



Friday Night Lobster

Steamed Maine Lobster

Whole Maine Lobster steamed and served in the shell with baby red potatoes, grilled asparagus and drawn butter

33

Butter Poached Lobster

Maine Lobster removed from the shell and poached in beurre monté. Served with herb risotto, sautéed vegetables and finished with a lobster brandy sauce

35

Lobster Ravioli

Maine Lobster chunks sautéed with melted leeks and tomato concassée served free form in fresh pasta sheets topped with vodka pink sauce and fresh basil

35

Vanilla Saffron Lobster

Whole Maine Lobster poached in butter with saffron and vanilla bean. Served with herb risotto, grilled asparagus and finished with a fennel pollen beurre blanc

36

Lobster and Filet

Maine Lobster prepared scampi style and served with pan roasted petit filet mignon with a rosemary demi-glaze, paired with petite baked potatoes and a vegetable sauté

42

Lobster entrees begin with a live one and a half pound Maine lobster. Other than the classic steamed preparation, we quick boil and chill the lobster to remove the meat from the shell. Each dish is then prepared to order.

