



LOBSTER ROLLS 9

The Coastal \$21.00

Our take on the iconic, CT-style hot, buttered lobster roll! Fresh lobster with a focus on the sweeter knuckle and claw meat heaped into our signature split-top roll that is toasted to perfection. Dressed with melted butter and topped with the Captain's Pinch. Served with crisp Sea Salt potato chips.

The Heat Wave \$22.00

Just spicy enough to make you run back for more! We roasted Habanero and Serrano Peppers and infuse them straight into the butter which is then generously applied to our fresh lobster in its perfectly toasted roll. Finished with a dash of the Captain's Pinch, this is one of our most popular lobster rolls! Served with Sea Salt Potato Chips.

L.B.L.T. \$23.00

Lobster, bacon, lettuce and tomato. The LBLT begins with a toasted roll, a layer of fresh romaine lettuce, garden fresh chopped tomato, cold water Atlantic lobster, and topped with garlic aioli and crisp bacon. Finished with a dash of the Captain's Pinch and served with Sea Salt Potato Chips.

California \$22.00

Let the games begin! Our succulent lobster, crisp cucumber, drizzled with our house made wasabi infused soy sauce and topped with fresh avocado. A unique take on the lobster and of course, served with Sea Salt Potato Chips.

Surf and Turf \$23.00

The king of sea and land! A perfectly toasted LobsterCraft signature roll, piled with delicious lobster, a hint of butter, topped with our custom marinated steak. Finished with our house made garlic aioli and the Captain's Pinch. Served with Sea Salt Potato Chips.

The Dirty Maynard \$21.00

LobsterCraft's take on the cold, lobster-salad style roll. A perfectly toasted split top roll, a bed of crisp romaine lettuce and then our deliciously sweet lobster meat tossed in seasoned mayo (not too much), celery, onions, and carrots. Of course it's finished with the Captain's Pinch and served with Sea Salt Potato Chips!

Lobster Grilled Cheese \$15.00

Hand cut artisanal Italian bread, sharp cheddar, gruyere and our fresh lobster grilled to perfection, seasoned with the Captain's Pinch and served with Sea Salt Potato Chips. Add bacon to put it over the top or even avocado. Soooooo good!

The Land Lubber - no lobster in this one \$16.00

12 hour hickory and cherry wood smoked pulled pork. Heaped into one of our signature split top rolls, hit with our Carolina style BBQ sauce and served with, you guessed it, Sea Salt Potato Chips.

Lobster Tacos \$18.00

Your choice of either corn or flour soft tacos, filled with our delicious knuckle and claw lobster meat, lime-tomato chutney, avocado and seasoned with the Captain's Pinch.

SOUPS AND SIDES 4

Clam Chowder

\$9.00

A delightful New England, Newport style clam chowder made with fresh Copp's Island Clams. Thick, creamy goodness with chunks of potato and those clams! Seriously, it's spectacular!

Lobster Bisque GF

\$12.00

Fresh lobster bisque made with our exclusive Gluten Free recipe. Served with fresh pieces of lobster. Available in large (16oz) and small (8oz) servings.

French Fries

\$3.00

Classic shoestring fries seasoned the LobsterCraft way!

LobsterCraft Crab Cake

\$9.50

Maryland Blue Claw White Crab Meat, Seasoned Panko, Green Onion, Egg, and the Captain's Pinch in a generous sized crab cake. Served on a bed of mixed organic greens and topped with our house made garlic aioli.

PASTA 2

Lobster Mac n Cheese

\$17.00

Fresh, real homemade 4 cheese sauce, with classic macaroni and chunks of our famous lobster. Topped with seasoned Panko breadcrumbs and the Captain's Pinch. Also available without lobster for the little ones!

Mac n Cheese

\$8.00

Fresh, real homemade 4 cheese sauce, with classic macaroni. Topped with seasoned Panko breadcrumbs and the Captain's Pinch. Perfect for those that either can't eat lobster or just don't like lobster
