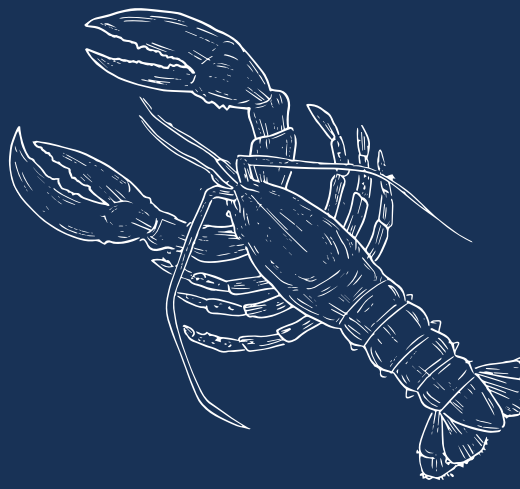
THE LOBSTER HOUSE



COLD APPETIZERS

SEA TARTARE
Fresh tuna and salmon, tomato, red onion,
orange segments, coconut and mango

VIETNAMESE ROLL
Rice paper, ponzu-marinated chicken, carrot, cucumber,
turnip & peanut dressing

HOT APPETIZERS

WONTON TUNA TACO
Tuna tartare in ponzu with crispy wonton crunch,
coleslaw and chipotle dressing

CRAB CAKE
Fried crab cake served with roasted heart of palm,
confit pork belly, feta cheese, smoked oil
and pickled ginger dressing

SALADS

CAJUN SHRIMP SALAD
Arugula, cherry tomatoes, Cajun-marinated shrimp,
scallions, carrots and lemon vinaigrette

CRAB LOUIE SALAD
Crab meat over crisp romaine with hard-boiled egg,
avocado, cherry tomato and cucumber,
finished with our classic Louie dressing







SOUPS

CLAM CHOWDER
Clams in white wine, brunoise potatoes, bacon,
scallions, parsley and cherry tomatoes

LOBSTER BISQUE
Creamy lobster bisque with a touch of brandy and fresh cream

MAIN COURSES

LOBSTER AND SEAFOOD ORZO
Creamy orzo with lobster, shrimp, scallop,
cherry tomato, baby spinach and a hint of lemon

CIOPPINO
Lobster, fish, crab and mussels in spiced tomato broth,
with grilled sourdough

COCONUT SHRIMP
Breaded in panko and grated coconut, mango chutney

GRILLED SALMON
Bell pepper sauce, served with potatoes, asparagus and radish

CHARRED OCTOPUS
Grilled octopus with cauliflower purée, capers, and garlic
and paprika oil

GARLIC BEEF TENDERLOIN
Grilled with garlic and herb butter, mashed potatoes
and sautéed broccoli

CARIBBEAN SPINY LOBSTER
Boiled | grilled | sautéed
Sauce: Garlic | Butter | Thermidor
Served with mashed potatoes and vegetables





DESSERTS

PASSION FRUIT CHIBOUST
Strawberry ice cream

CARROT CAKE
Carrot sponge, spices, cream cheese frosting, toasted walnut

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

- Healthy dishes which help in maintaining balanced diet
- Gluten free dishes
- Spicy dishes
- Contains dairy and/or eggs
- Crafted through artisan ways
- Food Plant-Based option
- Includes local ingredients



WHOLE FOOD PLANT-BASED MENU

STARTERS

TROPICAL TARTARE
Soy protein, mango, avocado, tomato, red onion, orange segments and coconut

VIETNAMESE ROLL (PLANT BASED)
Rice paper, soy protein marinated in citrus soy sauce, turnip and peanut dressing

GARDEN SALAD
Mixed greens, cherry tomato, garbanzo beans, scallions, carrot, lemon vinaigrette

MAIN COURSES

LEMON ORZO
Orzo with cherry tomato, baby spinach, olive oil and a hint of lemon

COCONUT CAULIFLOWER
Breaded in panko and grated coconut, mango chutney

GRILLED MUSHROOM
Grilled portobello mushroom with artichoke purée, capers, paprika and garlic oil

DESSERT

CHOCO PEANUT
Cocoa sponge, peanut cream and 70% chocolate ganache

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- Food Plant-Based option

EXCELLENCE
OYSTER BAY, JAMAICA