**Fish & Seafood**

**SEAFOOD RISOTTO**
Lobster, shrimp and scallops tossed in our creamy risotto with garlic, shallots, shaved parmesan and baby spinach, topped with grilled lobster tail and lobster cream sauce.  

**FILET OF SOLE MEUNIÈRE**
Filet of sole dipped in a light egg batter and sautéed in a brown butter sauce with lemon and fresh parsley. Served with your choice of potato or vegetable.  

**PEPPER CRUSTED AHI TUNA POKE’ BOWL**
Peppercorn crusted Ahi tuna seared rare over seasoned brown sushi rice, garnished with avocado, shitake mushrooms, tobikko, pickled ginger, seaweed & mirin-wasabi vinaigrette.  

**GRILLED SALMON WITH EXOTIC MUSHROOM RISOTTO & BALSAMIC GLAZE**
Fire-grilled salmon filet over our creamy risotto tossed with garlic, shallots, shitake mushrooms, baby spinach & shaved parmesan, drizzled with aged balsamic glaze.  

**SAUTÉED SHRIMP PROVENÇAL**
Penne rigate pasta tossed with jumbo shrimp, roasted garlic, sun-dried tomatoes, capers, artichoke hearts, baby spinach, white wine and shaved parmesan.  

**PORTUGUESE-STYLE HADDOCK WITH MUSSELS & CLAMS**
Spice grilled haddock filet simmered in a saffron broth with spicy chorizo sausage, roasted tomatoes, mussels and littleneck clams.  

**FRESH CATCH OF THE DAY**
Served Grilled or Blackened with Maitre d' Hotel butter. Ask your server about today’s selection.  

**Lobsters**

**STEAMED HARD-SHELL LOBSTERS**
Our lobster dinners include your choice of a garden or Caesar salad and potato or vegetable.

1 | 1½ | 1¾ | 2 pound lobster  
**market price**  

Any size lobster can be prepared bake stuffed with sautéed shrimp, sea scallops and lobster for an additional  

**LAZY MAN’S LOBSTER**
Fresh picked lobster meat baked in our seasoned cracker crumbs and lemon butter.  

**STEAK & LOBSTER**
Fire-grilled 8oz. Black Angus top-sirloin, served with choice of lobster casserole or a boiled 1¾ pound lobster.  

**Baked Seafood**

**HADDOCK, SCALLOPS, CALAMARI, SHRIMP**
or **FILET OF SOLE**  
**market price**  

Baked Seafood entrées are baked with lemon-butter and our seasoned cracker crumbs. Served with a garden salad and potato or vegetable.  

Combination dinners are available upon request.  

**Meat & Poultry**

**TERIYAKI MARINATED SIRLOIN STEAK TIP KABOBS**
Sirloin steak tip kabobs fire-grilled in our housemade Teriyaki marinade. Served with your choice of two sides.  

**SAUTÉED CHICKEN PICCATA**
Lightly breaded breast of chicken sautéed in a lemon-butter sauce with garlic, shallots, capers and white wine. Served over linguini fini pasta.  

**MAYTAG BLUE CHEESE CRUSTED SIRLOIN**
Maytag blue cheese crusted 8oz. Black Angus top-sirloin over roasted garlic smashed potatoes and peppercorn demi-glaze sauce.  

**PEPPER GRILLED HANGER STEAK**
Peppercorn crusted 10oz. choice hanger steak fire-grilled and served over truffle-parmesan fries and drizzled with peppercorn demi-glace.  

**MILANESE BRAISED LAMB SHANK**
Tender Spring lamb shank braised Milanese style with aromatic vegetables, plum tomato, fresh herbs & cabernet sauvignon, served over garlic & red bliss smashed potatoes with pan-juices.  

**LOBSTA LAND HOUSE STEAK**
Our house seasoned hand cut 8 oz. Black Angus top sirloin steak fire-grilled to your liking. Served with choice of sides.  

**Fried or Blackened Haddock Tacos**
Crispy fried or Cajun blackened haddock served in grilled tortillas with pickled red onion, Napa cabbage-chipotle slaw, housemade pico d’gallo & avocado crema.  

**Fried Dinners**

**FILET OF SOLE**  
16 |  **CALAMARI**  
15 |  **CHICKEN FINGERS**  
12 |  **SCHRÖD**  
16 |  **SHRIMP**  
17 |  **CLAMS, SCALLOPS or HADDOCK**  
**market price**  

**Fisherman’s Platter**
Deep fried clams, scallops, shrimp, calamari and haddock.  

**market price**  

All of our fried dinners include french fries and housemade coleslaw.
Appetizers

NEW ENGLAND CLAM CHOWDER
Our homemade version of a New England classic.

HADDOCK CHOWDER
Haddock filet simmered in a creamy broth with potatoes, celery, Spanish onion and bay leaf.

CROCK OF FRENCH ONION SOUP
A crock of our homemade French onion soup baked with Parmesan crouton and melted Gruyere cheese.

FRIED NATIVE CLAMS (seasonal)
Lightly breaded native clams deep-fried, served with tartar sauce.

TATONKA FINGERS
Crispy fried chicken tenders tossed in our spicy house buffalo sauce with chunky blue cheese dipping sauce and celery sticks.

MUSSELS SICILIAN STYLE
Rope grown P.E.I. mussels steamed in olive oil, white wine, garlic-butter and fresh parsley.

LUMP CRABCAKE
Fresh lump crab meat lightly seasoned and pan-fried. Served with baby field greens, lemon-herb vinaigrette, and a spicy chipotle remoulade.

FIRE-ROASTED CHICKEN QUESADILLA
Fire-roasted breast of chicken, Chihuahua cheese and cilantro grilled in a flour tortilla with house pico de gallo and guacamole.

CRISPY CALAMARI
Crispy fried calamari rings served with our housemade spicy roasted plum tomato-caper dipping sauce.

AHI SASHIMI TUNA TOWER*
A tower of Wakame seaweed, seasoned brown sushi rice, avocado and Ahi sashimi tuna dressed with a mirin-wasabi vinaigrette, garnished with pickled ginger & tobikko.

SPICY LITTLENECKS
Little neck clams steamed in a spicy saffron lobster broth with Thai chilies, Tasso, garlic, roasted plum tomatoes and white wine.

LOBSTER QUESADILLA
Flour tortilla grilled with our Best of Boston lobster salad and melted Chihuahua cheese, served with housemade pico d’gallo and guacamole.

SCALLOPS SATAY
Grilled day-boat sea scallops, Asian style Napa cabbage slaw, Mirin vinaigrette & spicy Thai peanut-chili dipping sauce.

FRIED MARYLAND OYSTERS
Fresh shucked Maryland oysters lightly breaded and deep-fried, served with fresh lemon & housemade cocktail sauce.

CITRUS PRAWN TAIL
Fresh raw prawn tail served with a citrus salsa.

COCONUT BATTERED SHRIMP
Large shrimp deep-fried in a crunchy coconut batter with honey-ginger dipping sauce & Thai cucumber & rice wine salad.

BUFFALO STYLE SHRIMP
Crisy fried large shrimp tossed in our house buffalo sauce. Served with celery sticks and blue cheese dipping sauce.

BUFFALO SCALLOPS
Fresh day-boat sea scallops crispy fried and tossed in our house buffalo sauce. Served with celery sticks and blue cheese dipping sauce.

LOBSTER LAND SAMPLER
A combo of coconut shrimp, crispy calamari and our homemade crab cake. Served with a trio of dipping sauces.

LIGHTER FARE

LOBSTA LAND HOUSE SALAD
Baby field greens tossed with dried cranberries, toasted walnuts, diced apple and housemade walnut, gorgonzola, balsamic dressing.

CAESAR SALAD*
Hearts of romaine tossed in our housemade Caesar dressing with shaved parmesan and garlic croutons.

WINGAERSHEEK WEDGE SALAD
Fresh cut wedge of iceberg lettuce topped with Applewood smoked bacon, grape tomatoes, Bermuda red onion and chunky blue cheese dressing.

Add to these salads

- chicken 6
- shrimp 9
- salmon 10
- steak tips 10
- lobster salad 15

LOBSTER ROLL
Fresh picked lobster meat lightly dressed and served on a grilled brioche bun with French fries and coleslaw.

CHAR-GRILLED BURGER*
8oz. of ground chuck grilled and served with lettuce and tomato on a toasted brioche roll. Served with French fries & coleslaw. With cheese and/or caramelized onions, add 1.

LOBSTER ROLL & CUP OF CHOWDER
Our “Best of Boston” lobster roll served with a cup of our New England clam or haddock chowder.

STUFFED AHI TUNA WEDGE
A fresh cut wedge of premium ahi tuna fillet grilled medium rare, served with teriyaki sauce, Japanese wasabi, and fresh ginger.

LOBSTER LAND SPECIALTIES

LOBSTA LAND BOUILLABAISSE
Haddock, shrimp, mussels, littleneck clams and lobster simmered in a saffron and tomato-lobster broth with garlic, shallots, herbs and caramalized fennel. Served with focaccia toast points.

CHICKEN MARSALA WITH PROSCIUTTO
Parma Prosciutto & Gruyere stuffed breast of chicken pan-seared over garlic braised baby spinach with shiitake mushroom & marsala wine demi-glace.

PAELLA
Fresh market fish, mussels, littleneck clams, shrimp, scallops & lobster tossed in a saffron-chorizo risotto with garlic, shrimps, peas & lobster broth.

FISH & CHIPS
Fresh haddock lightly breaded and deep-fried, served with french fries and our homemade island coleslaw.

CRABCAKE SANDWICH
A triple decker of oven-roasted turkey, Applewood smoked bacon, lettuce and tomato. Served with French fries.

CRABCAKE WITH FRENCH INDIAN SOUP
A crock of our homemade French onion soup baked with Parmesan crouton and melted Gruyere cheese.

COCONUT BATTERED SHRIMP
Large shrimp deep-fried in a crunchy coconut batter with honey-ginger dipping sauce & Thai cucumber & rice wine salad.

LOBSTER ROLL & CUP OF CHOWDER
Add a Caesar salad to any entrée for an additional $2.

All our entrées and Lobsta Land Specialties are served with fresh baked bread and garden salad.