



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 stack

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

shrimp duo

battered + fried shrimp, half in buffalo sauce, half in bang bang sauce, blue cheese + ranch sauces. /14

clams casino

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

stuffed clams

clam meat, red peppers, garlic + onion stuffing. /12

calamari

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

fried fresh mozzarella

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

crispy brussel sprouts

sweet garlic-parmesan sauce. /14

chicken wings

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

SALADS

southwest chop

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

add to any salad:

salmon or shrimp [grilled or blackened] /12
chicken [grilled, blackened or buttermilk fried] /8
seared tuna /12 chilled lobster meat /18

warm goat

mixed greens, panko fried goat cheese, candied pecans, watermelon radish, pickled red onion, baked croutons + maple vinaigrette. /13

iceberg wedge ^{GF}

chopped bacon, tomato, scallion, crumbled gorgonzola cheese + dressing. /13

caesar

romaine, shaved parmesan, baked croutons, house made caesar dressing. /12

pear + walnut

mixed greens, sliced pear, candied walnuts, gorgonzola cheese, dried cranberries, baked croutons + balsamic vinaigrette. /13

MAINS

whole lobster ^{GF}

drawn whole butter, roasted fingerling potatoes + seasonal vegetable. various sizes may be available. /mkt
» add a side of seafood stuffing + 8 »

pan seared scallops ^{GF}

new bedford sea scallops, champagne-tarragon cream sauce, shallot + parmesan broccolini, lemon-parsley pesto fingerling potatoes. /30

faroe island salmon ^{GF}

everything bagel seasoned + roasted salmon, honey dijon poppy seed sauce, grilled zucchini, corn + tomato salad, rice pilaf. /28

yellowtail sole

sautéed in lemon-caper brown butter, bacon + corn risotto, blue crab + black bean-corn salsa, aji amarillo sauce. /27

swordfish ^{GF}

flame grilled, garlic butter with capers, pine nuts + parsley, blistered tomatoes, mashed potatoes, garlic sautéed spinach. /29

fish tacos ^{GF}

blackened + fried codfish or seared ahi tuna, fresh pico, pickled cabbage slaw, cotija cheese, chipotle sauce, flour tortillas or lettuce wraps + house rice pilaf. /23

baked stuffed jumbo shrimp

house seafood stuffing, rice pilaf + mixed vegetables. /26

tuscan pasta

sea scallops + jumbo shrimp, fettuccine pasta, sun-dried tomato, spinach, onion, parmesan cream sauce, toasted bread. /28

lobster mac 'n cheese

fresh lobster meat, mezzi rigatoni pasta + sharp cheddar cheese sauce, oven baked, buttery panko topping. /30

short rib mac 'n cheese

slow braised pulled short rib, bourbon bbq sauce, mezzi rigatoni pasta + sharp cheddar cheese sauce, crispy fried onions. /24

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 »

fried seafood platter

served with french fries + dill pickle spear.
» seafood choices: cod, clam strips, shrimp, scallops, calamari, whole belly clams.
single item /mkt two items /27 three items /36 »

HANDHELDS

served with french fries + pickle spear

cod bacon reuben

fried cod, bacon, swiss, coleslaw, sweet dill 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 style lobster roll

warm buttered fresh picked lobster, toasted new england-style brioche roll. /28

mega lobster roll

2x the meat on a new england-style brioche roll. /48

lobster grilled cheese

picked lobster, melted gruyere + cheddar cheeses, old bay, lemon + crispy sourdough bread. /28
» 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. /17

* 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.