

# Twilight Dining

available everyday from 4:30 pm to 6 pm

TWO COURSE MENU - \$23

choose starter or dessert and entree

THREE COURSE MENU - \$25

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, sweet 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

### FETTUCCINE PRIMAVERA

mushrooms, yellow squash, zucchini, sweet onion, red bell pepper, garlic cream sauce

### CREMINI MUSHROOM CHICKEN

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

### CEDAR PLANKED SALMON\*

*Add \$4.00*

baked british columbia organic salmon, lemon beurre blanc, pecan wild rice, broccolini

### NY STRIP STEAK\*

*Add \$3.00*

certified 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 - \$6

riesling, chardonnay, or cabernet sauvignon

TWILIGHT MARTINI OR MANHATTAN - \$7