

# Twilight Dining

available every day from 4:30 pm to 6 pm

TWO COURSE MENU | 24  
choose starter or dessert and entrée

THREE COURSE MENU | 26  
choose starter, dessert and entrée

## Starters

### LOBSTER BISQUE

rich lobster stock, sweet vermouth, cream

### NEW ENGLAND CLAM CHOWDER

ocean clams, sautéed vegetables, cream

### LOBSTER SHOP SIGNATURE SALAD

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

### CAESAR SALAD

crisp romaine, seasoned croutons,  
parmesan cheese

## Entrées

### VEGETARIAN LINGUINE POMODORO

grilled summer vegetables, sweet and spicy pomodoro sauce, balsamic drizzle

### AGLIO PRAWNS

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

### FISH FRY

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

### CREMINI MUSHROOM CHICKEN

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

### SALMON NIÇOISE SALAD

herb crusted bc king salmon, seasonal greens, white balsamic vinaigrette, kalamata olives,  
hericot verts, roasted fingerling potatoes, capers, red onion, pear tomato, hard-boiled egg

### CEDAR PLANKED SALMON\*

house dry rub, cedar plank bc king salmon, lemon beurre blanc, pecan wild rice,  
candied beets, local asparagus

### NEW YORK STRIP STEAK\*

*Add 3*

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 | 20*

## Desserts

CRÈME BRULÉE caramelized sugar crust

50/50 seasonal sorbet, vanilla ice cream

FLOURLESS CHOCOLATE CAKE whipped cream

## Beverage Specials

### TWILIGHT WINE SELECTION | 7

riesling, chardonnay, or cabernet sauvignon

### TWILIGHT MARTINI OR MANHATTAN | 9

always a double pour

\*All fish and steaks are cooked to order. Consuming raw undercooked or unpasteurized food  
may increase your risk of food borne illness, particularly if you have certain medical conditions.

*Celestino Jimenez*, Executive Chef

July 2018

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