



WESTBROOK LOBSTER

restaurant & bar

SHAREABLES

clam chowder

creamy new england-style or clear broth rhode island-style. /9

crispy salmon bites

old bay seasoned panko bread crumbs, cilantro cream dipping sauce. /14

clams casino

baked cherrystone clams, bacon, diced pepper butter, garlic + bread crumbs. /15

sautéed mussels

beer + butter broth, garlic, tomato, shallot + charred garlic baguette. /15

lobster nachos

flour tortilla chips, picked lobster, cheddar, black bean + corn salsa, pico de gallo, bang bang sauce, green onion + sour cream. /20

bang bang shrimp

crispy panko fried jumbo shrimp dipped in spicy thai sauce. /17

sirloin medallions* GF

tender marinated angus steak medallions, gorgonzola sauce. /16

crispy brussel sprouts

sweet garlic-parmesan sauce. /14

east coast oysters* GF

½ dozen locally sourced, house cocktail sauce. /18

jumbo shrimp cocktail GF

cocktail sauce + horseradish. /16

fried calamari

crispy mild banana peppers + house marinara sauce. /16

chicken wings

maple buffalo, alabama white bbq, or thai peanut blue cheese + celery. /14

grilled garlic bread

garlic-buttered sliced french baguette, gorgonzola fondue. /12

SALADS

caesar

romaine, shaved parmesan, baked croutons + house made caesar dressing. /12

harvest salad

candied pecans, panko fried goat cheese, crispy sweet potatoes, pomegranate arils, baked croutons + house maple vinaigrette. /14

pear + walnut

sliced pear, candied walnuts, bleu cheese, dried cranberries, house baked croutons, mixed greens + balsamic vinaigrette. /13

iceberg wedge GF

applewood bacon, tomato, crumbled gorgonzola + bleu cheese dressing. /14

add: salmon or shrimp [grilled or cajun] /12 seared tuna* /12 marinated steak* /12 chilled lobster meat /18 chicken [grilled, cajun or buttermilk fried] /8

MAINS

whole lobster GF

drawn whole butter, roasted red potatoes + seasonal vegetable. various sizes may be available. /mkt - add a side of seafood stuffing +8

faroe island salmon GF

everything bagel seasoned + roasted salmon, japanese soy-ginger sauce, wild rice pilaf + garlic sautéed broccolini. /28

halibut GF

champagne-tarragon cream sauce, sautéed seasonal vegetables, lemon parsley-pesto roasted potatoes. /31

tuscan seafood pasta

sea scallops + jumbo shrimp, fettuccine pasta, sun-dried tomato, baby spinach, onion, parmesan cream sauce + charred garlic bread. /34

baked stuffed jumbo shrimp

house seafood stuffing, vegetable wild rice pilaf + garlic sautéed spinach. /28

fried seafood platter

served with french fries + dill pickle spear.

seafood choices: cod, clam strips, shrimp, scallops, calamari, whole belly clams. single item /mkt two items /28 three items /36

lobster mac 'n cheese

fresh buttery lobster meat, sharp white cheddar cheese sauce, lumache pasta + panko bread crumbs. /36

lobster carbonara

picked lobster, pancetta, peas, carbonara sauce, linguini + charred garlic bread. /38

creole butter swordfish

creole spiced + grilled, sun-dried tomato butter, wild rice pilaf, chorizo shaved brussel sprouts. /30

baja tacos

pico de gallo, cilantro-lime slaw, queso fresco, mexican crema + spanish-style rice. crispy codfish /24 warm butter poached lobster /32 sesame ahi tuna* /25 crispy or grilled chicken /22

filet mignon* GF

flame-grilled 8 oz. tenderloin filet, roasted red potatoes, sautéed seasonal vegetables + gorgonzola cream sauce. /41

short rib mac 'n cheese

red wine braised short rib, white sharp cheddar cheese sauce, lumache pasta. /28

HANDHELDS

served with french fries + pickle spear

buttermilk chicken sandwich

southern-style buttermilk fried chicken, cole slaw, pickles + house rooster sauce. /17

short rib french dip

red-wine braised short rib, gruyere cheese, caramelized onions, gorgonzola horseradish cream + au jus. /21

wl burger*

½ lb. angus beef burger, applewood smoked bacon, sharp cheddar cheese, pickles, lettuce, tomato, onion + toasted brioche roll. /18

connecticut style lobster roll

quarter pound of warm butter poached lobster, toasted new england-style brioche roll. /28

mega lobster roll

whopping half pound of lobster on a buttered and toasted new england-style brioche roll. /48

lobster grilled cheese

quarter pound of buttered lobster, gruyere cheese, crispy grilled sourdough. /28

surf + turf burger*

half pound angus beef burger, warm buttered lobster, gruyere cheese, lemon-tarragon aioli, lettuce, tomato + toasted brioche bun. /27

cod bacon reuben

fried cod, bacon, swiss, coleslaw, sweet dill pickles, tomato, thousand island sauce + marble rye. /18

ahi tuna wrap*

sesame seared rare, cucumber, carrot, tomato, cabbage, crispy wonton strips + sweet chili aioli. /18

*These items are cooked to order and may be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

An 18% gratuity will be automatically added for parties of ten (10) or more. No separate checks for parties of ten (10) or over.