbo shrimp + little neck clams,
green pea + chourico risotto, saffron broth, smoked pepper sauce. /30

faroe island salmon

everything bagel seasoned + roasted salmon, honey dijon poppy seed sauce,
maple-dijon brussel sprouts + sweet potatoes, mashed potatoes. /28

swordfish ^{GF}

blackened + pan roasted, chickpea stew with tomato,
diced peppers + spices, bell pepper garlic butter. /30

pan seared scallops ^{GF}

new bedford sea scallops, champagne-tarragon cream sauce,
shallot + parmesan broccolini + lemon-parsley pesto fingerling potatoes. /32

baked stuffed jumbo shrimp

house seafood stuffing, rice pilaf + mixed vegetables. /27

filet mignon ^{GF}

seasoned + cast iron seared filet mignon, mushroom risotto, roasted broccolini,
red wine bordelaise sauce with shallots, mushroom + herbs. /38
» add butter baked lobster tail /+18 add two stuffed shrimp /+10 »

shrimp rigatoni alla vodka

jumbo shrimp, house vodka sauce with garlic, shallots, marinara + heavy cream,
fresh liuzzi burrata, pesto drizzle, mezz rigatoni pasta + grilled bread. /28

lobster mac 'n cheese

picked lobster meat, mezz rigatoni pasta, sharp cheddar cheese sauce,
oven baked, buttery panko topping. /34

short rib mac 'n cheese

slow braised pulled short rib, bourbon bbq sauce, mezz rigatoni pasta,
sharp cheddar cheese sauce, crispy fried onions. /26

fish tacos ^{GF}

cajun fried codfish or seared ahi tuna,
fresh pico, pickled cabbage slaw, cotija cheese, chipotle sauce,
flour tortillas or lettuce wraps + house rice pilaf. /25

fried seafood platter

single item /mkt two items /28 three items /36
seafood choices: cod, clam strips, shrimp, scallops, calamari, whole belly clams.
served with french fries + dill pickle spear.

HANDHELDS

served with french fries + pickle spear

cod bacon reuben

fried cod, bacon, swiss, coleslaw, pickles, tomato,
thousand island sauce + marble rye. /18

seafood gyro

seasoned + sautéed scallops or shrimp,
greek-style pico, chopped romaine, feta cheese,
tzatziki sauce, pita wrap. /17

buttermilk chicken sandwich

southern-style buttermilk fried chicken, applewood
bacon, ranch dressing, pickles, lettuce, tomato. /16

connecticut lobster roll

quarter pound of warm butter poached lobster,
house seasoning, toasted brioche roll. /30

mega lobster roll

whopping half pound of lobster on a buttered and
toasted new england-style brioche roll. /50

lobster grilled cheese

picked lobster, melted gruyere + cheddar cheeses,
old bay, lemon + crispy sourdough bread. /31
» add a lobster bisque side car +3 »

short rib cheesesteak

braised + pulled short rib, sautéed onions +
bell peppers, american cheese, chipotle aioli,
toasted mini baguette. /18

wl burger*

½ lb. house blend brisket, short rib + chuck beef
burger, applewood bacon, sharp cheddar, pickles,
lettuce, tomato, onion + toasted brioche roll. /18

* Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.

If you or any of your guests have an allergy or dietary restriction, please inform your server and our chefs will be happy to accommodate.