

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.

Justin Meyers, Executive Chef

January 2019

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