

Red Lobster

3000 Sisk Rd 95350-0170 · +12095293033 · Updated: Jan 14, 2026

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STARTERS 11

Black Tiger Shrimp Cocktail **\$15.99**

Premium jumbo shrimp, served with cocktail sauce and our NEW Samu Sauce™, a spicy Thai chili-lime cilantro sauce that pairs perfectly with seafood

Crab Queso Dip **\$15.99**

With pico de gallo and tortilla chips

Calamari **AVAILABLE OPTIONS**

Hand-Breaded: with jalapeño ranch and marinara; Sweet Heat: with fresh pineapple

\$16.49

\$16.49

Signature Seafood Mushrooms **\$13.99**

Signature seafood topping and Monterey Jack. Served over a creamy garlic sauce

Parrot Isle Jumbo Coconut Shrimp **\$14.49**

Served with our piña colada sauce

Lobster Dip **\$16.49**

Maine and langostino lobster, spinach and artichoke in a three-cheese blend with tortilla chips and pico de gallo

Mozzarella Cheesesticks **\$10.99**

Served with marinara

White Wine & Garlic Mussels **\$15.49**

Roasted with tomato and green onions. Served with toasted artisan bread

Crispy Dragon Shrimp **\$16.49**

Crispy shrimp tossed in a sweet, mildly spicy chili sauce

Crabby Cheese Fries **\$16.49**

Seasoned fries topped with our cheese sauce and lump crab in a decadent garlic cream

Hand-Shucked Oysters* **AVAILABLE OPTIONS**

On the half shell. Served chilled with cocktail sauce, horseradish, and mignonette or lightly steamed with melted butter and cocktail sauce. ½ dozen - raw (220 cal) or steamed (480 cal); 1 dozen - raw (300 cal) or steamed (550 cal)

½ Dozen: \$16.99

1 Dozen: \$27.99

FLATBREADS 3

Crab Bruschetta **\$16.79**

Crab claw meat, garlic, fire-roasted tomatoes, kalamata olives, parmesan and feta cheese

Shrimp, Bacon & Parmesan

\$15.79

Shrimp, chopped bacon, onion marmalade, parmesan and mozzarella cheese

Lobster Flatbread

\$17.49

Maine and langostino lobster with mozzarella, parmesan, fresh tomatoes and sweet basil

SOUPS, SALADS & BOWLS 7

Clam Chowder Sourdough Bread Bowl

AVAILABLE OPTIONS

New England clam chowder served in a San Francisco sourdough bread bowl with oyster crackers

\$13.99

Classic Cup: \$7.99

Classic Bowl: \$9.99

Chili Verde Seafood Soup

AVAILABLE OPTIONS

Cup: \$11.99

Bowl: \$13.49

Classic Caesar Salad

AVAILABLE OPTIONS

Salad Dressings: Citrus Vinaigrette (70 cal), Sesame (90 cal), French (180 cal), Mango Pineapple Vinaigrette (100 cal), Ranch (150 cal), Blue Cheese (230 cal), Thousand Island (210 cal), Honey Mustard (200 cal)

\$12.99

Grilled Chicken (170 cal): \$4.00

Grilled Shrimp (180 cal): \$6.00

Atlantic Salmon* (510 cal):

\$8.50

Sesame-Soy Salmon* Bowl

\$21.49

Soy-ginger-glazed Atlantic salmon, crispy Brussels sprouts, rice, edamame, spring mix and crispy onions with a sesame dressing

Southwest Chicken Salad

\$16.99

Grilled chicken drizzled with lime crema, roasted corn and pico de gallo, served over Romaine in a barbeque ranch. Topped with crispy tortilla strips

Parrot Isle Coconut Shrimp Salad

\$18.99

Jumbo coconut shrimp, mango salsa and crispy onions, served over mixed greens in a mango pineapple vinaigrette

Southwest Shrimp Bowl

\$18.99

Zesty grilled shrimp over jalapeño ranch-drizzled rice with spring mix, pico de gallo, sour cream, and tortilla strips

LOBSTER 4

Lobster Lover's Duo™

\$45.99

A tender Maine tail and a Caribbean rock tail, both roasted to perfection

Twin Maine Tails

\$45.99

A pair of perfectly roasted Maine lobster tails

Lobster Linguini

AVAILABLE OPTIONS

Tender Maine and langostino lobster meat tossed with tomatoes and linguini in a creamy lobster sauce

\$30.99

Add a Side Salad for:\$2.99

Live Maine Lobster

Wild-caught, fresh from the Atlantic, available steamed or roasted with our signature stuffing. Ask your server for available sizes: 1¼ lb. steamed (440 cal), 1¼ lb. roasted with stuffing (610 cal)

SHRIMP YOUR WAYSM 7

Walt's Favorite Shrimp

(260 cal)

Parrot Isle Jumbo Coconut Shrimp

(470 cal)

Crispy Sea Salt & Vinegar Shrimp

Limited Time Flavor. (410 cal)

Shrimp Linguini Alfredo

(630 cal)

Garlic Shrimp Scampi

(220 cal)

Grilled Shrimp Skewer

(320 cal)

Popcorn Shrimp

(430 cal)

ULTIMATE ENDLESS SHRIMPSM - SHRIMP YOUR WAYSM 1

Ultimate Endless ShrimpSM

AVAILABLE OPTIONS

The Ultimate Bundle

\$27.00

Add Any Pepsi® Beverage and Side Salad or Clam Chowder to Endless Shrimp For: \$7.00

CRAB 1

Crab Your WaySM

\$31.99

A pound of snow crab legs prepared your way over crispy potatoes. Served with your choice of side. Roasted Garlic Butter (1470 cal) | Honey Sriracha (1110 cal) | Simply Steamed (910 cal)

CREATE YOUR OWN - ULTIMATE FEAST® 2

Premium Selections

Grilled Sea Scallops (350 cal), Atlantic Salmon* (510 cal), Snow Crab Legs (380 cal), Maine Lobster Tail (420 cal), 6 oz. Filet Mignon* (260 cal)

Classic Selections

Grilled Shrimp Skewer (320 cal), Shrimp Linguini Alfredo (630 cal), Parrot Isle Jumbo Coconut Shrimp (470 cal), Walt's Favorite Shrimp (260 cal), Garlic Shrimp Scampi (220 cal)

COMBINATIONS 4

Grilled Lobster, Shrimp & Salmon* **\$44.99**

Tender Maine lobster tail, jumbo shrimp skewer and Atlantic salmon, finished with a brown butter sauce

Sea Scallop & Shrimp Skewers **\$25.99**

A grilled skewer of each, served over rice

Admiral's Feast **\$27.99**

Walt's Favorite Shrimp, wild-caught flounder, clam strips and bay scallops, all crisped to a golden-brown

Bar Harbor Lobster Bake

AVAILABLE OPTIONS

Petite Maine lobster tails with shrimp, bay scallops, mussels and fresh tomatoes, over linguini in a garlic and white wine broth

\$41.99

Add a Side Salad For:

\$2.99

SURF & TURF 2

Walt's Favorite Shrimp & 7 oz. Sirloin* **\$29.49**

Maine Lobster Tail & 7 oz. Sirloin* **\$39.99**

CHOOSE YOUR FISH 6

Atlantic Salmon **\$27.99**

Mahi-Mahi **\$29.99**

Grouper **\$31.99**

Rockfish **\$27.99**

Availability and pricing may vary

Swordfish **\$31.99**

Availability and pricing may vary

Lingcod **\$33.99**

Availability and pricing may vary

CHOOSE YOUR TOPPING 5

Simply Roasted

(60 cal)

Mediterranean Peperonata

topped with feta cheese (140 cal)

Wasabi Ginger Ponzu Glaze

topped with green onions (120 cal)

Roasted Red Jalapeño & Mango Salsa

topped with cilantro and green onions (30 cal)

Crab Queso

topped with fresh pico de gallo and cilantro (280 cal)

FISH 3

Salmon New Orleans*

\$31.99

Blackened salmon topped with shrimp in a Cajun butter sauce, with tomato-cilantro relish

Grilled Rainbow Trout

\$23.49

Fish & Chips

\$19.99

Hand-battered, wild-caught cod served with fries and coleslaw

BEEF & CHICKEN 3

Steaks

AVAILABLE OPTIONS

Grilled with our signature seasoning

Sirloin* (7 oz.): \$21.99

NY Strip* (10 oz.): \$30.99

Filet Mignon* (6 oz.): \$30.99

Cajun Chicken Linguini Alfredo

AVAILABLE OPTIONS

Spicy chicken in a creamy garlic Alfredo sauce on a bed of linguini

\$19.99

Add a Side Salad For: \$2.99

Maple Bacon Chicken

\$22.49

Maple-glazed grilled chicken breasts topped with bacon

ADD TO ANY ENTRÉE 7

Maine Tail

AVAILABLE OPTIONS

\$18.99

À la Carte: \$21.99

Caribbean Rock Tail

AVAILABLE OPTIONS

\$24.99

À la Carte: \$29.99

Snow Crab Legs (½ lb.)

AVAILABLE OPTIONS

\$13.99

À la Carte: \$16.99

Grilled Shrimp Skewer

AVAILABLE OPTIONS

\$6.99

À la Carte: \$8.99

Garlic Shrimp Scampi

AVAILABLE OPTIONS

\$6.99

À la Carte: \$8.99

Grilled Sea Scallops

AVAILABLE OPTIONS

\$12.49

À la Carte: \$15.49

7 oz. Sirloin*

AVAILABLE OPTIONS

\$12.49

À la Carte: \$14.49

CLASSIC SIDES 6

Baked Potato

(270 cal)

Mashed Potatoes

(210 cal)

Rice

(210 cal)

Sea-Salted Fries

(510 cal)

Seasoned Broccoli

(230 cal)

Coleslaw

(110 cal)

TOP YOUR POTATO 2

Lobster-Topped Potato

+\$6.49. Add Maine and langostino lobster in a creamy lobster beurre blanc sauce. (350-450 cal)

Fully Loaded Potato

+\$2.49. Add bacon, cheddar and green onions. (520 cal)

PREMIUM SIDES 3

Bacon Mac & Cheese

AVAILABLE OPTIONS

\$4.49

À la Carte: \$6.99

Crispy Brussels Sprouts

AVAILABLE OPTIONS

\$3.49

À la Carte: \$5.99

Side Salad

AVAILABLE OPTIONS

Choose from House or Caesar. Salad Dressings: Citrus Vinaigrette (70 cal), Sesame (90 cal), French (180 cal), Mango

\$2.99

Pineapple Vinaigrette (100 cal), Ranch (150 cal), Blue Cheese (230 cal), Thousand Island (210 cal), Honey Mustard (200 cal)

À la Carte: \$5.49

HANDHELDS 1

Dockside Cheddar Burger*

\$17.49

Grilled patty, aged white cheddar, lettuce, tomato and pickles. Served on a toasted brioche bun with choice of side

TACOS 2

Grilled Shrimp

\$18.99

Blackened Salmon*

\$20.99

DESSERTS 4

Strawberry Cheesecake

\$10.99

Our vanilla bean cheesecake topped with a fresh strawberry topping and whipped cream

Vanilla Bean Cheesecake

\$8.99

On a vanilla cookie crust and topped with vanilla bean-whipped cream

Chocolate Wave

\$9.49

Layers of decadent chocolate cake and creamy fudge frosting. Served with vanilla ice cream and rich chocolate sauce

Brownie Overboard®

\$10.49

Warm brownie wedges served with a scoop of vanilla ice cream. Topped with caramel, fudge and whipped cream

DAILY DEALS 5

Lobster & Shrimp - Monday

\$24.00

A Maine lobster tail paired with our signature Garlic Shrimp Scampi

Snow Crab Legs - Tuesday

\$24.00

A pound of snow crab legs, served over our crispy potatoes. Enjoy simply steamed or with roasted garlic butter

Steak & Lobster - Wednesday

\$28.00

A Maine lobster tail paired with a 7 oz. sirloin*

Sea Scallops & Shrimp - Thursday

\$20.00

A grilled skewer of each, served over rice

Fish & Chips - Friday

\$16.00

Hand-battered, wild-caught cod served with fries and coleslaw

WEEKDAY LUNCH SPECIALS 7

Parrot Isle Jumbo Coconut Shrimp

\$16.99

Served with our piña colada sauce

Garlic Shrimp Scampi

\$15.99

Popcorn Shrimp

\$13.99

Walt's Favorite Shrimp

\$17.99

Hand-breaded, butterflied and lightly crisped

Southwest Shrimp Bowl**\$18.99**

Zesty grilled shrimp over jalapeño ranch-drizzled rice with spring mix, pico de gallo, sour cream, and tortilla strips

Sesame-Soy Salmon* Bowl**\$21.49**

Soy-ginger-glazed Atlantic salmon, crispy Brussels sprouts, rice, edamame, spring mix and crispy onions with a sesame dressing

Endless Chowder, Salad & Cheddar Bay Biscuits®**\$11.99**

Cheddar Bay Biscuits® (160 cal each), Clam Chowder (310 cal), House Salad (160 Cal), Caesar Salad (360 Cal), Coleslaw (110 cal)

BUY ONE, TAKE ONE 1**Buy any Entrée And Take Home a Linguini Alfredo or Caesar Salad****\$8.00**

No substitutions please. Limited to five Take Homes per entrée. Upgrade your pasta or salad with Grilled Chicken +\$4 or Grilled Shrimp +\$6

NON-ALCOHOLIC 4**Iced Tea**

(0 cal)

Organic Hot Tea

(0 cal)

Coffee

(0 cal)

Perrier Sparkling Water

(0 cal)

HANDCRAFTED LEMONADES 4**Classic Lemonade**

(140 cal)

Strawberry Lemonade

(240 cal)

Mango Lemonade

(210 cal)

Watermelon Lemonade

(260 cal)

SOFT DRINKS 8**Pepsi®**

(150 cal)

Pepsi® Zero Sugar

(0 cal)

Diet Pepsi®

(0 cal)

Starry® Lemon Lime

(150 cal)

Mtn Dew®

(160 cal)

Dr. Pepper®

(140 cal)

Mug® Root Beer

(150 cal)

Tropicana® Fruit Punch

(170 cal)

BOSTON ICED TEAS 3

Raspberry

(100 cal)

Mango

(110 cal)

Classic Cranberry

(80 cal)

FRUIT SMOOTHIES 3

Strawberry

(460 cal)

Raspberry

(460 cal)

Mango

(380 cal)

MOCKTAILS 5

Coastal Colada

Our twist on a tropical favorite with pineapple, orange and lime juices. (310 cal). Spike with Bacardí Rum for an additional charge

Strawberry Breeze

A blend of strawberry purée and lemonade with Starry® Lemon-Lime and fresh basil. (200 cal). Spike with Bacardí Rum for an additional charge

Green Apple Wave

A refreshing mix of Q Ginger Beer and Reàl Apple Purée. (250 cal). Spike with Tito's Handmade Vodka for an additional charge

Port of Passion

Monin Passion Fruit purée, fresh lime juice and lemonade with club soda and mint. (120 cal). Spike with Tito's Handmade Vodka for an additional charge

Mocha Sea Turtle Frappé

A frozen creamy treat with chocolate, caramel and Finest Call Espresso blend. (470 cal). Spike with Tito's Handmade Vodka for an additional charge

COCKTAILS 15

Deep Sea Lobsterita®

A shimmering extra-large margarita with Cazadores Blanco Tequila, Malibu Coconut Rum, and Finest Call Blue Curaçao. (370 cal)

Mango Berry Sangria

A refreshing blend of Wycliff Sparkling Wine, pineapple juice, and strawberry & mango purée. (180 cal)

Mocha Espresso Martini

RumChata, Disaronno Amaretto, and Finest Call Espresso blend. Garnished with a brownie bite. (360 cal)

Margaritas

Made with Sauza Gold Tequila. Classic, Strawberry, Raspberry, Mango, Watermelon. Rocks (210 cal) / Frozen (330 cal)

Grand Patrón Margarita

Patrón Silver Tequila, Citronge Orange and a sidecar of Grand Marnier. (200 cal)

Bahama Mama

Captain Morgan Original Spiced Rum blended with tropical fruit flavors and Bacardí Black Rum. (360 cal)

Sunset Passion Colada

Malibu Coconut Rum with a strawberry, raspberry or mango topper. (310 cal)

Top-Shelf Long Island Iced Tea

Absolut Vodka, Tanqueray Gin, Bacardí Rum and Citronge Orange. (180 cal)

Ruby Mule

Deep Eddy Ruby Red Vodka and Q Ginger Beer, with raspberry and mint. (170 cal)

Mango Martini

Absolut Vodka, Grand Marnier, mango purée and a Tajín lime wedge. (170 cal)

Tito's Twisted Strawberry Lemonade

Tito's Handmade Vodka with strawberry lemonade. (170 cal)

Lobster Punch

Captain Morgan Original Spiced Rum and Malibu Coconut Rum with pineapple and berry juices. (390 cal)

Strawberry Wine Spritzer

Barefoot Moscato, strawberry purée and Starry® Lemon Lime Soda. (200 cal)

Blue Hawaiian

Malibu Coconut Rum, Bacardí Rum, blue Curaçao, and pineapple juice. (150 cal)

Watermelon Mint Martini

New Amsterdam Gin and fresh mint. (240 cal)

SANGRIA 2

Triple Berry

Beso Del Sol Red Sangria, berry juices, fresh fruit and Starry® Lemon Lime soda. (200 cal)

Tropical White

Barefoot Moscato, pineapple and mango juices, and Starry® Lemon Lime soda. (150 cal)

WHITE & ROSÉ 5

Chateau Ste. Michelle | Riesling | Washington

Ecco Domani | Pinot Grigio | Italy

Oyster Bay | Sauvignon Blanc | New Zealand

Kendall-Jackson Vintner's Reserve | Chardonnay | California

14 Hands | Rosé | Washington

RED 4

Roscato Rosso | Sweet Red | Italy

Mark West | Pinot Noir | California

Meiomi | Pinot Noir | California

Josh Cellars | Cabernet Sauvignon | California

DRAFT 4

Bud Light

Blue Moon Belgian White

Modelo Especial

Samuel Adams Boston Lager

IMPORT BOTTLES 3

Corona Extra

Heineken

Stella Artois

DOMESTIC BOTTLES/CANS 7

Budweiser

Coors Light

Michelob ULTRA

Miller Lite

Samuel Adams Seasonal

VooDoo Ranger Juicy Haze IPA

Samuel Adams Just the Haze (Non Alcoholic)

START WITH 5

Lobster Flatbread **\$17.49**

Maine and langostino lobster with mozzarella, parmesan, fresh tomatoes and sweet basil

Lobster Dip **\$16.49**

Maine and langostino lobster, spinach and artichoke in a three-cheese blend with tortilla chips

Dueling Southern Tails **\$52.99**

A shrimp-topped Maine lobster tail served over creamy grits, paired with a Maine lobster tail over mac & cheese and topped with a bacon bourbon glaze. Served with your choice of side

Lobster & Shrimp Lover's Dream **\$53.99**

Roasted Caribbean rock and Maine lobster tails paired with shrimp linguini alfredo. Served with your choice of two sides. Or enjoy the classic Lobster Lover's Dream® with Lobster and Shrimp Linguini for +\$5 more (1570 cal)

Crispy Lobster & Shrimp Stack **\$37.99**

Crispy lobster tail meat and shrimp with hush puppies and fries. Served with coleslaw, honey-jalapeño butter and a malt vinegar aioli

MORE TO EXPLORE 3

Twin Maine Lobster Tails **AVAILABLE OPTIONS**

A pair of tender Maine lobster tails, both roasted to perfection. Served with your choice of two sides. Or enjoy our Lobster Lover's Duo, a Maine tail and a Caribbean rock tail, both perfectly roasted and served with your choice of two sides

\$45.99

Lobster Lover's Duo:

\$45.99

Surf & Turf* **\$39.99**

A roasted Maine lobster tail paired with a seasoned 7 oz. sirloin. Served with your choice of two sides. Or enjoy with a Filet Mignon* (680 cal) or NY Strip* (1120 cal) for +\$7.99 more

Lobster Linguini **\$30.99**

Tender Maine and langostino lobster meat tossed with tomatoes in a creamy lobster sauce

UPGRADE YOUR SIDES 2

Lobster-Topped Baked Potato **AVAILABLE OPTIONS**

Maine and langostino lobster meat in a creamy lobster beurre blanc sauce over a baked potato

Upgrade Your Side: \$6.49

A la Carte: \$8.49

Bacon Mac & Cheese

Creamy cheese sauce over macaroni and topped with bacon

AVAILABLE OPTIONS

Upgrade Your Side: \$4.49

A la Carte: \$6.99