



WESTBROOK LOBSTER

restaurant & bar

starters + shareables

clam chowder

creamy new england-style or
clear broth rhode island-style. /9

clams casino

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

bang bang shrimp

crispy panko fried jumbo shrimp
dipped in spicy thai sauce. /18

crispy brussel sprouts

sweet garlic-parmesan sauce. /14

sautéed mussels

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

lobster nachos

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

fried lobster fingers

crispy fried lobster tail,
tropical mango dipping sauce. /22

maryland crab cakes

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

sirloin medallions* GF

tender marinated angus steak medallions,
aji verde sauce. /16

east coast oysters* GF

half dozen locally sourced oysters on the ½ shell,
house cocktail sauce + horseradish. /18

jumbo shrimp cocktail GF

cocktail sauce + horseradish. /16

gorgonzola garlic bread

garlic-buttered grilled french baguette,
gorgonzola fondue. /12

chicken wings

house buffalo, honey-chipotle, or garlic-parmesan.
served with blue cheese + celery. /14

fried calamari

crispy mild banana peppers,
house marinara sauce. /16

salads

harvest salad

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

caesar

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

little gem wedge GF

little gem lettuce, applewood smoked bacon, feta cheese,
cherry tomato, red onion, green goddess dressing. /14

pear + walnut

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

mains

whole lobster GF

drawn whole butter, roasted red potatoes + seasonal vegetable.
various sizes may be available /mkt

lazy lobster casserole

drawn butter poached lobster meat, lemon-butter breadcrumb topping,
roasted red potatoes, garlic sautéed seasonal vegetables. /36

faroe island salmon

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

pan seared scallops

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

creole butter swordfish GF

cajun creole spiced + grilled, sun-dried tomato butter,
spanish rice, chorizo shaved brussel sprouts. /30

tuscan seafood pasta

sea scallops + jumbo shrimp, fettuccine pasta, sun-dried tomato,
baby spinach, onion, parmesan cream sauce + grilled garlic bread. /34

baked stuffed jumbo shrimp

house seafood stuffing, house rice pilaf + garlic sautéed spinach. /28

lobster mac 'n cheese

fresh buttery lobster meat, sharp white cheddar cheese sauce,
lumache pasta + panko bread crumbs. /36

lobster carbonara

picked lobster, pancetta, peas, carbonara sauce,
linguini + grilled garlic bread. /38

baja tacos

pico de gallo, cilantro-lime slaw, queso fresco, mexican crema + spanish-style rice.
crispy codfish or sesame ahi tuna* /25 pulled short rib /22
warm butter poached lobster /30 crispy or grilled chicken /21

filet mignon* GF

flame-grilled 8 oz. tenderloin filet, roasted red potatoes,
sautéed seasonal vegetables + gorgonzola sauce. /41

short rib mac 'n cheese

red wine braised short rib, white sharp cheddar cheese sauce,
panko bread crumbs + lumache pasta. /28

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 /28 three items /36

handhelds

served with french fries + pickle spear

buttermilk chicken sandwich

southern-style buttermilk fried chicken, cole slaw,
pickles + calabrian chili mayo, brioche roll. /17

short rib french dip

red-wine braised short rib, gruyere cheese, caramelized
onions, gorgonzola horseradish cream + au jus. /22

wl burger*

½ lb. angus beef burger, applewood smoked bacon,
sharp cheddar cheese, pickles, lettuce, tomato,
onion + toasted brioche roll. /18

connecticut style lobster roll

quarter pound of warm butter poached lobster,
toasted new england-style 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

quarter pound of buttered lobster, gruyere cheese,
crispy grilled sourdough. /31

surf + turf burger*

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

cod bacon reuben

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

ahi tuna wrap*

sesame seared rare, cucumber, carrot, tomato,
cabbage, crispy 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.