

# **Lobsterville Menu**

## **APPETIZERS**

Jumbo U-10 Gulf Shrimp Cocktail / *each*... 3.50 /  $\frac{1}{2}$  dz... 18

Katama Oysters / *each*...2.50 /  $\frac{1}{2}$  dz... 13.50 / dz... 24

Littleneck Clams / *each*.... 1.50 /  $\frac{1}{2}$  dz.... 8 / dz.... 15

### **Pig Wings**

*Pork Shanks cut like chicken wings, then slowly braised and deep fried until crisp and glazed with an Asian BBQ sauce....14*

### **Bang-Bang Shrimp**

*Rock shrimp lightly dredged, then fried until crispy. Seasoned with a Spicy Bang-Bang blend and served with house made Sriracha Aioli....13*

### **Crab Dip**

*Crab Meat, Cream Cheese, served with Fried Corn Tortilla Chips....10*

### **Crab Cakes**

*Pan Seared Jumbo Lump Crab Cakes served with Sriracha Aioli ....16*

### **Fried Calamari**

*Squid are cut into rings and tentacles, lightly breaded and deep-fried until golden brown. Served with a Lemon Aioli....12*

### **Sliders Three Ways**

*Mini Lobster Roll, Cheese Burger & Pulled Pork....12*

### **Pulled Pork Nachos**

*House Braised BBQ Pork Shoulder served atop crispy fried tortilla chips with Cheddar Cheese, Pico de Gallo, Sour Cream & Avocado....13*

### **Chicken Wings**

*Sweet Chili, Asian BBQ, OR Buffalo Sauce. Served with Celery and Blue Cheese....13*

### **Stuffies**

*House Stuffed Quahogs: 2 to an order....11*

**White Bean Pure and Rustic Bread Plate....6.00**

*Add olives....2.50*

### **Lobster Mac**

*Our Béchamel is blended with Three Cheeses then mixed with Macaroni, fresh Poached Lobster & Herbs and then topped with Roasted Garlic Cracker Crumbs served Golden Brown....16*

## **SOUPS & SALADS**

*Add Chicken...\$4, Shrimp...\$6, Lobster...\$8 to your Salad*

### **House Made Clam Chowder**

*Absolutely from scratch and Gluten-Free/ Ours is made with local quahogs, their broth, potatoes, pancetta, onions, herbs, celery and cream....10*

### **Grilled Caesar Salad**

*Grilled Romaine Hearts topped with House Made Caesar Dressing, Parmesan and Anchovies....12*

### **Spinach & Roasted Beet Salad**

*Spinach with a medley of roasted beets and dressed with a Blood Orange Vinaigrette. Topped with Candied Pistachios*

*and Breaded Goat Cheese Pieces...15*

### **LUNCH & DINNER**

Sandwiches served with Fries and House Pickles

### **Local Lobster Grilled Cheese**

*Butter Poached Local Lobster layered in three cheeses: Brie, Cheddar, Light Goat Cheese, Grilled on Thick Cut Rustic Sourdough....15*

### **Lobsterville Lobster Roll**

*Have it your choice of two ways:*

*1<sup>st</sup> Lobster and Herbed Mayo on a Grilled Brioche Roll. Sweet and Simple*

*2<sup>nd</sup> Butter Poached Lobster in all its Glory on a Grilled Brioche Roll....20*

### **\*Fish Tacos**

*Grilled Local Cod, Pickled Slaw, Fresh Tomato Salsa topped with Cheese and a Fresh Lime Crème in a Soft Flour Tortilla Shell....15*

### **\*House Blend Grilled Burger**

*8 oz. three meat blend Angus Beef grilled to your preference OR House Made Vegan Burger. Served with Greens and Tomatoes....10*

### **\*Chicken Sandwich**

*8oz. Marinated Chicken Breast your choice of Cast Iron Fried or Grilled. Served with lettuce, tomato and Lemon Aioli on a Brioche Bun....10*

### **\*New England Local Cod**

*8oz. fillet of Local Cod, beer battered and deep fried until golden. Topped with House Lemon Tartar, lettuce and tomatoes*

*served on a Brioche Bun....14*

### **\*Fish and Chips**

*10oz of Local Cod beer battered and deep fried. Served with our House Cut Fries, House Slaw, and Lemon Tartar Sauce....18*

### **\*Steamed Lobster**

*1 1/4lb Lobster, steamed and served w/ drawn butter....mrkt*

**Saffron Lobster Pasta**

*Sautéed Lobster tossed with Fresh Herbs and Roasted Tomatoes in Lemon Cream Broth ....32*

**\*Parmesan Crusted Cod**

*10oz Local Scrod, roasted & topped with Parmesan Ritz-Cracker Crumble. Served w/ Roasted Fingerling Potatoes and Wilted Spinach....24*

**\*Local U-10 Scallops**

*U-10 Sea Scallops are seasoned and Pan-seared or Deep Fried dressed with Balsamic Bacon Jam. Served with roasted Fingerling Potatoes and Seasonal Vegetables....34*

**\*Roasted Salmon**

*10oz. Salmon Filet with Mushroom & Tomato Ragut....26*

**\*Slow Braised Short Rib**

*10oz. Short Rib slow braised until fork-tender. Served with a House Made Gnocchi, Pan-Seared in an Herb Brown Butter...28*

**\*Tuscan Skirt Steak**

*Tuscan Marinated skirt steak, served with Roasted Fingerling Potatoes and Asparagus...29*