Lobster House Crab Corner

From Alaska  .................................................. 60.95
From Maryland.................................................32.95

Super Crab Lovers Combination
King Crab Legs, Snow Crab Legs & Dungeness Crab ........................................ 65.95

Jumbo Dungeness Crab Claws Clusters Served broiled or steamed .............. 33.95

Chilled Shellfish Sampler
Maine lobster, 3 Cherry stone clams, 3 Little neck clams, 3 Oysters and 3 jumbo shrimp ................ 41.95

Chilled Lobster Feast Specials

BBQ Lobster Feast ........................................ 89.95

A whole lobster with baby back pork ribs, BBQ chicken, jumbo fried shrimp, and large snow crab legs. All served with corn on the cob, rice, French fries and onion rings.

Lobster House Crab & Lobster Feast 99.95

Two - ½ lb. Maine Lobsters, Snow Crab Leg Cluster, Dungeness Crab Cluster & Shrimp

Lobster House Paella 55.95 (serves one) Paella tor (2) 99.95

A delicious combination of lobster, shrimp, mussels, clams, chicken and pork sausage all cooked in a seafood broth with Spanish yellow rice

Mediterranean Dishes

Italian favorites... all served over a bed of fresh pasta

Chicken Parmigiana
Tender breast of chicken smothered in mozzarella cheese and marinara sauce ........................................ 23.95

Chicken & Shrimp Parmigiana
Tender breast of chicken, fried shrimp, spinach, mozzarella cheese and marinara sauce .................. 31.95

Chicken Francese
Tender breast of chicken sautéed in butter, white wine and lemon sauce ........................................ 23.95

Penne alla Vodka
Sweet Shell Crab sautéed in a garlic or red sauce ........................................ 37.95

Penne alla Vodka & Shrimp
Sweet Shell Crab sautéed in a garlic or red sauce ........................................ 37.95

Shrimp & Lobster Paella
Sweet Shell Crab sautéed in a garlic or red sauce ........................................ 37.95

New York Shell Steak 22 oz. 24.95

Baby Back Pork Ribs (full rack) ........................................ 25.95

Baby Back Pork Ribs & Chicken ........................................ 26.95

Baked Scallop & Shrimp Combination 42.95

Baked Baby Lobster Tail Plate ........................................ 33.95

Baked Day Boat Sea Scallops ........................................ 32.95

Maryland Crab Cakes ........................................ 32.95

Extravagant Combinations

Whole Lobster 43.95
Served broiled with your choice of
Shell Steak • Prime Rib • Spare Ribs or Fried Shrimp

Snow Crab Legs 37.95
Served broiled with your choice of
Shell Steak • Prime Rib • Spare Ribs or Fried Shrimp

Lobster Tail Combo 43.95
Served broiled with your choice of
Shell Steak • Prime Rib • Spare Ribs or Fried Shrimp

Broiled or Fried Shrimp Combos 37.95
Served broiled with your choice of
Shell Steak • Prime Rib • Spare Ribs or Fried Shrimp

King Crab Legs 50.95
Served broiled with your choice of
Shell Steak • Prime Rib • Spare Ribs or Fried Shrimp

Porter House Steak 35.95
A Lobster House special cut

Surf & Turf Porter House Steak 47.95
An excellent Lobster Tail added to our special cut Porter House

Chilean Sea Bass 30.95
Grilled \n
Specials

City Island Favorites

Catch of the Day

Halibut or Swoodfish ........................................ 27.95
Norwegian Salmon ........................................ 25.95
Mahi-Mahi ..................................................... 25.95
Chilean Sea Bass ........................................... 29.95
Boston Scrod .................................................. 24.95
Fillet of Sole ................................................... 25.95
Whole Red Snapper ...................................... 27.95
Bluefish ......................................................... 20.95
Tilapia ............................................................. 25.95
Red Snapper Fillet ........................................ 25.95

We only select and serve the finest fish at our City Island Lobster House Restaurant

Prepared fresh to order.
Please specify grilled, baked, fried or sautéed. For those who prefer spicy, we can prepare it Cajun or Creole .

Lobster House Biscuit .................................... 6.95
New England Clam Chowder ........................ 6.95
Manhattan Clam Chowder ................................ 4.95

Lobster Clam Bake Special 29.95

A Lobster House Original. Maine Lobster, mussels, baked clams, and clam chowder. We complete your meal with an ice cream cake roll.

Lobsters

Our specialty from Maine

Lobster served steamed or broiled

Lobster size: 1-¼ lb. 1-½ lb. 2 lb........................................ 24.95 29.95 39.95

Jumbo Lobsters 3 to 6 lbs. are available & priced accordingly:

1-¼ lb. Twin (2) Maine Lobsters 39.95

Shell Fish Extravaganza 50.95

Whole Lobster, Crab Legs, Shrimp or Clams, Steamed or broiled Larger Lobsters available, please ask your server.

Lobster prices subject to market price fluctuations.

Any of our broiled lobsters can be stuffed with shrimp or crab meat for just 9.95 per lobster.

There is a 15% plate charge for sharing

Seafood from the Bay

Jumbo Fried Shrimp ........................................ 24.95
Fried Sea Scallops ........................................... 35.95
Fried Yellow Tail Fillet of Sole .......................... 25.95
Jumbo Fried Shrimp & Sea Scallops .................. 39.95
Tender Baby Calamari ..................................... 20.95
Authentic Fish & Chips .................................... 25.95
Crispy Fried Maryland Soft Shell Crabs ............. 25.95
Freshly Shucked Fried Oysters .......................... 25.95

Appetizers

Cold

Jumbo Shrimp Cocktail (5) ................................ 16.95
Whole Lobster in shell (cold) ............................. 22.95
Scungilli Salad .................................................. 15.95
Calamari Salad ................................................ 14.95
Freshly Shucked Little Neck or
Cherry Stone Clams (½ Doz) .... 10.00
(1-Doz) 18.95

Bluepoint Oysters (each) ................................. 2.00
Seafood Salad Combo ..................................... 20.95

Hot

Buffalo Wings (12) ......................................... 12.95
Mozzarella Sticks (8) ...................................... 11.95
Coconut Shrimp .............................................. 16.95
Fried Calamari .............................................. 13.95
Fried Banh Mi .......................... 12.95
Tender Chicken Fingers ................................ 12.95
Oysters Rockefeller (1-½ doz.) .......... 15.95
Clams Oreganato (6) .................................... 10.95
Clams Oreganato (12) ............................... 18.95
Baked Clams Casino (6) .................. 11.95
Maryland Crab Cakes (2) .................. 19.95
Little neck clams (dozen) ............................ 17.95
Clams in Red or Garlic Sauce .............. 17.95
Mussels in Red or Garlic Sauce .......... 15.95
A Whipping Pot of Ipswich Steamers ...... 24.95

Soup

Lobster House Bisque .................................... 6.95
New England Clam Chowder ................. 6.95
Manhattan Clam Chowder ......................... 4.95

Fisherman’s Fried Combo Platter

Served with cauliflower, shrimp, scallops, filet of sole and soft shell crabs ................ 40.95

Lobster House Crab & Lobster Feast

Served broiled with your choice of
Shell Steak • Prime Rib • Spare Ribs or Fried Shrimp

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Please ask about our daily specials .

Thank you and enjoy.