

Twilight Dining

available everyday from 4:30 pm to 6 pm

TWO COURSE MENU - \$21

choose starter or dessert and entree

THREE COURSE MENU - \$23

choose starter, dessert and entree

Starters

CAESAR SALAD

crisp romaine, seasoned croutons, parmesan cheese

LOBSTER SHOP SIGNATURE SALAD

mixed greens, pt. reyes blue cheese crumbles, granny smith apples, candied pecans, citrus vinaigrette

NEW ENGLAND CLAM CHOWDER

ocean clams, sautéed vegetables, cream

LOBSTER BISQUE

rich lobster stock, sweet vermouth, cream

Entrees

SHRIMP LOUIE

crisp greens, citrus vinaigrette, canadian bay shrimp, farm egg,
grape tomatoes, cucumbers, louie dressing

FISH FRY

your choice of alaskan cod, prawns or calamari
coleslaw, hand cut french fries, lemon caper aioli

AGLIO PRAWNS

sweet prawns, extra virgin olive oil, basil, garlic, red pepper flakes, lemon dressed arugula, brown butter mashed
potatoes

CLAM LINGUINI

dabob bay manila clams, garlic, butter, white wine, gremolata

CREMINI MUSHROOM CHICKEN

sautéed chicken breast, cremini mushrooms, marsala cream sauce, brown butter mashed potatoes, sautéed
baby spinach

CEDAR PLANKED WILD KING SALMON*

Add \$4.00

baked wild alaskan king salmon, lemon beurre blanc, pecan wild rice, broccolini

TOP SIRLOIN*

Add \$2.00

cattle ranch angus beef, dry rubbed, herb butter, sautéed baby spinach, charred mini sweet peppers, brown
butter mashed potatoes or hand cut french fries

add a 5oz maine lobster tail to any entrée for \$20*

Desserts

CRÈME BRULEE caramelized sugar crust

FLOURLESS CHOCOLATE CAKE whipped cream

50/50 seasonal sorbet, vanilla ice cream

Beverage Specials

TWILIGHT WINE SELECTION - \$5

riesling, chardonnay, or cabernet sauvignon

TWILIGHT MARTINI OR MANHATTAN - \$6