

Westbrook Lobster

346 E Main St 06413-2227 · +18606649464 · Updated: Jan 14, 2026

[View online menu](#)



KIDS MENU 14

Kids Grilled Cheese	\$9.00
Kids Cheeseburger	\$10.00
Kids BLT	\$6.00
Kids Chicken Tenders	\$10.00
Kids Cheese Quesdilla	\$7.00
Kids Pasta Butter	\$7.00
Kids Pasta Sauce	\$7.00
Kids Grilled Salmon	\$10.00
Kids Mini Lobster Roll	\$12.00
Kids Fried Fish	\$10.00
Kids Clam Strips	\$10.00
Kids Fried Shrimp	\$10.00
Kids Mac 'n Cheese	\$8.00
Kids Lobster Mac 'n Cheese	\$16.00

SPECIALS 4

Rhode Island Calamari SPEC	\$16.00
flash fried calamari tubes + tentacles tossed in garlic butter + banana peppers, served with marinara sauce.	
Sole Francaise SPEC	\$26.00
flour dredged, egg dipped + pan fried yellow tail sole, lemon-butter white wine sauce with capers + artichokes, served over angel hair pasta.	
Blackened Salmon SPEC	\$28.00
seasoned + cast iron seared salmon, bacon + scallion parmesan risotto, roasted asparagus, garlic lemon-butter sauce.	
Sweet Chili Chicken Sandwich SPEC	\$17.00
buttermilk fried chicken, cheddar cheese, sweet thai chili sauce, sauteed onions, fresh cilantro, on toasted sourdough bread, ranch dipping sauce, served with french fries + pickle	

STARTERS 17

PINT Lobster Bisque	\$20.00
classic style bisque with cream, sherry wine, and chunks of fresh lobster meat.	
Bowl New England Style Clam Chowder	\$8.00
Quart New England Chowder - quart	\$16.00
Bowl Rhode Island Style Clam Chowder	\$8.00
Quart Rhode Island Chowder	\$16.00
6 Little Neck Clams ½ Shell	\$12.00
Served with cocktail sauce and lemons.	
6 Oysters ½ Shell	\$16.00
Served with cocktail sauce and lemons.	
Jumbo Shrimp Cocktail (5)	\$16.00
five jumbo shrimp served with cocktail sauce	
Maine Steamers	\$23.00
A pound and a half of Maine steamer clams served hot with melted butter and natural broth.	
Fried Calamari	\$15.00
flash-fried with cherry peppers + house marinara.	
Seared Tuna APP	\$13.00
"everything bagel" crusted + sliced rare sushi tuna, bang bang slaw, eel sauce, sriracha drizzle.	
Shrimp Duo	\$14.00
Battered + fried shrimp, half tossed in buffalo sauce, half tossed in bang bang sauce, blue cheese + ranch dipping sauces.	
Mussels	\$15.00
sautéed leeks, white wine, parsley-garlic butter + toasted bread.	
Stuffed Clams	\$12.00
2 quahog shells filled with spicy clam stuffing.	
Crispy Brussel Sprouts	\$13.00
sweet garlic sauce + parmesan.	
Chicken Wings	\$14.00
choose: buffalo, korean bbq, or parmesan-garlic - served with blue cheese + celery.	
Fried Fresh Mozzarella	\$10.00
Fresh sliced liuzzi mozzarella, seasoned panko crust, marinara sauce, fresh basil.	

SALADS 7

Pear + Walnut Salad	\$13.00
crumbled blue cheese, dried cranberries, toasted croutons, mixed greens, balsamic vinaigrette.	

Warm Goat Cheese Salad	\$12.00
candied pecans, watermelon radish, pickled red onions, croutons, house made maple vinaigrette	
Southwest Chop	\$12.00
romaine, corn-black bean salsa, tomato, cheddar cheese, tortilla strips + chipotle ranch.	
Wedge Salad	\$12.00
iceberg wedge, bacon, tomato, scallion, crumbled blue cheese + blue cheese dressing,	
Caesar Salad	\$12.00
romaine, shredded parmesan, baked croutons + house caesar dressing.	
Side Garden Salad	\$5.00
Side Caesar Salad	\$6.00
MAINS 20	
1-1/2lb Lobster Dinner	\$38.00
1-3/4lb Lobster Dinner	\$39.00
2lb Lobster Dinner	\$54.00
2.5 lb. Lobster Dinner	\$60.00
Pan Seared Scallops	\$28.00
tender seared sea scallops, roasted corn + parmesan risotto, chopped bacon, lemon parsley pesto, toasted pine nuts.	
Swordfish	\$28.00
flame grilled, garlic butter with capers, pine nuts + parsley, blistered tomatoes, roasted fingerling potatoes, garlic sautéed spinach.	
Faroe Island Salmon	\$26.00
herb crusted faroe island salmon, romesco sauce, house rice pilaf, garlic roasted asparagus.	
Atlantic Codfish	\$26.00
fresh herb + panko crust, roasted fingerling potatoes, garlic roasted asparagus, creamy lemon chive sauce.	
Tuscan Seafood Pasta	\$28.00
sauteed sea scallops + jumbo shrimp, fettucine pasta, sundried tomato, spinach, onion, garlic, cream, parmesan cheese, toasted bread	
Baked Stuffed Shrimp	\$26.00
jumbo shrimp + seafood stuffing, rice pilaf + mixed vegetables.	
Cast Iron Strip Steak	\$32.00
hawaiian black salt, cracked pepper, garlic, and rosemary crusted 12oz. strip steak, cilantro chimichurri, mashed potatoes, maple-balsamic brussel sprouts.	
Fish Taco Platter	\$23.00
blackened codfish, pico de gallo, pickled cabbage slaw, cotija cheese + mexican chipotle sauce + house rice pilaf.	
Tuna Taco Platter	\$23.00
seared ahi tuna, pico de gallo, pickled cabbage slaw, cotija cheese + mexican chipotle sauce + house rice pilaf.	

Lobster Mac 'n Cheese	\$29.00
fresh lobster meat, shell pasta + sharp cheddar cheese sauce, oven baked, buttery panko topping.	
Short Rib Mac n Cheese	\$23.00
slow braised pulled short rib, bourbon bbq sauce, shell pasta + sharp cheddar cheese sauce, crispy fried onions.	
Fried Seafood Combo	\$27.00
Choose 2: cod, shrimp, clam strips, scallops, whole clams or calamari. Deep fried and served with french fries, tartar sauce, lemons, and a pickle.	
Fish + Chips	\$22.00
battered codfish, house made tartar sauce, crispy fries + pickle spear.	
Clam Strips	\$23.00
fried clam strips, fries, tartar sauce, lemon + pickle spear.	
Fried Shrimp	\$24.00
crispy fried shrimp, fries, cocktail sauce + pickle spear.	
Whole Clams	\$28.00
fried whole belly clams, fries, tartar sauce, lemon + pickle spear.	
SANDWICHES 10	
Buffalo Chicken Sandwich	\$16.00
Spice rubbed baked chicken, buffalo sauce, melted blue cheese, bacon, pickled onions, lettuce, tomato on a brioche roll. Served with fries	
Buttermilk Chicken Sandwich	\$16.00
buttermilk fried chicken, house-made ranch, bacon, sliced pickles, lettuce, tomato + crispy fries.	
Cod Bacon Reuben	\$18.00
fried cod, bacon, swiss cheese, coleslaw, pickles, lettuce, tomato, thousand island sauce, toasted marble rye + crispy fries.	
Connecticut Lobster Roll	\$28.00
warm, buttered lobster meat in a toasted new england style brioche roll with french fries	
Lobster Grilled Cheese	\$28.00
picked lobster, melted gruyere + cheddar cheeses, old bay, lemon + crispy sourdough bread. Served with fries.	
Mega Lobster Roll	\$48.00
twice the buttered lobster meat on a toasted new england style brioche roll with french fries	
WL Burger	\$16.00
½ lb. house-made burger, bacon, cheddar, pickles, lettuce, tomato, onion, brioche roll + crispy fries.	
Short Rib Cheesesteak	\$18.00
house braised + pulled beef short rib, sauteed onions + bell peppers, american cheese, chipotle aioli, toasted mini baguette, served with french fries + pickle spear.	
Sea Scallop Gyro	\$16.00
Mediterranean seasoned sea scallops, Greek-style pico, chopped romaine, feta cheese, tzatziki sauce, pita wrap, served with french fries + pickle	

Shrimp Gyro

\$16.00

Mediterranean seasoned jumbo shrimp, Greek-style pico, chopped romaine, feta cheese, tzatziki sauce, pita wrap, served with french fries + pickle

SIDES 12

French Fries	\$4.00
Roasted Fingerling Potatoes	\$4.00
Mashed Potatoes	\$4.00
Rice Pilaf	\$4.00
Roasted Asparagus	\$5.00
Garlic Sautéed Spinach	\$5.00
Mixed Vegetables	\$5.00
4oz Cole Slaw	\$2.00
Pint Coleslaw	\$5.00
4oz Bang Slaw	\$2.00
Pint Bang Slaw	\$5.00
Lobster Mashed Potatoes	\$11.00

lobster meat sauteed in garlic butter with old bay seasoning over housemade mashed potatoes.

EXTRAS 1

Plastic Utensils

Please add quantity if you need plastic utensils. Thanks!

SUMMER COCKTAILS 25

Aperol Spritz	\$12.00
Blackberry Mojito	\$12.00
Blueberry Gin Sour	\$11.00
Tanqueray Gin, Maine blueberry organic syrup, fresh squeezed lemon juice.	
Endless Summer	\$11.00
Empress gin and our fresh squeezed lemonade.	
Grapefruit Fizz Martini	\$12.00
Irish Maid	\$12.00
Jameson, elder flower liquor, honey simple syrup, lemon juice, muddled cucumbers	

Key Lime Hurricane	\$12.00
Pineapple Jalepeno Margarita	\$12.00
Rhubarb Paloma	\$12.00
Smooth Sillin'	\$12.00
Spiked Lemonade	\$11.00
Tito's vodka, fresh squeezed lemons, simple syrup, water... Choose a flavor: Original, Mint, Cucumber, Blueberry, Jasmine	
Summer Dreamin'	\$12.00
coconut + pineapple vodka, orange juice, cranberry juice.	
WL Mai Tai	\$12.00
Dark 'n Stormy	\$9.00
Goombay Smash	\$12.00
Grateful Dead	\$12.00
Jalapeno Skinny Margarita	\$11.00
House infused jalapeno tequila, triple sec, fresh squeezed lime juice, club soda.	
Long Island Iced Tea	\$12.00
Mimosa	\$10.00
Negroni	\$10.00
Bombay Sapphire, Campari, Sweet vermouth	
Rum Punch	\$12.00
Light + Dark Rum, fresh lemonade, pineapple juice.	
Sex on the Beach	\$9.00
Sombrero	\$8.00
TOASTED ALMOND	\$10.00
White Russian	\$9.00
vodka, kahlua, cream, pumpkin puree, pumpkin pie spice	

WINE 30

GLS Kendall Jackson Chardonnay	\$10.00
GLS Lobster Reef Sav Blanc	\$9.00
GLS St. Michele Riesling	\$8.00
GLS Luna Nuda Pinot Grigio	\$8.50

GLS Velante Pinot Grigio	\$9.50
GLS Chloe Chardonnay	\$9.00
BTL Chloe Chardonnay	\$34.00
BTL Sav Blanc Lobster Reef	\$34.00
BTL Chardonnay Kendall Jackson, California	\$38.00
BTL St. Mich Reisling	\$30.00
BTL Luna Nuda Pinot Grigio	\$32.00
BTL bertani velante Pinot Grigio	\$36.00
GLS White Zinfandel Beringer, California	\$7.00
GLS Prosecco Zonin, Italy	\$9.00
GLS She's Always Rosé Italy	\$9.00
BTL Rose Toad Hollow	\$34.00
BTL White Zinfandel Beringer, California³⁴	\$26.00
BTL She's Always Rosé -Italy	\$34.00
GLS Z.A. Brown Cabernet	\$10.00
GLS Noble 337 Cabernet	\$9.00
GLS Murphy-Goode Pinot Noir	\$9.00
GLS Hob Nob Pinot Noir	\$9.50
GLS Sand Creek Red Blend	\$8.50
GLS Sterling Merlot	\$9.50
BTL Cabernet Z.A. Brown "Uncaged", Napa	\$38.00
BTL Murphy-Goode Pinot Noir	\$34.00
BTL Pinot Noir Hob Nob, France	\$36.00
BTL Noble Vines 337 Cabernet	\$34.00
BTL Sand Creek Red Blend	\$32.00
BTL Sterling Merlot	\$36.00

DRAFT BEERS 12

#1 Kent Falls Larry 16	\$7.00
-------------------------------	---------------

#2 Blue Point October 16	\$7.00
#3 Kent falls superscript 16	\$8.00
#4 Voodoo Ranger Pumpkin 16	\$7.00
#5 Zero Gravity Powersuit 16	\$7.00
#6 Stubborn Beauty 16	\$7.50
#7 Two Roads mega juicy DIPA 12	\$8.00
#8 UFO Pumpkin 16	\$7.00
#9 OL Lonesome Boatman 16	\$7.00
#10 Stormalong 16	\$7.00
#11 Guinness 16	\$7.00
Mug Club Beer	\$5.00

COCKTAILS 38

Aperol Spritz	\$12.00
Sangria-White	\$12.00
Sangria-Red	\$12.00
Blackberry Mojito	\$12.00
bacardi light rum, simple syrup, fruitful blackberry liquor, muddled mint + lime, topped with club soda	
Blueberry Gin Sour	\$11.00
Tanqueray Gin, Maine blueberry organic syrup, fresh squeezed lemon juice.	
Car Bomb	\$10.00
Classic Mojito	\$12.00
WL version... Bacardi Light Rum, house infused ginger syrup, muddled lime + mint, club soda.	
Dark 'n Stormy	\$9.00
Dirty Shirley	\$10.00
goslings rum, fig preserves, ginger beer, lemon juice	
Fall Paradise	\$11.00
fig simple syrup, lemon juice, empress gin, club soda.	
French 75	\$10.00
Beefeater gin, lemon juice, simple syrup, topped with prosecco	
Goombay Smash	\$12.00

Grateful Dead	\$12.00
House Margarita	\$10.00
Hurricane	\$12.00
Bacardi, Meyers, passion fruit, orange juice, lime juice, simple syrup, grenedine	
Irish coffee	\$8.00
Irish Maid	\$12.00
Jameson, elder flower liquor, honey simple syrup, lemon juice, muddled cucumbers	
Jalapeno Skinny Margarita	\$11.00
House infused jalapeno tequila, triple sec, fresh squeezed lime juice, club soda.	
Key Lime Hurricane	\$12.00
Long Island Iced Tea	\$12.00
Mimosa	\$10.00
Negroni	\$10.00
Bombay Sapphire, Campari, Sweet vermouth	
Pineapple Jalapeno Margarita	\$12.00
house infused jalapeno tequila, triple sec, pineapple juice, fresh lime juice.	
Rhubarb Paloma	\$12.00
Espolon Silver tequila, rhubarb liquor, grapefruit, lime juice, club soda	
Rum Punch	\$12.00
Light + Dark Rum, fresh lemonade, pineapple juice.	
Rum Relaxer	\$12.00
banana rum cream, dark rum, blackberry liquor, pineapple juice, orange juice, grenadine.	
Sex on the Beach	\$9.00
Skinny Fig Margarita	\$11.00
Smooth Sailin	\$12.00
blue chari bay banana rum cream, malibu coconut rum, pineapple + orange juices.	
Sombrero	\$8.00
Spiced pineapple rum moscow mule	\$10.00
spiced pear cocktail	\$13.00
pear vodka, st george spiced pear liqueur, prosecco	
Spiked Lemonade	\$11.00
Tito's vodka, fresh squeezed lemons, siple syrup, water... Choose a flavor: Original, Mint, Cucumber, Blueberry, Jasmine	

Summer Dreamin'	\$12.00
coconut + pineapple vodka, orange juice, cranberry juice.	
The Grand Rye	\$13.00
michter's rye whiskey, grand marnier, lemon juice, maple syrup, strawberry preserves	
TOASTED ALMOND	\$10.00
White Russian	\$9.00
vodka, kahlua, cream, pumpkin puree, pumpkin pie spice	
WL Mai Tai	\$12.00
MARTINIS 21	
Almond Joy Martini	\$12.00
Vanilla + coconut vodkas, white creme de cocoa, frangelico, cream	
Apple martini	\$10.00
pear vodka, apple juice, apple cider, cinnamon simple syrup, cinnamon sugar rim	
Blueberry Cosmo	\$12.00
Cidertini	\$11.00
caramel vodka, apple pucker, WL apple cider, cinnamon sprinkle	
Chocolate Martini	\$12.00
Vanilla Vodka, Chocolate liquor, Irish creme	
Espresso Martini	\$12.00
Fig Martini	\$12.00
Black fig vodka, ketel one, blue cheese stuffed olives	
French Martini	\$12.00
Grapefruit Fizz Martini	\$12.00
Hot + Dirty Martini	\$12.00
tito's vodka, olive juice, hot sauce, dry vermouth, blue cheese stuffed olives	
Jalapeno basil Martini	\$12.00
Key Lime Martini	\$12.00
Lychee Martini	\$12.00
Kettle one, Lychee liquor, lychee syrup, lemon juice	
Peach Martini	\$12.00
Stoli Orange vodka, peachtree, orange juice, cranberry juice	
Pear Martini	\$12.00
grey goose pear vodka, st germain elderflower liquor, simple syrup, lemon juice	

Pumpkin Pie Martini	\$12.00
<hr/>	
SALTED CARAMEL MARTINI	\$11.00
caramel vodka, irish cream, caramel, salted rim	
<hr/>	
Spiced Chai Latte Martini	\$12.00
<hr/>	
Sweetheart Martini	\$11.00
Malibu, peachtree, citrus infused vodka, cranberry juice	
<hr/>	
TROPICAL MARTINI	\$12.00
malibu, stoli raspberry, passion fruit, orange juice	
<hr/>	
Washington Apple Martini	\$11.00

CAN BEERS 17

Athletic Run Wild IPA n/a	\$5.00
<hr/>	
Athletic Upside Dawn Golden n/a	\$5.00
<hr/>	
Blue Moon	\$5.00
<hr/>	
Bud	\$5.00
<hr/>	
Bud Light	\$5.00
<hr/>	
Coors Light	\$5.00
<hr/>	
Corona	\$5.00
<hr/>	
Corona Light	\$5.00
<hr/>	
Mich Ultra	\$5.00
<hr/>	
Dogfish Seaquench	\$6.00
<hr/>	
New England Sea Hag	\$6.00
<hr/>	
Narragansett Fresh Catch	\$6.00
<hr/>	
Zero Gravity Frankie	\$7.00
<hr/>	
Truly Black Cherry	\$5.00
<hr/>	
Truly Blueberry	\$5.00
<hr/>	
Truly Raspberry Lime	\$5.00
<hr/>	
Truly Wild Berry	\$5.00

LIQUOR 91

Well Vodka	\$7.00
-------------------	---------------

Well Jalapeno vodka	\$7.00
ABSOLUT	\$8.00
ABSOLUT APEACH	\$8.00
ABSOLUT CITRON	\$8.00
ABSOLUT LIME	\$8.00
Apricot vodka	\$8.00
DEEP EDDY RUBY RED	\$7.00
DEEP EDDY SWEET TEA	\$7.00
GREY GOOSE	\$9.00
GREY GOOSE PEAR	\$9.00
KETEL ONE	\$8.00
SKY PINEAPPLE	\$7.00
SMIRNOFF	\$7.00
SMIRNOFF COCONUT	\$7.00
SMIRNOFF RUBY RED	\$7.00
SMIRNOFF VANILLA	\$7.00
SMIRNOFF CARAMEL	\$7.00
STOLI	\$8.00
STOLI O	\$8.00
STOLI RAZZ	\$8.00
TITO'S	\$8.00
Stoli Cucumber	\$8.00
Well Gin	\$7.00
BEEFEATER	\$8.00
BOMBAY SAPHIRE	\$9.00
TANQUERAY	\$8.00
Empress Gin	\$9.00
Well Rum	\$7.00

BACARDI	\$7.00
MALIBU	\$7.00
CAPTAIN MORGAN	\$7.00
GOSLING'S	\$7.00
MEYERS	\$8.00
Well Tequila	\$7.00
BRIBON ANEJO	\$9.00
CASAMIGOS SILVER	\$13.00
CASAMIGAS ANEJO	\$14.00
ESPOLON BLANCO	\$9.00
PATRON CAFÉ	\$7.00
Gran Coramino REPOSADO CRISTALINO	\$12.00
Bulleit Bourbon	\$9.50
BULLIET RYE	\$9.50
CANADIAN CLUB	\$7.00
CLONAKILTY FZ DUCKS	\$14.00
CROWN ROYAL	\$8.00
CROWN ROYAL VANILLA	\$8.00
FIREBALL SHOT	\$5.00
GREEN SPOT	\$14.00
JACK DANIELS	\$8.00
JACK DANIELS FIRE	\$7.00
JAMESON	\$8.00
JIM BEAM	\$8.00
MAKERS MARK	\$9.00
MICHTERS	\$12.00
REBEL Bourbon	\$8.00
REDEMPTION	\$9.00

SCREWBALL PEANUT BUTTER	\$7.00
SEAGRAMS 7	\$7.00
SOUTHERN COMFORT	\$8.00
Well Whiskey	\$7.00
WOODFORD RESERVE	\$10.00
CUTTY SARK	\$7.00
DEWARS	\$8.00
JOHNNIE WALKER BLACK	\$9.00
JOHNNIE WALKER RED	\$8.00
MONKEY SHOULDER	\$11.00
ABERFELDY	\$13.00
GLENLIVET 12YR	\$12.00
MACALLAN 12YR	\$15.00
Laphroaig single malt	\$15.00
AMARETTO DI SARONNO	\$8.00
BAILEY'S IRISH CREAM	\$7.00
COINTREAU	\$6.00
FRANGELICO	\$8.00
GODIVA CHOCOLATE	\$6.00
GRAND MARNIER	\$8.00
KAHLUA	\$6.00
SWEET VERMOUTH	AVAILABLE OPTIONS
	\$1.00
	Bloody Mary: \$1.00
	Mojito: \$1.00
	Moscow Mule: \$1.00
	Old Fashioned: \$1.00
	Rocks: \$1.00
	Up: \$1.00
	White Russian: \$2.00

DRY VERMOUTH**AVAILABLE OPTIONS**

\$1.00

Bloody Mary: \$1.00

Mojito: \$1.00

Moscow Mule: \$1.00

Old Fashioned: \$1.00

Rocks: \$1.00

Up: \$1.00

White Russian: \$2.00

SAMBUCA BLACK **\$8.00**

SAMBUCA ROMANA **\$8.00**

SOUTHERN COMFORT **\$8.00**

ST GERMAIN **\$6.00**

PEACHTREE **\$6.00**

Fireball **\$6.00**

HENNESSY **\$8.00**

Brandy **\$7.00**

MIDORI **\$6.00**

RUMCHATTA **\$8.00**

CHAMBORD **\$8.00****N/A BEVERAGES** ⁹

Water**Soda** **\$3.00****Iced Tea** **\$3.00****Hot Tea** **\$3.00****Coffee** **\$3.00****Milk** **\$4.50****Juice** **\$4.00****Ginger Beer** **\$4.00****Fresh Squeezed Lemonade** **\$5.00****DESSERTS** ⁴

Apple Fritters**\$8.00**

fried balls of cinnamon + sugar apples, topped with white sugar glaze

Bread Pudding**\$12.00**

cinnamon, sugar, egg soaked brioche bread pieces, baked with bourbon maple syrup soaked raisins, topped with bourbon sauce + creme anglaise.

Carrot Cake Cheesecake**\$12.00**

double layer of moist carrot cake, with a layer of classic cheesecake filling in the middle, cream cheese + buttercream frosting.

Peanut Butter Mousse Pie**\$10.00**

Oreo cookie crust, filled with peanut butter mousse, topped with fluff whipped cream + dark chocolate curls.
