



# LOBSTER BOX

## MAIN MENU

### COLD APPETIZERS

- Jumbo Shrimp Cocktail (6)** \$18.95
- Blue Point Oysters ½ Dz** \$19.95
- Little Neck Clams ½ Dz \$10.95 | 1 Dz \$19.95**
- Top Neck Clams ½ Dz \$10.95 | 1 Dz \$19.95**

### HOT APPETIZERS

- Mozzarella Sticks (8)** \$12.95
- Meatballs | Marinara Sauce** \$11.95
- Chicken Wings | BBQ or Buffalo Style** \$14.95
- Baked Clams Oreganato** \$11.95
- Baked Clams Casino ½ Dz | bread crumbs, bell peppers, onions and bacon** \$12.95
- Oysters Rockefeller (6) | spinach, Béarnaise Sauce** \$23.95
- Fried Calamari** \$15.95
- Sautéed Mussels | marinara or white wine lemon sauce** \$18.95
- Fried Shrimp (6) | creamy spicy sauce** \$18.95
- Coconut Shrimp (5) | orange ginger sauce** \$19.95
- Maryland Crabs Cakes (2) | chipotle mayo** \$19.95
- Grilled Octopus | on a bed of arugula** \$21.95

### SALADS

- Caesar Salad | chopped romaine, shredded parmesan cheese, herb croutons** \$12.95
- Country Greek Salad | tomatoes, cucumbers, onions, bell peppers, barrel aged feta cheese, red wine vinaigrette** \$14.95
- ADD CHICKEN + \$12**
- ADD SHRIMP + \$18**
- ADD SALMON + \$16**

### SOUPS

- Lobster Bisque Soup** \$8.95
- Creamy New England Clam Chowder** \$7.95

### CHILDREN'S MENU

- Pasta | with marinara sauce** \$10.95
- Meatballs | with pasta and marinara sauce** \$15.95
- Chicken Fingers | french fries** \$12.95
- Fried Shrimp | french fries** \$16.95

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### SIDE DISHES

- Roasted Potatoes** \$5.95
- Yellow Rice** \$5.95
- Baked Potato** \$4.95
- Sautéed Broccoli** \$6.95
- French Fries** \$5.95

## SPECIALTY DISHES

Served with roasted red bliss potatoes and vegetables

<b>Broiled Fillet of Atlantic Salmon</b>	<b>\$28.95</b>
<b>Broiled Fillet of Sole</b>	<b>\$29.95</b>
<b>Broiled Jumbo Shrimp</b>	<b>\$28.95</b>
<b>Broiled Stuffed Jumbo Shrimp</b>	<b>\$40.95</b>
<b>Pan Seared Sea Scallops</b>	<b>\$37.95</b>
<b>Maryland Lump Crab Cakes (3)</b>	<b>\$32.95</b>
<b>Baked Whole Branzino</b>	<b>\$32.95</b>
<b>Baked Whole Red Snapper</b>	<b>Market Price</b>
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<b>Pan Seared Fillet of Halibut</b> with Sautéed Spinach, Roasted Red Bliss Potatoes and White Wine Lemon Sauce	<b>\$38.95</b>
<b>Oven Baked Balsamic Glazed Salmon</b>	<b>\$29.95</b>
with Sautéed Spinach and Roasted Red Bliss Potatoes	

## LOBSTER & CRAB

Served with roasted red bliss potatoes and vegetables

<b>Split Alaskan King Crab Legs   1 lb</b>	<b>MP</b>
Broiled or Steamed (Recommended)	
<b>Jumbo Snow Crab Legs   2 clusters</b>	<b>\$54.95</b>
Broiled or Steamed (Recommended)	
<b>Whole 1½ Lb. Maine Lobster</b>	<b>Market Price</b>
Broiled or Steamed	
<b>Maine Lobster 2 Lbs and up</b>	<b>Market Price</b>
<b>Broiled South African Lobster Tails</b>	<b>\$39.95</b>

## MEATS & POULTRY

Served with roasted red bliss potatoes and vegetables

<b>Grilled Marinated Chicken Breast</b>	<b>\$20.95</b>
<b>Pork Baby Back BBQ Ribs</b>	<b>\$30.95</b>
<b>NY Sirloin Steak</b>	<b>\$38.95</b>

## GOURMET STYLE SCAMPI DISHES

Served over Yellow Rice and Vegetable with Our Gourmet Scampi Garlic Sauce

<b>Broiled Shrimp Scampi over rice</b>	<b>\$29.95</b>
<b>Shrimp Scampi over linguine</b>	<b>\$29.95</b>

## ITALIAN SPECIALTIES

<b>Pasta Primavera   Penne Pasta with Mixed Vegetables</b>	<b>\$19.95</b>
<b>Penne a la Vodka with Shrimp</b>	<b>\$29.95</b>
<b>Shrimp Parmigiana   over linguine</b>	<b>\$29.95</b>
<b>Chicken Parmigiana   over linguine</b>	<b>\$24.95</b>
<b>Chicken Piccata   with White Wine Garlic Sauce, Onions, and Capers over Linguine</b>	<b>\$24.95</b>
<b>Lobster Ravioli   in a Sherry Wine Cream Sauce</b>	<b>\$27.95</b>
<b>Lobster &amp; Shrimp Fettuccine Alfredo</b>	<b>\$38.95</b>

## FRIED SEAFOOD

Served with roasted red bliss potatoes and vegetables

<b>Fried Fillet of Sole</b>	<b>\$27.95</b>	<b>Fried Sea Scallops</b>	<b>\$37.95</b>
<b>Fried Jumbo Shrimp</b>	<b>\$27.95</b>	<b>Fried Whole Red Snapper</b>	<b>Market Price</b>

NO SUBSTITUTIONS, THANK YOU

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## FRIED JUMBO SHRIMP COMBOS

Served with roasted red bliss potatoes and vegetables

<b>Fried Shrimp &amp; BBQ Ribs</b>	<b>\$34.95</b>
<b>Fried Shrimp &amp; Fillet of Sole</b>	<b>\$36.95</b>
<b>Fried Shrimp &amp; Twin South African</b>	<b>\$53.95</b>
<b>Lobster Tails</b>	
<b>Fried Shrimp &amp; Snow Crab Legs</b>	<b>\$65.95</b>
<b>Fried Shrimp &amp; Split King Crab Legs</b>	<b>\$79.95</b>

**ADD-ON Stuffing + \$17.95**

## SPECIALTY COMBOS

<b>Broiled Captain's Platter</b>	<b>\$45.95</b>
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South African Lobster Tail, Shrimp, Fillet of Fish, Mussels and Baked Clams

<b>Lobster Box Clam Bake</b>	<b>\$45.95</b>
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Steamed Platter with 1 Whole 1½ Maine Lobster, Clams, Mussels, Corn on the Cob, and Baked Potato

## SURF & TURF

Served with roasted red bliss potatoes and vegetables

<b>NY Sirloin Steak &amp; Fried Jumbo Shrimp</b>	<b>\$53.95</b>
<b>NY Sirloin Steak &amp; Twin South African Lobster Tails</b>	<b>\$58.95</b>

<b>Fried Seafood Combo</b>	<b>\$37.95</b>
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Jumbo Shrimp, Fillet of Sole, and Calamari

<b>Pasta Pescatore</b>	<b>\$74.95</b>
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Twin South African Lobster Tails, Shrimp, Clams, Mussels, Calamari, with Marinara Sauce over Linguine

## FAMILY PLATTERS

<b>Spanish Paella</b>   (4) South African Lobster Tails, (8) Shrimp, Mussels, Calamari, Clams, Chicken Breast, Pork Chorizo Sausage, in Saffron Yellow Rice with Green Peas and Peppers	<b>Half Order for 74.95</b>	<b>\$144.95</b>
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<b>Meat &amp; Seafood Platter</b>   (4) South African Tails, (2) New York Sirloin Steaks & (8) Fried Shrimp	<b>Half Order for 79.95</b>	<b>\$154.95</b>
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## ADDITIONS

**ADD ANY OF THESE ITEMS TO ANY OF OUR DISHES**

<b>Shrimp (6) Fried or Broiled</b>	<b>\$18.00</b>	<b>Salmon</b>	<b>\$19.00</b>
<b>King Crab Legs (1lb)</b>	<b>\$59.00</b>	<b>Pork Baby Back Ribs</b>	<b>\$19.00</b>
Broiled or Steamed		<b>New York Sirloin Steak</b>	<b>\$31.00</b>
<b>Snow Crab Clusters (1)</b>	<b>\$29.00</b>	<b>South African Lobster Tail (1)</b>	<b>\$18.00</b>
Broiled or Steamed			

NO SUBSTITUTIONS, THANK YOU

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## FEATURED COCKTAILS

<b>City Island Kiss</b>	<b>\$14.95</b>	<b>Henny Punch</b>	<b>\$14.95</b>
Vodka, Citron Vodka, Triple Sec, Strawberry Purée, Pineapple Juice		Mix of Juices, Purées & Hennessy	
<b>Hawaiian Martini</b>	<b>\$14.95</b>	<b>Mango Sunrise</b>	<b>\$14.95</b>
Coconut Rum, Pineapple Juice, Splash of Grenadine		Mango Rum, Coconut Rum, Orange Juice, Cranberry Juice	
<b>Star Fish</b>	<b>\$14.95</b>	<b>Peach Sparkling</b>	<b>\$14.95</b>
Strawberry Daiquiri, Piña Colada & Hennessy		Champagne, Peach Schnapps, Peach Purée	
<b>Sangria</b>	<b>Glass \$12   Pitcher \$44.95</b>	<b>Henny Colada</b>	<b>\$14.95</b>
		Hennessy & Piña Colada	
		<b>Jack Colada</b>	<b>\$14.95</b>
		Jack Daniels & Piña Colada	

## BEER

<b>Amstel Light</b>	<b>\$7.50</b>
<b>Guinness</b>	<b>\$7.50</b>
<b>Coors Light</b>	<b>\$7.00</b>
<b>Samuel Adams Boston Lager</b>	<b>\$7.50</b>
<b>Corona</b>	<b>\$7.50</b>
<b>Corona Light</b>	<b>\$7.50</b>
<b>Heineken</b>	<b>\$7.50</b>
<b>Heineken Light</b>	<b>\$7.50</b>
<b>Budweiser</b>	<b>Draft: \$7.00   Bottle \$7.00</b>
<b>Bud Light</b>	<b>\$7.00</b>
<b>Michelob Ultra</b>	<b>\$7.00</b>
<b>Stella Artois</b>	<b>Draft: \$7.00   Bottle \$7.50</b>
<b>Blue Moon</b>	<b>\$7.50</b>
<b>Lagunitas IPA</b>	<b>\$7.50</b>
<b>Modelo</b>	<b>\$7.50</b>
<b>Blue Point Oktoberfest</b>	<b>Draft: \$7.00</b>
<b>Blue Point Toasted Lager</b>	<b>Draft: \$7.00</b>
<b>Goose Island IPA</b>	<b>Draft: \$7.00</b>
<b>Shock Top Belgian White</b>	<b>Draft: \$7.00</b>

## COLADAS \$13.95

<b>Piña</b>	<b>Peach</b>
<b>Strawberry</b>	<b>Mango</b>

## MARGARITAS \$13.95

<b>Authentic</b>	<b>Peach</b>
<b>Strawberry</b>	<b>Mango</b>

## WHITE WINE

<b>Beringer, White Zinfandel</b>	<b>\$8</b>
<b>Ruffino Lumina, Pinot Grigio</b>	<b>\$10</b>
<b>Francis Ford Coppola, Pinot Grigio</b>	<b>\$9</b>
<b>Line 39, Chardonnay</b>	<b>\$8</b>
<b>Natura, Chardonnay "Unoaked"</b>	<b>\$10</b>
<b>Thomas Schmitt, Riesling Germany</b>	<b>\$10</b>
<b>Kendal-Jackson, Sauvignon Blanc</b>	<b>\$11</b>
<b>Peter Yealands, Sauvignon Blanc</b>	<b>\$10</b>

## RED WINE

<b>Ruffino, Chianti D.O.C.G Italy</b>	<b>\$10</b>
<b>Robert Hall, Merlot</b>	<b>\$10</b>
<b>Natura, Cabernet Sauvignon</b>	<b>\$10</b>
<b>William Hill, Cabernet Sauvignon</b>	<b>\$11</b>
<b>Firesteed, Pinot Noir Oregon</b>	<b>\$11</b>
<b>Penfolds "Koonunga hills" Shiraz</b>	<b>\$12</b>
<b>Graffigna, Malbec Argentina</b>	<b>\$10</b>

## MOJITOS \$13.95

<b>Authentic</b>	<b>Peach</b>
<b>Coconut</b>	<b>Mango</b>

## DAIQUIRIS \$13.95

<b>Strawberry</b>	<b>Peach</b>
<b>Mango</b>	



# LOBSTER BOX

## LUNCH MENU

### SANDWICHES

All sandwiches are served with french fries & homemade coleslaw

**Lobster Roll Sandwich** **\$29.95**

Lobster Meat, Celery, Herb Mayo on a Fresh Baked Bun

**Grilled Chicken Sandwich** **\$17.95**

Lettuce, Tomato, Red Onions, Chipotle Mayo

**Fried Fillet of Sole Sandwich** **\$19.95**

Lettuce, Tomato, Red Onions, Mayonnaise

**Angus Burger (8oz)** **\$14.95**

Lettuce, Tomato, Red Onions

### SPECIALS

**FRIED JUMBO SHRIMP 26.95**

Served with French Fries & Coleslaw

**TWIN FRIED SOUTH AFRICAN**

**LOBSTER TAILS 39.95**

Served with French Fries & Coleslaw

### SALADS

**Caesar Salad** | chopped **\$12.95**

romaine, shredded parmesan cheese, herb croutons

**Country Greek Salad** | **\$14.95**

tomatoes, cucumbers, onions, bell peppers, barrel aged feta cheese, red wine vinaigrette

ADD CHICKEN + \$12 ADD SHRIMP + \$18 ADD SALMON + \$16

### MAIN COURSES

Served with roasted red bliss potatoes and vegetables

**Broiled Fillet of Atlantic Salmon** **\$25.95**

**Broiled or Fried Fillet of Sole** **\$26.95**

**Broiled or Fried Jumbo Shrimp** **\$26.95**

**Maryland Lump Crab Cakes (2)** **\$26.95**

**Fish N' Chips** Served with French Fries and Coleslaw **\$26.95**

### PASTA SPECIALTIES

**Penne a la Vodka** **\$18.95**

**Pasta Primavera** Penne Pasta with Mixed Vegetables **\$19.95**

**Penne a la Vodka with Shrimp** **\$27.95**

**Shrimp Fettuccine Alfredo** **\$27.95**

**Shrimp Marinara or Fra Diavolo** with Linguine **\$27.95**

**Shrimp Parmigiana** over Linguine **\$27.95**

**Lobster Ravioli** in a Sherry Cream Sauce **\$27.95**

**Chicken Parmigiana** over Linguine **\$24.95**

**Linguine with Clam Sauce** (Red or White Clam Sauce) **\$24.95**