



ONE MENU. TWO EXPERIENCES.

HOUSEMADE

FRESH INGREDIENTS

ALL-NATURAL

NO PRESERVATIVES

- APPETIZERS -

CHICKEN FINGERS

Plain, mild, hot, garlic parmesan, calypso,
or Jack Daniels BBQ sauce. \$14.95

BUFFALO WINGS

Plain, mild, hot, garlic parmesan, calypso,
or Jack Daniels BBQ sauce. \$16.95

GARLIC BREAD

Italian bread with fresh garlic and Romano cheese.
\$8.50 | Add cheese \$1.50

ITALIAN FRIES

Our fabulous fries topped with special seasonings. \$7.95

MAMMA'S HOUSEMADE MEATBALLS

2 meatballs in our tomato sauce. \$9.95

HOUSEMADE FRIED ZUCCHINI STICKS (5)

Served with our tomato sauce. \$9.50

HOUSEMADE MOZZARELLA STICKS (5)

Served with our tomato sauce. \$10.50

LOBSTER & CRAB BALLS

Housemade lobster and crab balls
served with Calypso sauce. \$14.95

TLB SPICY SHRIMP

Crispy shrimp tossed in our housemade sauce. \$13.95

FRIED CALAMARI

Fried calamari with Calypso sauce. \$14.95

- SALADS -

CHEF SALAD

Lettuce, tomato, onion, bacon, turkey, ham, cheese. \$14.95

HOUSE SALAD

Mixed greens, bell pepper, crouton, sliced mushroom, onion,
diced tomato, tossed with your choice of dressing. \$10.45

SIDE SALAD

Mixed lettuce greens and tomato. \$6.45

CAESAR SALAD

Romaine lettuce, grated Romano, croutons,
and our classic Caesar dressing. \$10.45

TLB COBB SALAD

Lobster, tomato, red onion, bacon, gorgonzola,
hard-boiled egg, and ranch dressing. \$18.95

ALL DRESSINGS ARE HOUSEMADE

House Vinaigrette, Caesar, Ranch,
Blue Cheese, and Oil & Vinegar

PROTEIN ADD-ONS

Chicken \$8

Shrimp \$10

Fish \$12

Lobster MP (Market Price)

* All fried menu items are cooked exclusively in premium beef tallow.

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-HEROES-

Served with all natural kettle chips / Sub French Fries \$2.50

THE ITALIAN

Ham, salami, pepperoni, and provolone with shaved lettuce, sliced onion, and tomato, oil & vinegar \$16.95

HAM OR TURKEY & PROVOLONE

With shaved lettuce, sliced onion, and tomato, oil & vinegar \$15.95

PARMIGIANA

Choice of Chicken or Meatball. Covered in our tomato sauce and mozzarella cheese. \$15.95

PHILLY CHEESESTEAK

Choice of Steak or Chicken, onion, bell pepper, and mushroom topped with white American cheese. \$16.95

BUFFALO CHICKEN

Boneless breaded chicken breast fried and dipped in Buffalo wing sauce, with romaine lettuce and our blue cheese dressing. \$14.95

CALZONE

Pizza turnover filled with ricotta and mozzarella cheese. \$19.00

STROMBOLI

Stuffed bread with mozzarella cheese. \$19.00

Add Topping \$2.75 | Special Topping \$3.75

-ROLLS-

Served with all natural kettle chips / Sub French Fries \$2.50

FRESH MAINE LOBSTER ROLL

Chilled lobster with mayo and spices, served in our toasted split-top bun. MP

FRESH CRAB & SHRIMP ROLL

Lump crab, shrimp, mayo, and spices, served in our toasted split-top bun. MP

FRESH CONNECTICUT LOBSTER ROLL

Warm lobster, butter, and lemon, served in our toasted split-top bun. MP

BUFFALO LOBSTER ROLL

Flash-fried lobster tossed in our housemade spicy sauce, served in our toasted split-top bun. MP

-BURGERS & SANDWICHES-

Served with all natural kettle chips / Sub French Fries \$2.50

SMASH BURGER

Two patties smashed to order, shredded lettuce, tomato, onion, housemade sauce, topped with white cheddar on a potato bun. \$13.95

ALL-AMERICAN BURGER

8 oz. beef patty, white American cheese, bacon, bread and butter pickles, lettuce, tomato, and onion. \$18.95

SURF & TURF BURGER

8 oz. beef patty and lobster, shredded lettuce, tomato, onion, housemade sauce, topped with white cheddar on a potato bun. \$24.99

BBQ BURGER

8 oz. beef patty, BBQ sauce, pulled chicken, lettuce, tomato, and onion. \$18.95

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-PIZZA-

NEW YORK

Classic New York style
thin crust

Medium 14" \$20.00

Large 16" \$22.00

DEEP DISH PIZZA

Thick crust pan pizza.

Medium 14" \$22.00

Large 16" \$24.00

SICILIAN

Square deep dish. \$27.00

GLUTEN FREE CRUST

10" \$15.95

Slice (New York Only) \$4.00 Topping (each) \$1.00

TOPPINGS

Add \$3.50

Bell Pepper | Onion | Extra Cheese | Ricotta
Pineapple | Tomato | Jalapeño | Banana Peppers
Mushroom | Spinach | Fresh Garlic

Add \$4.95

Fresh Mozzarella | Pepperoni | Salami | Anchovy
Sausage | Ground Beef | Ham | Kalamata Olive

Add \$6.00

Meatball | Chicken | Bacon

-SPECIALTY PIZZA-

Priced per NY style. Add \$3.00 for Pan, add \$4.00 for Sicilian.

NYCP SPECIAL

Pepperoni, sausage, bell pepper, onion, and mushroom.

Medium 14" \$28.50 | Large 16" \$31.50

VEGETARIAN

Mushroom, bell pepper, onion, tomato, and spinach.

Medium 14" \$25.50 | Large 16" \$28.50

BBQ CHICKEN PIZZA

Our BBQ fried chicken, bacon, mozzarella.

Medium 14" \$28.00 | Large 16" \$31.00

MARGHERITA

Our fresh tomato sauce, fresh mozzarella,
extra virgin olive oil, fresh basil, and garlic.

Medium 14" \$25.00 | Large 16" \$28.00

MEAT LOVERS

Pepperoni, sausage, ground beef, ham, and bacon.

Medium 14" \$30.00 | Large 16" \$33.00

WHITE PIZZA

Ricotta white sauce, mozzarella, and Romano cheese.

Medium 14" \$24.00 | Large 16" \$27.00

HAWAIIAN

Tomato sauce, mozzarella, ham, and pineapple.

Medium 14" \$24.00 | Large 16" \$27.00

BUFFALO CHICKEN PIZZA

Housemade buffalo ranch sauce,
fried chicken, and mozzarella.

Medium 14" \$27.00 | Large 16" \$30.00

-ENTREES-

Add a side salad for \$4.00 or a side Caesar for \$5.00.

SPAGHETTI WITH MEATBALLS

Meatballs in our tomato sauce and
tossed with spaghetti. \$17.50

CHICKEN PARMIGIANA

Covered in our tomato sauce and mozzarella cheese,
served with spaghetti. \$19.95

FISH & CHIPS

Served with housemade coleslaw, fries,
and cocktail sauce. \$21.95

FRIED SHRIMP BASKET

Served with housemade coleslaw, fries,
and cocktail sauce. \$21.95

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WWW.NEWYORKCITYPIZZA.COM

THE
LOBSTER BAR
EST. 2022

WWW.THELOBSTERBARHH.COM

- COCKTAILS -

TITO'S BLOODY MARY

Tito's Handmade Vodka and Fat & Juicy Bloody Mary Mix.
Garnished with Celery, Olive, Pepperoni,
and a house-mix salt rim.

ITALIAN MARGARITA

Lunazul Blanco, Amaretto, Cointreau, Simple Syrup,
Lime Juice. Shaken and served on the rocks.

BLOOD ORANGE NEGRONI

Northern Salt Road Blood Orange Gin,
Campari, and Carpano Rosso Vermouth.
Served on the rocks with an orange twist.

SOUTHEND PALOMA

Gran Centenario Reposado, White Grapefruit Juice,
Lime Juice, and Salt. Served on the rocks with a salt rim.

NYCP MANHATTAN

Elijah Craig Straight Rye, Angostura Bitters, and
Carpano Antica. Stirred and served up.

HILTON HEAD PEACH TEA

Evan Williams Peach Whiskey, Iced Tea, and Lemonade.

MARSHLAND MOJITO

Mount Gay Eclipse Rum, Lime, Splash of Pineapple,
Simple Syrup, topped with soda.

- WINES -

By the Glass

LUNETTA PROSECCO \$9

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JP CHENET SAUVIGNON BLANC \$8

CAVIT PINOT GRIGIO \$6.50

CAVIT CHARDONNAY \$6.50

CAVIT MERLOT \$6.50

CAVIT CABERNET \$6.50

- DRAFTS -

Ask your server about our
seasonal craft beer selections.

- BOTTLES -

STELLA ARTOIS

PERONI

ESTRELLA DAMM

YUENGLING

MILLER LITE

MICHELOB ULTRA

COORS LIGHT

BUD LIGHT

BUDWEISER

GUINNESS