

# Red Lobster

41649 Margarita Rd Temecula CA 92591-2906 · +19514910933 · Updated: Jan 14, 2026

[View online menu](#)



## 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

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## Lobster Flatbread

**\$17.49**

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

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## SOUPS, SALADS & BOWLS 7

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### 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

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### Chili Verde Seafood Soup

#### AVAILABLE OPTIONS

Cup: \$11.99

Bowl: \$13.49

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### 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

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### 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

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### 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

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### Parrot Isle Coconut Shrimp Salad

**\$18.99**

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

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### Southwest Shrimp Bowl

**\$18.99**

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

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## LOBSTER 4

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### Lobster Lover's Duo™

**\$45.99**

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

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### Twin Maine Tails

**\$45.99**

A pair of perfectly roasted Maine lobster tails

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## Lobster Linguini

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

AVAILABLE OPTIONS

\$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 WAY<sup>SM</sup> 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 SHRIMP<sup>SM</sup> - SHRIMP YOUR WAY<sup>SM</sup> 1

### Ultimate Endless Shrimp<sup>SM</sup>

The Ultimate Bundle

AVAILABLE OPTIONS

\$27.00

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

## CRAB 1

### Crab Your Way<sup>SM</sup>

**\$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

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

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

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### Sea Scallop & Shrimp Skewers \$25.99

A grilled skewer of each, served over rice

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### Admiral's Feast \$27.99

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

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### Bar Harbor Lobster Bake

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

#### AVAILABLE OPTIONS

\$41.99

Add a Side Salad For:

\$2.99

## SURF & TURF 2

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

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

## CHOOSE YOUR FISH 6

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### Atlantic Salmon \$27.99

### Mahi-Mahi \$29.99

### Grouper \$31.99

### Rockfish \$27.99

Availability and pricing may vary

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### Swordfish \$31.99

Availability and pricing may vary

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### Lingcod \$33.99

Availability and pricing may vary

## CHOOSE YOUR TOPPING 5

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### Simply Roasted

(60 cal)

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### Mediterranean Peperonata

topped with feta cheese (140 cal)

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### Wasabi Ginger Ponzu Glaze

topped with green onions (120 cal)

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### Roasted Red Jalapeño & Mango Salsa

topped with cilantro and green onions (30 cal)

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## Crab Queso

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

## FISH 3

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### Salmon New Orleans\*

**\$31.99**

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

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### Grilled Rainbow Trout

**\$23.49**

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### Fish & Chips

**\$19.99**

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

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## BEEF & CHICKEN 3

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### 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

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### 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

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### Maple Bacon Chicken

**\$22.49**

Maple-glazed grilled chicken breasts topped with bacon

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## ADD TO ANY ENTRÉE 7

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### Maine Tail

#### AVAILABLE OPTIONS

\$18.99

À la Carte: \$21.99

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### Caribbean Rock Tail

#### AVAILABLE OPTIONS

\$24.99

À la Carte: \$29.99

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### Snow Crab Legs (½ lb.)

#### AVAILABLE OPTIONS

\$13.99

À la Carte: \$16.99

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### Grilled Shrimp Skewer

#### AVAILABLE OPTIONS

\$6.99

À la Carte: \$8.99

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### Garlic Shrimp Scampi

#### AVAILABLE OPTIONS

\$6.99

À la Carte: \$8.99

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## Grilled Sea Scallops

### AVAILABLE OPTIONS

\$12.49

À la Carte: \$15.49

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## 7 oz. Sirloin\*

### AVAILABLE OPTIONS

\$12.49

À la Carte: \$14.49

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## CLASSIC SIDES 6

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### Baked Potato

(270 cal)

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### Mashed Potatoes

(210 cal)

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### Rice

(210 cal)

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### Sea-Salted Fries

(510 cal)

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### Seasoned Broccoli

(230 cal)

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### Coleslaw

(110 cal)

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## TOP YOUR POTATO 2

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### Lobster-Topped Potato

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

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### Fully Loaded Potato

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

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## PREMIUM SIDES 3

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### Bacon Mac & Cheese

### AVAILABLE OPTIONS

\$4.49

À la Carte: \$6.99

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### Crispy Brussels Sprouts

### AVAILABLE OPTIONS

\$3.49

À la Carte: \$5.99

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### 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

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## HANDHELDS 1

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## 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

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### Grilled Shrimp

\$18.99

### Blackened Salmon\*

\$20.99

## DESSERTS 4

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### 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

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### 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

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### 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

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**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

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**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)

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**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

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**NON-ALCOHOLIC** 4**Iced Tea**

(0 cal)

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**Organic Hot Tea**

(0 cal)

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**Coffee**

(0 cal)

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**Perrier Sparkling Water**

(0 cal)

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**HANDCRAFTED LEMONADES** 4**Classic Lemonade**

(140 cal)

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**Strawberry Lemonade**

(240 cal)

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**Mango Lemonade**

(210 cal)

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**Watermelon Lemonade**

(260 cal)

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**SOFT DRINKS** 8**Pepsi®**

(150 cal)

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**Pepsi® Zero Sugar**

(0 cal)

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## **Diet Pepsi®**

(0 cal)

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## **Starry® Lemon Lime**

(150 cal)

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## **Mtn Dew®**

(160 cal)

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## **Dr. Pepper®**

(140 cal)

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## **Mug® Root Beer**

(150 cal)

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## **Tropicana® Fruit Punch**

(170 cal)

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## **BOSTON ICED TEAS** 3

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### **Raspberry**

(100 cal)

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### **Mango**

(110 cal)

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### **Classic Cranberry**

(80 cal)

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## **FRUIT SMOOTHIES** 3

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### **Strawberry**

(460 cal)

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### **Raspberry**

(460 cal)

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### **Mango**

(380 cal)

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## **MOCKTAILS** 5

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### **Coastal Colada**

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

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### **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

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### **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

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## 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

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### 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

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### Triple Berry

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

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### Tropical White

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

## WHITE & ROSÉ 5

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Chateau Ste. Michelle | Riesling | Washington

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Ecco Domani | Pinot Grigio | Italy

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Oyster Bay | Sauvignon Blanc | New Zealand

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Kendall-Jackson Vintner's Reserve | Chardonnay | California

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14 Hands | Rosé | Washington

## RED 4

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Roscato Rosso | Sweet Red | Italy

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Mark West | Pinot Noir | California

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Meiomi | Pinot Noir | California

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Josh Cellars | Cabernet Sauvignon | California

## DRAFT 4

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Bud Light

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Blue Moon Belgian White

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Modelo Especial

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Samuel Adams Boston Lager

## IMPORT BOTTLES 3

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Corona Extra

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Heineken

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Stella Artois

## DOMESTIC BOTTLES/CANS 7

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**Budweiser**

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**Coors Light**

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**Michelob ULTRA**

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**Miller Lite**

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**Samuel Adams Seasonal**

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**VooDoo Ranger Juicy Haze IPA**

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**Samuel Adams Just the Haze (Non Alcoholic)**

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## START WITH 5

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**Lobster Flatbread** **\$17.49**

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

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**Lobster Dip** **\$16.49**

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

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**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

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**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)

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**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

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## MORE TO EXPLORE 3

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**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

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**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

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**Lobster Linguini** **\$30.99**

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

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## UPGRADE YOUR SIDES 2

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**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

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## Bacon Mac & Cheese

Creamy cheese sauce over macaroni and topped with bacon

### AVAILABLE OPTIONS

Upgrade Your Side: \$4.49

A la Carte: \$6.99