

# EAST

## **Friday Lobster Menu**

### ***Butter Poached Lobster***

*Live Maine lobster removed from the shell and poached in clarified butter, served with Herb Risotto, and Sautéed Vegetables and finished with a Brandied Lobster sauce*

**32**

### ***Pesto Grilled Lobster***

*Pesto rubbed live Maine lobster removed from the shell, char-grilled and served atop Herb Risotto and Vegetable Sautee, finished with an Basil Beurre Blanc*

**32**

### ***Lobster and Crab Scampi***

*Seven ounce Maine lobster tail paired with a Jumbo Lump Crab cake and served alongside Herb Whipped Potatoes and Sautéed Vegetables, finished with a White Wine Lemon Butter sauce*

**38**

### ***Lobster and Filet***

*Pan roasted Petite Filet Mignon with a Rosemary Demi Glaze paired with a seven ounce Maine lobster tail prepared scampi style and served with Petite Baked Potatoes and a Vegetable Sautee*

**38**

**\*All live lobster dishes begin with a live one and a half pound Maine Lobster. We quick boil and chill them to remove the meat from the shell. Each dish is then prepared to order.**