

# LOBSTER NIGHT

## SMALL PLATES

### **Bao Lobster Bun 26**

tempura battered lobster tail / cabbage / chipotle aioli / pico de gallo

### **Lobster Quesadilla 23**

flour tortilla / lobster meat / three cheese blend / black bean salsa / served with sour cream & chipotle aioli

### **Lobster Mac and Cheese 24**

lobster meat / cheese sauce / cavatappi

## ENTREES

First glass of wine is \$4 with purchase of one of the lobster entrées:

### **1 1/4lb Lobster\*\* 29**

steamed or broiled / corn on the cob / red skinned potatoes

### **1 1/4lb Stuffed Lobster\*\* 38**

broiled / super lump crab meat / corn on the cob / red skinned potatoes / drawn butter

### **Twin Lobster Tails 48**

broiled / garlic mash / seasonal vegetables / drawn butter

### **Angry Lobster 42**

sautéed lobster meat / half lobster tail / spinach / bucatini pasta / spicy marinara

### **Lobster Ravioli 36**

topped with lobster cream sauce and lobster meat

### **Lobster Linguine 36**

lobster meat / shiitake mushroom / heirloom cherry tomato / champagne beurre blanc

*\*\*LIMITED QUANTITIES AVAILABLE\*\**

## WINE CHOICES

### WHITE

Donnafugata Anthilia, 2021, Sicily, Italy

J. Lohr Riverstone Chardonnay, 2022, Central Coast, CA

Domaine Paul Buisse Touraine Sauvignon Blanc, 2022, Loire, France

### ROSE

11 Minutes, 2023, Pasqua Odi et Amo Rose

### RED

District 7, Pinot Noir, 2022, Central Coast, CA

Crocus Malbec, 2020, L'Atelier, France

Casillero del Diablo, Merlot, 2022, Concha y Toro, Chile