



# WESTBROOK LOBSTER

restaurant & bar

## SHAREABLES

### clam chowder

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

### east coast oysters\* GF

1/2 dozen locally sourced, house cocktail sauce. /18

### crispy salmon bites

old bay seasoned + panko bread crumb fried, cilantro cream dipping sauce. /14

### clams casino

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

### calamari

crispy fried with mild banana peppers + house marinara sauce. /16

### lobster nachos

flour tortilla chips, picked lobster, cheddar cheese, black bean + corn salsa, pico de gallo, bang bang sauce, green onion + sour cream. /20

### bang bang shrimp

crispy panko fried jumbo shrimp dipped in spicy thai sauce. /17

### sirloin medallions\* GF

tender marinated angus steak medallions + gorgonzola sauce. /16

### sautéed mussels

beer + butter broth, garlic, tomato, shallot + toasted garlic baguette. /15

### buffalo steak bombs

shaved rib eye steak, bleu cheese, buffalo sauce, peppers, onions + bleu cheese sauce. /14

### grilled garlic bread

toasted garlic-buttered sliced french baguette, bleu cheese fondue. /12

### crispy brussel sprouts

sweet garlic-parmesan sauce. /14

### jumbo shrimp cocktail GF

cocktail sauce + horseradish. /16

### chicken wings

buffalo maple, alabama white bbq, or thai peanut. blue cheese + celery. /14

## SALADS

### caesar

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

### harvest salad

candied pecans, crispy fried goat cheese, roasted sweet potatoes, pomegranate arils, baked croutons + house maple vinaigrette. /14

### pear + walnut

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

### iceberg wedge GF

applewood bacon, tomato, crumbled bleu cheese + bleu cheese dressing. /14

add: salmon or shrimp [grilled or cajun] /12 seared tuna\* /12 marinated steak\* /12 chilled lobster meat /18 chicken [grilled, cajun or buttermilk fried] /8

## TACOS

served with mexican-style rice

### lobster

warm chipotle buttered lobster meat, fresh pico de gallo, cilantro, citrus slaw, cilantro-lime aioli. /30

### sesame tuna\*

sesame seared ahi tuna, pickled lime slaw, fried wontons + hoisin aioli. /25

### baja fish

crispy codfish, fresh pico de gallo, cilantro, pickled lime slaw, queso fresco, mexican crema. /24

### steak\*

marinated steak, pico de gallo, queso fresco, cilantro + mexican crema. /25

## 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

### faroe island salmon GF

honey pineapple glaze, creamy parmesan polenta, roasted pineapple + mint. /28

### halibut GF

champagne-tarragon cream sauce, sautéed seasonal vegetables, lemon parsley-pesto roasted potatoes. /31

### swordfish GF

flame grilled, garlic butter with capers, pine nuts + parsley, long grain wild rice pilaf + garlic sautéed spinach. /29

### filet mignon\* GF

flame-grilled 8 oz. tenderloin filet, roasted red potatoes, sautéed seasonal vegetables + gorgonzola cream sauce. /38

### baked stuffed jumbo shrimp

house seafood stuffing, vegetable wild rice pilaf + garlic sautéed spinach. /27

### tuscan seafood pasta

sea scallops + jumbo shrimp, fettuccine pasta, sun-dried tomato, baby spinach, onion, parmesan cream sauce + grilled garlic bread. /31

### lobster mac 'n cheese

fresh buttery lobster meat, lumache pasta, sharp white cheddar cheese sauce, panko bread crumbs. /30

### short rib mac 'n cheese

red wine braised pulled short rib, white sharp cheddar cheese sauce, lumache pasta + house-made sweet bbq sauce. /24

### 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

### buttermilk fried chicken sandwich

southern-style buttermilk fried chicken, cole slaw, pickles + rooster sauce. /17

### wl burger\*

1/2 lb. angus beef burger, applewood smoked bacon, sharp cheddar cheese, pickles, lettuce, tomato, onion + toasted brioche roll. /18

### short rib cheesesteak

pulled short rib, american cheese, sautéed onions, gorgonzola horseradish cream sauce + sub roll. /18

### 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

buttery picked lobster, gruyere cheese + crispy grilled sourdough. /28

### cod bacon reuben

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

### surf + turf burger\*

half pound angus beef burger, warm buttered lobster, gruyere cheese, lemon-tarragon aioli, lettuce, tomato + toasted brioche bun. /27

### ahi tuna wrap\*

"everything bagel" seared rare, cucumber, carrot, chopped cabbage, tomato, crispy fried wonton strips + sweet chili aioli. /18

\*These items are cooked to order and may be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

An 18% gratuity will be automatically added for parties of ten (10) or more. No separate checks for parties of ten (10) or over.