

LOBSTERVILLE

BAR AND GRILLE

APPETIZERS

SHRIMP COCKTAIL - 3.50 EACH 1/2 DZ - 20
JUMBO U-12 WHITE GULF SHRIMP
POACHED IN WHITE WINE

CLAM CHOWDER CUP - 8 BOWL - 10
LOCAL QUAHOGS, THEIR BROTH,
POTATOES, ONIONS & CREAM

FISH CHOWDER CUP - 10 BOWL - 15
FISH, SHRIMP, CLAMS, SCALLOPS
POTATOES, ONIONS & CREAM

STUFFED QUAHOG - 10
"VOTED HARBORS BEST"
FRESH LOCAL STEAMED QUAHOG STUFFED
WITH LINGUICA, PEPPERS & ONIONS

POUTINE - 12
BACON, WHITE CHEDDAR CHEESE CURDS
AND GRAVY

BANG-BANG SHRIMP - 15
CAULIFLOWER - 12
DREDGED IN FLOUR & FRIED CRISPY, FIN-
ISHED WITH BANG-BANG SAUCE

FRIED CLAMS SM - 22 LG - 38
LOCAL WHOLE BELLY

AIN'T NO THING LIKE A "PIG WING" - 5 EA
BRAISED PORK SHANKS ARE DEEP FRIED &
TOSSED IN A CHIPOTLE PINEAPPLE BBQ

TENDERLOIN BRUSCHETTA - 18
GRILLED FILET, FRESH MOZZARELLA,
HEIRLOOM TOMATOES & BALSAMIC

ROASTED RED PEPPER HUMMUS - 10
WITH VEGGIES & CRISPS

WHIPPED RICOTTA - 12
WITH OLIVE OIL, SEA SALT & CHIVES
SERVED ON TWO CROSTINI

MINI ROLLS
WARM BUTTERY BRIOCHE STUFFED WITH

LOBSTER - 12 LIGHT LEMON MAYO
CLAMS - 10 FRIED WHOLE BELLY
SHRIMP - 9 FRIED CRISPY

ALL THREE MINI ROLLS - 27

SALADS

CAESAR SALAD - 12
ROMAINE, SOUR DOUGH CROUTONS,
SHAVED PARMESAN & HOUSE MADE
DRESSING

GRILLED ROMAINE SALAD - 14
ROMAINE, LIGHTLY GRILLED, TOPPED WITH
BLUE CHEESE, CHOPPED BACON,
DICED HEIRLOOM TOMATOES &
BLUE CHEESE DRESSING

"CHEF PHIL'S" STUFFED AVOCADO - 23
AVOCADO, STUFFED WITH LOBSTER SALAD,
MIXED GREENS, HEIRLOOM TOMATOES
& REMOULADE

CAPRESE - 14
HEIRLOOM TOMATOES, BASIL PESTO &
FRESH MOZZARELLA

SIGNATURE DISHES

FISH & CHIPS - 24
FRESH FISH FILET

FRIED SHRIMP - 33
SCALLOPS - 33
SEAFOOD PLATTER - 36
FRESH FISH, CLAMS, JUMBO SHRIMP &
SCALLOPS

ALL ABOVE ITEM SERVED WITH FRIES AND
COLESLAW

SEARED SCALLOPS - 34
PAN-SEARED SEA SCALLOPS, BROWN
BUTTER, GRILLED ASPARAGUS,
CAULIFLOWER PUREE

THE LOBSTER - MKT
LOCAL HARD SHELL 1.25LB LOBSTER
STEAMED/GRILLED OR BAKED STUFFED
SERVED WITH FRENCH FRIES
& DRAWN BUTTER

GRILLED LOBSTER RISOTTO - 35
CHAR GRILLED LOBSTER TAIL, CREAMY
PAN-REDUCTION & GRILLED ASPARAGUS

CHICKEN PICCATA - 27
SWORDFISH PICCATA - 30
LEMON, WHITE WINE & CAPER SAUCE OVER
FRESH LINGUINE

SHRIMP SCAMPI - 33
SAUTÉED JUMBO SHRIMP, BUTTER, GARLIC,
WHITE WINE OVER FRESH LINGUINI

CHICKEN MARSALA - 30
SAUTÉED BONELESS CHICKEN, MUSHROOMS,
MARSALA WINE OVER MASHED POTATOES

LOBSTER MAC & CHEESE - 29
CHEDDAR & BRIE FONDUE

STEAK TIPS - 34
MARINATED & CHARCOAL GRILLED SERVED
WITH ROASTED NEW POTATOES & PAN-
SEARED BRUSSEL SPROUTS

SANDWICHES SERVED WITH KETTLE CHIPS & PICKLE. SUBSTITUTE FRIES - 3 TRUFFLE FRIES - 4

THE LOBSTER ROLL - 25
PACKED WITH LOBSTER MEAT, LIGHT
LEMON MAYO OR HAVE IT WARM
POACHED IN BUTTER

FRIED CLAM ROLL - 22
WHOLE BELLY, TARTAR SAUCE

CRISPY FISH SANDWICH - 15
WITH TARTAR SAUCE & LEMON

TWIN TACO
CHOICE OF CHICKEN - 16
SHRIMP - 18
FISH - 17
TWO FLOUR TORTILLAS WITH CILANTRO
SLAW, DICED HEIRLOOM TOMATOES,
BRIE FONDUE & SWEET CHILI AIOLI

REUBEN
CHOICE OF CORNED BEEF - 14
HOT PASTRAMI - 14
COLE SLAW, MELTED SWISS, 1000 ISLAND
DRESSING ON GRILLED SOURDOUGH

SLIDERS
BBQ PULLED PORK - 15
BEEF & CHEESE - 14

THE BURGER - 15
HAND FORMED CHUCK & SIRLOIN
CHARCOAL GRILLED HOW YOU LIKE IT

THE "JOHNNY" BURGER - 20
CHARCOAL GRILLED 4 OZ TENDERLOIN
WITH MELTED AMERICAN CHEESE

LOBSTER GRILLED CHEESE - 21
LOCAL FRESH LOBSTER,
HERB FONDUE, TOMATO & SMOKED
BACON ON SOURDOUGH TRIPLE CREME
BRIE & SHARP CHEDDAR

GRILLED CHEESE DU JOUR - 15
ASK YOUR SEVER ABOUT TODAY'S
GOURMET GRILLED CHEESE

LOBSTER BLT - 21
FRESH LOCAL LOBSTER, ARTISAN
GREENS, HEIRLOOM TOMATO & SMOKED
BACON ON SOURDOUGH

GRILLED CHICKEN CLUB - 15
HEIRLOOM TOMATO, ARTISAN GREENS &
SMOKED BACON

SIDES

CRISPY FRIES - 5
TRUFFLE PARMESAN FRIES - 8

**ASPARAGUS, BRUSSEL SPROUTS,
GARLIC MASHED POTATOES,
ROASTED NEW POTATO - 7**

ADD ON'S

ANCHOVIES - 2 **SMOKED BACON - 2**
CHEESE - 2 **AVOCADO - 3**
GRILLED SHRIMP - 8
GRILLED CHICKEN - 8
TENDERLOIN - 11
SEARED SCALLOPS - 12
LOBSTER SALAD - 12
GRILLED LOBSTER TAIL - 14

CONSUMER WARNING: THE CONSUMPTION OF UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, POULTRY, AND EGGS COULD INCREASE YOUR RISK OF FOODBORNE ILLNESS. IF YOU OR ANYONE IN YOUR PARTY HAS FOOD ALLERGIES PLEASE ADVISE US BEFORE ORDERING.

LOBSTERVILLE

BAR AND GRILLE

WHITE WINES

J. LOHR, CHARDONNAY 10/38
FULL BODIED, BALANCE OF FRUITS & OAK

KIM CRAWFORD
SAUVIGNON BLANC 10.5/40
BRIMMING WITH JUICY ACIDITY & FRUIT
SWEETNESS, PROVIDING A BALANCED
FLAVOR PROFILE. FRESH FINISH

PACO & LOLA ALBARINO 12/46
INTENSE AROMATIC EXPRESSION OF
CITRUS & STONE FRUITS WITH A SLIGHT
BALSAMIC FINISH

BLONDEAU SANCERRE, FRANCE 16/60
FULL & ROUND FOLLOWED BY A
SENSATION OF CRISPNESS. NOTES OF
GOOSEBERRIES, GRAPEFRUIT & MINERAL

CASALINI, PINOT GRIGIO 7.5/28

HOUSE WHITE 7.5

ROSE WINES

BERTRAND COTES DES ROSES 12/46
GRENACHE, SYRAH, CINSULT. FLORAL
NOTES OF ROSE ALONG WITH HINTS OF
GRAPEFRUIT.

CHATEAU D'ESCLANS 15/58
"WHISPERING ANGEL"
COTES DE PROVENCE ROSÉ,

BOTTLED BEER

BUD ~ BUD LIGHT ~ MILLER LIGHT 6

HEINEKEN ~ HEINEKEN ZERO
MICHELOB ULTRA
SAM ADAMS "76"
SIERRA HAZY LITTLE THING
SHIPYARD SUMMER
CORONA 7

BEACH PLEASE SUMMER ALE
DOWNEAST CIDER
GUINNESS (CAN)
DEVILS PURSE KOLSH 8

SPIKED SELTZERS—ASK YOUR SERVER

FOR OUR SELECTION 7.5

DRAFT BEER

STELLA 7
NEPTUNE'S DAGGER 7.5
BLUE MOON 7.5
FLYAWAY SHOVELTOWN IPA 8
HOG ISLAND OUTERMOST IPA 8
FOUNDERS ALLDAY IPA 8

RED WINES

FRANCES COPPOLA MERLOT 9/34
FRAGRANT OF PLUMS CURRANTS &
ANISE. WITH LIVELY FLAVORS OF
BLUEBERRY PIE, CHERRIES
& TOASTED OAK

KILLKA MALBEC 9.5/36
ARGENTINA BROODING & INTENSE,
WITH DARK CHERRY & CHOCOLATE
MOUSSE FLAVORS

FREAKSHOW CABERNET 12/46
GRATON, CA , A FREAKING AMAZING
OFFERING WITH RIPE FRUIT,
POMEGRANATE & OAK
SHOWING SOME SMOKE

NEILSON PINOT NOIR 11/42
RED FRUIT & VIOLETS ACCOMPANIED BY
A DISTINCTIVE EARTHINESS, INDICATIVE
OF ITS SANTA MARIA VALLEY SOURCING

HOUSE RED 7.5

SPARKLING WINES

LUNETTA PROSECCO 9
ITALY SPLIT

MASHIO SPARKLING ROSE 9.5
SPLIT, PINOT BLANC, PINOT NOIR,
RABOSO. ANTIQUE ROSE,
HINTS OF VIOLETS & ROSES

FROZEN DRINKS 12

PINA COLADA

DIRTY BANANA

MUDSLIDE

MARGARITA

SODAS / JUICES

PEPSI, DIET PEPSI, SIERRA MIST,
GINGER ALE , LEMONADE,
ICED TEA 2.5

CRANBERRY, ORANGE ,GRAPEFRUIT,
PINEAPPLE, 3.5

FAR RELLE 8
ITALIAN SPARKLING WATER

SPECIALTY DRINKS

APEROL SPRITZ 12
PROSECCO, APEROL, SPLASH OF SODA

PROSECCO MIMOSA 10

CAPE POGUE PEAR TINI 12
PEAR VODKA, ST. GERMAIN,
SPLASH OF PROSECCO

REDEMPTION OLD FASHION 12
REDEMPTION BOURBON, SIMPLE SYRUP,
BITTERS, ORANGE PEEL, STIRRED NOT
SHAKEN

THE MULE 12
VODKA, FRESH LIME JUICE, SIMPLE SYRUP,
GINGER BEER & LIME WEDGE

BOSTON GOLD 10
VODKA, BANANA LIQUOR & OJ

PALOMA 12
TEQUILA, FRESH LIME JUICE, GRAPEFRUIT
& SODA, LIME WEDGE

KATAMA MAMA 12
JAMAICAN RUM, COCONUT RUM,
BANANA LIQUOR, PINEAPPLE JUICE &
GRENADINE, MYERS'S FLOATER

BLUE LAGOON LEMONADE 10
A REFRESHING MIX OF TRIPLE 8
BLUEBERRY VODKA & LEMONADE

CIRCUIT AVE SPARKLER 10
DEEP EDDY RUBY RED VODKA,
CLUB SODA & A LIME

EDGARTOWN PALMER 10
DEEP EDDY SWEET TEA VODKA
& LEMONADE

NOMAN'S LAND BLOODY 12
TITO'S VODKA, HOMEMADE BLOODY
MARY MIX & OLIVES ADD SHRIMP 3 EA

SPICY RITA 13
JALAPENO TEQUILA, FRESH LIME JUICE,
SIMPLE SYRUP, ORANGE LIQUOR
& BITTERS

MENEMSHA SUNSET 12
LEMON & ORANGE VODKAS, OJ, SOUR
MIX, LIME JUICE, SIERRA MIST

NEGRONI 12
GIN, CAMPARI, SWEET VERMOUTH,