



LOBSTER & CRAB

Served with Salad, Roasted Red Bliss Potatoes and Mixed Vegetables

Split Alaskan King Crab Legs *Broiled or Steamed with Drawn Butter* Market Price

Jumbo Snow Crab Leg Clusters *Broiled or Steamed with Drawn Butter* 39.95

Our Specialty Fresh From Maine

Whole 1-1/4 lb. Maine Lobster *Broiled or Steamed* 25.95

Whole 1-1/2 lb. Maine Lobster *Broiled or Steamed* 32.95

Maine Lobsters from 1-1/4 to 5 lbs. Market Price

Broiled Single Lobster Tail *served with Drawn Butter* 29.95

Broiled Twin Lobster Tails *served with Drawn Butter* 44.95

Baby Lobster Tails (3) *Broiled Scampi Style over Yellow Rice* 33.95

Maryland Jumbo Lump Crab Cakes (2) 32.95

Add Gourmet Crabmeat Stuffing to any of the Above Items for 14.95

LOBSTER BOX SPECIALTIES

Served with Salad, Potato and Vegetable

Broiled Fillet of Salmon

served with Potatoes and Mixed Vegetables 27.95

Broiled Fillet of Flounder

served with Roasted Red Bliss Potatoes and Mixed Vegetables 29.95

Baked Whole Branzino 29.95

Baked Whole Red Snapper Market Price

Broiled Jumbo Shrimp *with Butter Sauce* 28.95

Pan Seared Sea Scallops 32.95

Pan Seared Fillet of Red Snapper

with Sautéed Spinach and Roasted Potatoes and White Wine Lemon Sauce 29.95

Shrimp Scampi *Broiled with Butter, Fresh Garlic and White Wine Sauce* 29.95

Add Gourmet Crabmeat Stuffing to any of the Above Items for \$14.95

Soups

Our Famous Lobster Bisque 7.95

with a Hint of Brandy

Creamy New England Clam Chowder 6.95

APPETIZERS AND SALADS

Prepared Fresh in Our Kitchen

Cold Appetizers

Jumbo Shrimp Cocktail (5) 15.95

Fresh Blue Point Oysters 2.50 each · 1 Doz. 24.95

Little Necks or Top Necks on Half Shell 1/2 Doz. 9.95 · 1 Doz. 15.95

Seafood Salad (*Clams, Shrimp, Mussels, Calamari, Celery & Bell Peppers*) 17.95

Salads

Caesar Salad *Chopped Romaine, Shredded Parmesan and Herb Croutons* 12.95

Country Greek Salad *Vine Ripe Tomato, Cucumber, Onion, Green Bell Pepper, Barrel-Aged Feta, Marinated Olives, Oregano and Red Wine Vinaigrette* 14.95

Add Grilled Marinated Chicken \$8.00

Add Grilled Gulf Shrimp (4) \$15.00 · Add Grilled Atlantic Salmon \$14.00

Hot Appetizers

Mozzarella Sticks (8) 9.95

Meatballs (4) *with Marinara Sauce* 10.95

Chicken Wings (10) *BBQ or Buffalo Style* 14.95

Baked Clams Oreganato 1/2 Doz. 10.95 1 Doz. 17.95

Baked Clams Casino 1/2 Doz. 10.95 1 Doz. 17.95

Maryland Jumbo Crab Cake *with Spicy Chipotle Sauce* 15.95

Oysters Rockefeller 1/2 Doz. *with Spinach and Bearnaise Sauce* 17.95

Fried Calamari 14.95

Steamed Mussels

Choice of Marinara, Fra Diavolo or Garlic Lemon Sauce 16.95

Steamed Clams 1 Doz. 17.95

Dynamite Shrimp (5) *with House Creamy Spicy Sauce* 15.95

Coconut Shrimp (5) *with Orange Ginger Sauce* 16.95

Grilled Octopus *on a Bed of Arugula Salad* 18.95

Hot Appetizer for Two 29.95

New Zealand Mussels, Fried Calamari, Fried Shrimp and Clams Oreganato

FRIED SEAFOOD

Served with Salad, Potato and Vegetable

Fried Jumbo Shrimp 26.95

Fried Whole Red Snapper Market Price

Fried Baby Tails (3) 32.95

Fish & Chips 26.95

Fried Blue Point Oysters (1 Doz.) 26.95

Fried Sea Scallops 32.95

PASTA SPECIALTIES

All Pastas Accompanied with Salad

Mama's Meatballs

over Linguini & Marinara Sauce 18.95

Penne ala Vodka 17.95

Chicken Parmigiana *with Marinara Sauce*

over Linguini 19.95

Lobster Ravioli *in a Sherry Cream Sauce* 25.95

Capellini Del Mar *Shrimp and Scallops*

in a Light Creamy Lobster Sauce 29.95

Lobster Meat & Shrimp Fettuccini Alfredo

in a Creamy Parmesan Sauce 32.95

Shrimp Parmigiana *with Marinara Sauce over Linguini* 28.95

Penne ala Vodka with Shrimp 28.95

Shrimp Marinara or Fra Diavolo *over Linguini* 28.95

Shrimp Primavera *with Mixed Vegetables, Garlic and Olive Oil over Linguini* 28.95

Risotto Medley of Shrimp & Lobster Meat 32.95

MEATS & POULTRY

Served with Salad, Potato & Vegetable

Grilled Marinated Chicken 19.95

Full Rack of Pork BBQ Ribs 28.95

NY Sirloin Steak (16 oz) 37.95

Filet Mignon (10 oz) 39.95

CHILDREN'S MENU

For Children 12 Years of Age and Under

Pasta with Marinara Sauce 9.95

Meatballs with Pasta and Marinara Sauce 12.95

5 oz. Hamburger with Fries 9.95

Chicken Fingers with Fries 10.95

Fried Shrimp with Fries 15.95

BROILED CAPTAIN'S PLATTER 42.95

Fillet of Fish, Sea Scallops, Shrimp, Lobster Tail, New Zealand Baked Mussels and Baked Clams

LOBSTER BOX COMBOS

Fried Jumbo Shrimp Combos

Jumbo Fried Shrimp & Lobster Tail 44.95

Jumbo Fried Shrimp & Snow Crab Legs 44.95

Jumbo Fried Shrimp & NY Sirloin Steak 44.95

Jumbo Fried Shrimp & BBQ Baby Back Ribs 39.95

King Crab Combos

King Crab Legs & Fried Shrimp 49.95

King Crab Legs & Steak 59.95

King Crab Legs & Tail 54.95

King Crab Legs & BBQ Ribs 49.95

Lobster Box Clam Bake Special 38.95

A Succulent Steamed Platter consisting of Whole 1 1/2 lb Maine Lobster, Clams, Mussels, Corn on the Cob and Baked Potato

Surf and Turf 49.95

NY Sirloin Steak & Lobster Tail

Fried Seafood Combo 34.95

Jumbo Shrimp, Scallops, Fillet and Calamari

Combos for Two

LB Famous Paella *Chorizo Sausage, Shrimp, Mussels, Clams, Chicken and Lobster Tails in a Saffron Rice* 59.95

Seafood Italiano *Baby Lobster Tails, Clams, Mussels, Shrimp and Calamari, served over Pasta* 59.95

Steak & Seafood *2 Grilled Sirloin Steaks, 2 Broiled Whole Lobsters and Fried Jumbo Shrimp* 109.95

Feel Free to Make Your Own Combination

Add Gourmet Crabmeat Stuffing to any of the Above Items for \$14.95

We also provide catering services from 10 to 250 guests