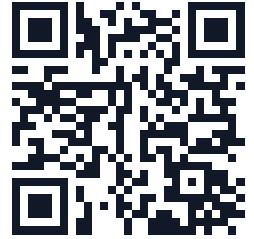


# Red Lobster

301 S Lake Ave 55802-2305 · +12187227390 · Updated: Jan 14, 2026

[View online menu](#)



## STARTERS 10

### Black Tiger Shrimp Cocktail

\$15.99

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

### Signature Seafood Mushrooms

\$13.99

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

### Mozzarella Cheesesticks

\$10.99

Served with marinara

### 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

### Calamari

#### AVAILABLE OPTIONS

Crispy Dragon: Tossed in a sweet, mildly spicy chili sauce. Hand-Breaded: Served with jalapeño ranch and marinara

Crispy Dragon:

\$15.99

Hand-Breaded:

\$15.99

### 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

### Crab Queso Dip

\$16.49

Cheesy crab dip with jalapeños and pico de gallo, served with crispy tortilla chips

## FLATBREADS 2

### Lobster Flatbread

\$17.49

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

### BBQ Chicken Flatbread

\$15.49

Chicken, mozzarella, parmesan, fresh tomatoes, red onion and fire-roasted corn. Topped with cilantro and a drizzle of BBQ ranch

## CHOWDER, SALADS & BOWLS 4

## Southwest Shrimp Bowl

**\$18.99**

Zesty grilled shrimp over jalapeño ranch-drizzled orzo 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, orzo rice, edamame, spring mix and crispy onions with a sesame dressing

## 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

Add Grilled Chicken (170 cal): \$4.00

Add Grilled Shrimp (180 cal): \$6.00

Add Grilled Atlantic Salmon\* (510 cal):  
\$8.50

## New England Clam Chowder

### AVAILABLE OPTIONS

Cup: \$7.99

Bowl: \$9.99

## LOBSTER <sup>4</sup>

### Lobster Lover's Duo™

**\$44.99**

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

### Twin Maine Tails

**\$44.99**

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. Available in 1¼ lb. steamed (440 cal), 1¼ lb. roasted with stuffing (610 cal)

## SHRIMP YOUR WAY™ <sup>7</sup>

### 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)

## SHRIMP YOUR WAY<sup>SM</sup> - ULTIMATE ENDLESS SHRIMP<sup>SM</sup> 1

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

**\$27.00**

The Ultimate Bundle; Add any Pepsi® beverage and Side Salad or Clam Chowder to Endless Shrimp for +\$7

## 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)

## SIGNATURE SPECIALTIES & FEASTS 4

### 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

\$40.99

Add a Side Salad for:

\$2.99

### 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

### Grilled Lobster, Shrimp & Salmon\*

**\$43.99**

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

## 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), 7 oz. Sirloin\* (320 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)

## FISH 7

### Salmon New Orleans\*

**\$30.99**

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

**Atlantic Salmon\*****AVAILABLE OPTIONS**

Grilled: \$26.99

Roasted: \$26.99

**Grilled Rainbow Trout****\$23.49****Wild-Caught Crunch-Fried Flounder****\$20.99****Crunch-Fried Flounder Sandwich****AVAILABLE OPTIONS**

Served on a toasted brioche bun with tartar sauce, coleslaw and side of fries

\$16.49

Add a Side Salad for: \$2.99

**Fish & Chips****\$19.99**

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

**Stuffed Flounder****\$20.99**

Wild-caught flounder roasted with our signature seafood stuffing in a creamy sauce

**BEEF & CHICKEN** 4**Steaks****AVAILABLE OPTIONS**

Grilled with our signature seasoning

Sirloin\* (7 oz.): \$21.99

NY Strip\* (12 oz.): \$30.99

Filet Mignon\* (6 oz.):

\$30.99

**Dockside Cheddar Burger\*****AVAILABLE OPTIONS**

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

\$17.49

Add a Side Salad for: \$2.99

**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

**SURF & TURF** 2**Walt's Favorite Shrimp & 7 oz. Sirloin\*****\$29.49****Maine Lobster Tail & 7 oz. Sirloin\*****\$39.99****ADD TO ANY ENTRÉE** 7**Maine Lobster 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

**Garlic Shrimp Scampi****AVAILABLE OPTIONS**

\$6.99

À la Carte: \$8.99

**Grilled Shrimp Skewer****AVAILABLE OPTIONS**

\$6.99

À la Carte: \$8.99

**Grilled Sea Scallops****AVAILABLE OPTIONS**

\$12.49

À la Carte: \$15.49

**7 oz. Grilled Sirloin\*****AVAILABLE OPTIONS**

\$12.49

À la Carte: \$14.49

**CLASSICS SIDES** 6**Baked Potato****\$4.49****Mashed Potatoes****\$4.49****Orzo Rice****\$4.49****Sea-Salted Fries****\$4.49****Seasoned Broccoli****\$4.49****Coleslaw****\$4.49****TOP YOUR POTATO** 2**Lobster-Topped Potato****\$6.49**

Add Maine and langostino lobster in a creamy lobster beurre blanc sauce

**Fully Loaded Potato****\$2.49**

Add bacon, cheddar and green onions

**PREMIUM SIDES** 3**Bacon Mac & Cheese****AVAILABLE OPTIONS**

Add: \$4.49

À la Carte: \$6.99

## Crispy Brussels Sprouts

### AVAILABLE OPTIONS

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

Add: \$2.99

À la Carte: \$5.49

## 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 9

### Parrot Isle Jumbo Coconut Shrimp

**\$16.99**

Served with our piña colada sauce

### Sesame-Soy Salmon\* Bowl

**\$21.49**

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

### Garlic Shrimp Scampi

**\$15.99**

### Popcorn Shrimp

**\$13.99**

**Wild-Caught Crunch-Fried Flounder** **\$18.99**

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**Walt's Favorite Shrimp** **\$17.99**

Hand-breaded, butterflied and lightly crisped

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**Sailor's Platter** **\$20.99**

Shrimp scampi, popcorn shrimp and crispy flounder

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**Southwest Shrimp Bowl** **\$18.99**

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

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

Cheddar Bay Biscuits® (160 cal each), Clam Chowder (240 cal), House Salad (160 cal), Caesar Salad (360 cal), Coleslaw (110 cal)

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## **BUY ONE, TAKE ONE** 1

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**Buy Any Entrée and Take Home a Linguini Alfredo or Caesar Salad For**

**AVAILABLE OPTIONS**

No substitutions please. Limited to five Take Homes per entrée. Upgrade your pasta or salad with

\$8.00

Grilled Chicken: \$4.00

Grilled Shrimp: \$6.00

## **NON-ALCOHOLIC** 4

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### **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

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### **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

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**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

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## 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

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## 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)

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### Mango Berry Sangria

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

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### Mocha Espresso Martini

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

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### Margaritas

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

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### Grand Patrón Margarita

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

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### Bahama Mama

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

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### Sunset Passion Colada

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

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### Top-Shelf Long Island Iced Tea

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

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### Ruby Mule

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

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### Mango Martini

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

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### Tito's Twisted Strawberry Lemonade

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

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### Lobster Punch

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

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## **Strawberry Wine Spritzer**

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

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## **Blue Hawaiian**

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

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## **Watermelon Mint Martini**

New Amsterdam Gin and fresh mint. (240 cal)

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## **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)

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## **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**

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## **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**

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## **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**

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## **IMPORT BOTTLES** 3

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Corona Extra

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Heineken

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Stella Artois

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## 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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## SEASIDE SPECIALS 3

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Riptide 'Rita

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Blue Moon Draft (14 oz.)

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Proverb Cabernet Sauvignon & Chardonnay (6 oz.)

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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** **\$51.99**

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** **\$52.99**

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** **\$36.99**

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

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

### AVAILABLE OPTIONS

\$44.99

Lobster Lover's Duo:

\$44.99

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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

#### AVAILABLE OPTIONS

Creamy cheese sauce over macaroni and topped with bacon

Upgrade Your Side: \$4.49

A La Carte: \$6.99