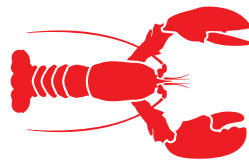


LOBSTER WEST



Specialty Seafood Rolls

- > Fresh **MAINE seafood** atop locally-baked lightly buttered and toasted **ARTISAN split top bun**. Dressed with a touch of mayo, brush of butter, and sprinkle of our spice blend; served with lemon; **made to order**.

Maine style lobster roll (chef preferred) is served with chilled lobster on a warm toasted bun.
Connecticut style lobster roll is served with warm lobster on a warm toasted bun.

- * **SIZE it up 50% more seafood.**

- > **PALEO STYLE (Gluten-Free)** on romaine lettuce (instead of bread) with a side of drawn butter.
- > Udi's **Gluten-Free bread** available for all rolls **+2**.

Lobster	14.95	{Size it Up +7}	Lobster Grilled Cheese	11.95
			Maine Lobster, Havarti cheese, sliced tomatoes and tarragon melted on our signature bread.	
Scallop	12.95	{Size it Up +6}	Dieter's Delight	17.95
			Paleo style lobster roll with a cup of Maryland Crab Soup.	
Crab	11.95	{Size it Up +4}	MAKE IT A COMBO	+3
Shrimp	9.95	{Size it Up +3}	Roll of your choice or lobster grilled cheese served with two sides of your choice (coleslaw, baked beans, or chips).	

MAINE FEAST FOR TWO COMBO 40.95

One Lobster Roll + One Crab Roll + One Shrimp Roll (all cut in half for your sharing pleasure). Served with four sides (coleslaw and/or baked beans and/or kettle cooked Cape Cod Potato Chips). May substitute Scallop Roll for Crab (+1) or Scallop Roll for Shrimp (+3).

Make it Just the Rolls 34.95

Soups

Lobster Bisque	{Bowl 8.50 / Cup 6.50 / Scoop 4.00}
Fresh, rich Maine Lobster, pureed into a light cream and broth base with a hint of Sherry.	Bread Bowl 10.95
New England Clam Chowder	{Bowl 7.50 / Cup 5.50 / Scoop 3.00}
Hand-shucked New England clams in a cream chowder, chock full of potatoes and sautéed onions.	Bread Bowl 9.95
Maryland Crab Soup	{Bowl 7.50 / Cup 5.50 / Scoop 3.00}
Sweet crab meat in a tomato broth full of onions, potatoes, green beans and peppers.	Bread Bowl 9.95

Sides {All Gluten-Free}

Side Salad	3.75
with balsamic vinaigrette	
House Made Coleslaw	3.00
with sweet tangy poppyseed dressing	
Maryland Crab Cake	9.95
with lemon tarragon aioli	
New England Baked Beans	3.00
slow cooked with molasses	
Cape Cod Chips	2.25
kettle cooked (classic, salt & vinegar, or reduced fat BBQ)	

Salads {Gluten-Free & All may be served without seafood for 9.95}

Lobster Tail Salad	17.95
Broiled Lobster Tail with romaine wedge, avocado & tomatoes drizzled with our house-made warm orange butter reduction.	
Crab Cake Salad	16.95
Maryland-style Jumbo Lump Crab Cake atop mixed greens lightly tossed with French vinaigrette, fresh avocado, tomatoes, Blue Crab, and house-made lemon tarragon aioli on the side.	

Drinks

Organic Maine Root Soda	3.75
Root Beer / Ginger Brew	
AJ Stevens Lemonade	3.25
Coke or Diet Coke	1.75
Bottled Water	1.25
Fresh Brewed Iced Tea	2.50
Ask About Our Beer & Wine	

Desserts

Whoopie Pies	3.75
Maine's beloved Whoopie Pies:	
Moist chocolate cookie cake joined together by sweet vanilla frosting.	
Ask About Our Award Winning Locally-Made Dessert Specials.	

Our lobsters are sustainably fished & overnighed to us to ensure their freshness.



LW Kids

Grilled Cheese Roll 5.50
served with carrots and juice or bottled water.