



Raw

SHIBUMI OYSTERS 21

Puget Sound, WA ½ dz

KUSSHI OYSTERS 21

Vancouver Island, B.C. ½ dz

DODGE COVE OYSTERS 21

Damariscotta River, ME ½ dz

BARNSTABLE OYSTERS 21

Cape Cod, MA ½ dz

OYSTER SAMPLER 28

2 of each of the above

CHILLED SHELLFISH PLATTER (for two) 90

6 oysters, 4 Mexican white shrimp,
½ dungeness crab, 6 black mussels
& half of a 1 ½ lb. Maine lobster

JUMBO SHRIMP COCKTAIL 20

AMERICAN LOBSTER COCKTAIL 26

HAWAIIAN KAMPACHI POKE 16

Kiwi, radish & black beer ponzu

HANGER STEAK TARTARE 17

Shichimi togarashi, pickled mushroom, bottarga aioli
& kettle chips

Caviar

Brioche Toast Points, Egg, Parsley, Shallots & Crème Fraiche

SIBERIAN OSETRA (BULGARIA) 100

Smaller eggs, dark brown, firm texture & earthy

GOLDEN IMPERIAL OSETRA (RUSSIA) 160

Incredible "gold" color, buttery flavor

Appetizers

STEAMED BLACK MUSSELS 17

Piedmontese pepper paste, preserved lemon,
vermouth butter & grilled bread

DUNGENESS CRAB CAKE 18

Remoulade, wild arugula salad & lemon

CHARRED OCTOPUS 19

Piquillo, edamame hummus, pee wee potatoes, pickled
baby fennel & black garlic aioli

CRISPY CALAMARI & PRAWNS 16

Fennel, anchovy-stuffed olives, garlic anchovy aioli,
ponzu & sweet chili sauce

Soup & Salad

NEW ENGLAND STYLE CLAM CHOWDER 16

Heirloom potatoes, bacon & parsley croutons

CAESAR SALAD 15

Little gem lettuce with shaved kohlrabi,
herbed croutons & parmesan

ENDIVE AND BEET SALAD 14

Marinated beets, toasted walnuts, Pt. Reyes blue,
& burnt orange vinaigrette

MAINE LOBSTER SALAD 28

Spring greens, shaved green and white asparagus,
page tangerines & black truffle vinaigrette

DUNGENESS CRAB & SHRIMP 'LOUIE' 26

Little gem lettuce, egg, radish, avocado, cucumber,
olive & tomato

Executive Chef Govind Armstrong



@thelobstersm
#TheLobster

Entrées

RUTIZ FARMS BLOOMSDALE SPINACH PAPPARDELLE PASTA 24

Sautéed mixed mushrooms, crushed pine nuts
& parmesan

TAGLIATELLE WITH WILD KING CRAB 32

San marzano tomatoes, toasted garlic, calabrian chili
& lemon breadcrumbs

SHELLFISH & BLACK CHITARRA PASTA 33

House made pasta, black mussels, clams, shrimp,
dungeness crab & calamari with garlic, tomatoes,
basil & chili flakes

BARRAMUNDI FISH & CHIPS 26

Firestone beer batter, pickled cucumber & remoulade

SEARED RARE YELLOWFIN 39

Dungeness crab fried rice, smoked fish floss
& green mango salsa

WILD ALASKAN HALIBUT 40

Roasted cauliflower mash, glazed maitake mushroom
& smoked eel bagna cauda

CALIFORNIA WILD KING SALMON 40

Fried potato & artichoke hash, buttered blue lake beans
& meyer lemon caper relish

GRILLED DAY BOAT SCALLOPS 38

Green lentils, mustard greens, guanciale
& mushroom crema

SEARED CRAB CAKES 34

Avocado puree with arugula, oven dried tomatoes
& shaved fennel salad

HERB ROASTED MARY'S CHICKEN 29

Carolina rice grits, English peas, tomato
& wild nettle pesto

GRILLED 12 OZ. N.Y. "STEAK & FRITES" 54

Green peppercorn sauce & truffle fries
Half of a 1½ lb. Lobster 25
Whole 1½ lb. Lobster 50

Lobster

STEAMED MAINE LOBSTER

Green beans & Weiser Farms heirloom potatoes
& drawn butter
36 per pound

GRILLED MAINE LOBSTER

Fresh herbs, lemon & garlic butter
38 per pound

Crab

STEAMED ALASKAN GOLDEN KING CRAB

Lemon & drawn butter
60 per pound

CHILLED DUNGENESS (½ CRAB) 32

Lemon & sweet mustard

Sandwiches

Available until 3pm

CRISPY MARYLAND SOFT SHELL CRAB 24

Shaved spring slaw, pimento cheese & remoulade

SEARED YELLOWFIN BURGER 22

Avocado, mustard frill & kimchi mayo

8 OZ. SIGNATURE BLEND CHEESEBURGER 18

Certified angus beef, house steak sauce, crisp onion
strings, pickle & bacon jam with truffle fries

LOBSTER ROLL 28

Little gem, Japanese mayo & a toasted butter roll
with fries & pickled cucumber

Add-Ons

ROASTED WEISER FARMS HEIRLOOM POTATOES 8

SAUTÉED MAITAKE MUSHROOMS 10

GLORIA'S BLUE LAKE GREEN BEANS 8

GRILLED GREEN FARMS ASPARAGUS 10

YUKON MASHED POTATOES 8

TRUFFLE PARMESAN FRIES 10

LOBSTER MASHED POTATOES 12

*If you or any of your guests have an allergy or dietary restriction,
please inform your server and our chefs will be happy to accommodate.*

*Some items are served raw, or under cooked, or may contain raw or under cooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food-borne illness.*