



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

east coast oysters* GF

½ dozen locally sourced, house cocktail sauce. /16

little neck clams* GF

½ dozen locally sourced, house cocktail sauce. /12

jumbo shrimp cocktail GF

cocktail sauce + horseradish. /16

calamari

crispy fried tubes + tentacles, mild banana peppers, marinara + comeback sauces. /15

shrimp duo

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

stuffed clams

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

mussels GF

maine mussels, sautéed leeks, white wine, parsley-garlic butter + toasted bread. /15

seared tuna*

"everything bagel" crusted + sliced rare sushi tuna, eel sauce, spicy sriracha, bang bang slaw. /13

fried fresh mozzarella

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

chicken wings

maple buffalo, korean bbq, or parmesan-garlic, blue cheese + celery. /14

crispy brussel sprouts

sweet garlic-parmesan sauce. /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

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

pear + walnut

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

caesar

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

iceberg wedge GF

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

MAINS

whole lobster GF

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

pan seared scallops GF

tender seared sea scallops, roasted corn + parmesan risotto, chopped bacon, lemon parsley pesto, toasted pine nuts. /28

salmon GF

herb crusted faroe island salmon, romesco sauce, house rice pilaf, garlic roasted asparagus. /26

atlantic codfish

fresh herb + panko crust, roasted fingerling potatoes, garlic roasted asparagus, creamy lemon chive sauce. /26

swordfish GF

flame grilled, garlic butter with capers, pine nuts + parsley, blistered tomatoes, roasted fingerling potatoes, garlic sautéed spinach. /28

tuscan pasta

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

baked stuffed jumbo shrimp

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

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

cast iron strip steak* GF

hawaiian black salt, cracked pepper, garlic, and rosemary crusted 12oz. strip steak, cilantro chimichurri, mashed potatoes, maple-balsamic brussel sprouts. /32
» add butter baked lobster tail /+18 add two stuffed shrimp /+10 »

fish tacos

blackened codfish or seared ahi tuna, pico de gallo, pickled cabbage slaw, cotija cheese + mexican chipotle sauce + house rice pilaf. /23

fried seafood combination

choose two : codfish, clam strips, shrimp, sea scallops, calamari, whole belly clams. Served with french fries and a pickle spear. /27

fish + chips /22 fried shrimp /24 clam strips /23 whole clams /mkt

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. /16

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 long 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. /16

* 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.