<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>LOBSTER TACOS</td>
<td>17</td>
</tr>
<tr>
<td>BBQ'd lobster meat, lettuce, fried onions &amp; cheddar.</td>
<td></td>
</tr>
<tr>
<td>LOBSTER TOTS</td>
<td>18</td>
</tr>
<tr>
<td>Seasoned Tater Tots smothered in a rich lobster cheese sauce.</td>
<td></td>
</tr>
<tr>
<td>LOBSTER LOUISE</td>
<td>17</td>
</tr>
<tr>
<td>A cocktail of chilled lobster meat, &amp; our Chipotle Remoulade.</td>
<td></td>
</tr>
<tr>
<td>LOBSTER BISQUE</td>
<td>17</td>
</tr>
<tr>
<td>Steamed lobster meat, consomme &amp; cream.</td>
<td></td>
</tr>
<tr>
<td>LOBSTER CHOWDER</td>
<td>17</td>
</tr>
<tr>
<td>Lobster meat, potato, onion, cream &amp; herbs.</td>
<td></td>
</tr>
<tr>
<td>BACON WRAPPED LOBSTER POPPERS</td>
<td>16</td>
</tr>
<tr>
<td>Fresh jalapeno with lobster stuffing, peppercheese &amp; curry aioli.</td>
<td></td>
</tr>
<tr>
<td>LOBSTABELLAS</td>
<td>16</td>
</tr>
<tr>
<td>Sautéed portabella mushrooms with Lobster Stuffing, white wine, melted Swiss and Jerked Lime Hollandaise.</td>
<td></td>
</tr>
<tr>
<td>LOBSTER/BACON MAC &amp; CHEESE</td>
<td>18</td>
</tr>
<tr>
<td>Chilled lobster meat in a fresh avocado with dried cranberries, pistachios, fresh garden garnish &amp; Honey Mustard Vinaigrette.</td>
<td></td>
</tr>
<tr>
<td>LOBSTOCADO SALAD</td>
<td>17</td>
</tr>
<tr>
<td>Chilled lobster meat with celery &amp; onion in herb dressing. On a toasted sour dough with lettuce, tomato &amp; a side of fries.</td>
<td></td>
</tr>
<tr>
<td>LOBSTER ROLL</td>
<td>17</td>
</tr>
<tr>
<td>Southern Fried lobster tail &amp; crisp bacon on toasted rustic white with lettuce, tomato mayo &amp; a side of fries.</td>
<td></td>
</tr>
<tr>
<td>LOBSTER BLT</td>
<td>17</td>
</tr>
<tr>
<td>With fresh spinach, Cocktail Sauce, Gruyere cheese &amp; wheat toast.</td>
<td></td>
</tr>
<tr>
<td>CHILLED CAJUN LOBSTER TORTELLINI</td>
<td>28</td>
</tr>
<tr>
<td>Lobster meat, sweet peppers, red onion &amp; roasted corn in a Creole spiced Bloody Mary Vinaigrette. With grilled sour dough, and choice of soup or salad.</td>
<td></td>
</tr>
<tr>
<td>LOBSTER CURRY</td>
<td>33</td>
</tr>
<tr>
<td>Lobster meat with broccoli, basil &amp; scallion, on a bed of Wild Rice &amp; Quinoa. Served with your choice of soup or salad.</td>
<td></td>
</tr>
<tr>
<td>LOBSTER RAYOLI</td>
<td>33</td>
</tr>
<tr>
<td>Lobster stuffed pockets with lobster meat, artichoke, tomato, white wine, olive oil &amp; herbs. With Garlic Toast and your choice of soup or salad.</td>
<td></td>
</tr>
<tr>
<td>LOBSTER NEUBURG</td>
<td>33</td>
</tr>
<tr>
<td>Steamed lobster meat in a rich herb &amp; sherry cream sauce. Served over Garlic Toast Points, with Broccoli Augusta, and your choice of soup or salad.</td>
<td></td>
</tr>
<tr>
<td>CRAB STUFFED LOBSTER</td>
<td>34</td>
</tr>
<tr>
<td>Split whole lobster, Blue Crab Stuffing &amp; Jerked Lime Hollandaise. Served with Roasted Brussels Sprouts, and choice of soup or salad.</td>
<td></td>
</tr>
<tr>
<td>LOBSTER CROQUETTES</td>
<td>30</td>
</tr>
<tr>
<td>Hand breaded lobster patties, on a bed of Wild Rice &amp; Quinoa, with Jerked Lime Hollandaise and Curry Aioli. Choice of soup or salad.</td>
<td></td>
</tr>
<tr>
<td>TWIN LOBSTER TAILS</td>
<td>38</td>
</tr>
<tr>
<td>Split and steamed, with Champagne Pesto Cream. Served with a side of Cheese Grits, and choice of soup or salad.</td>
<td></td>
</tr>
<tr>
<td>BOURBON ROASTED SPLIT MAINE LOBSTER</td>
<td>32</td>
</tr>
<tr>
<td>With Twice Baked Potato &amp; choice of soup or salad.</td>
<td></td>
</tr>
<tr>
<td>STEAMED WHOLE MAINE LOBSTER</td>
<td>32</td>
</tr>
<tr>
<td>With Twice Baked Potato, soup or salad &amp; drawn butter.</td>
<td></td>
</tr>
</tbody>
</table>
- Lobsters were once considered the poor man's chicken. In Colonial times, they were fed to pigs and goats and only eaten by paupers.
- Lobsters aren't red. They turn red when cooked, but in nature they can be green or yellow or even bright blue.
- Lobstermen throw back lobsters that are too small, or too big. The small ones need to grow; the large ones add vigor to the gene pool.
- A female lobster can only mate just after she has molted.
- Lobsters can swim forward and backward. When they're alarmed, they scoot away in reverse by rapidly curling and uncurling their tails.
- Because its nervous system is similar to that of grasshoppers and ants, lobsters are sometimes called "bugs."
- When food is scarce, lobsters can turn cannibal and dine on smaller lobsters.
- Lobsters reproduce by laying lobster eggs. The eggs are carried by the females until they're ready to hatch.
- Lobster eggs are called roe, just like fish eggs.
- Slaves sometimes dined like kings, often eating lobster because it was plentiful and cheap.
- Maine lobsters are clawed lobsters, and have large, meaty claws.
- Lobsters are usually caught in an underwater trap called a 'lobster pot', baited with dead fish.
- Lobsters can grow up to four feet long and weigh as much as 40 lbs! It is believed that lobsters can live as long as 100 years.
- Lobsters have a crusher claw and a pincer claw; some lobsters have the crusher claw on the right side and others have it on the left.
- Native Americans ate lobsters after wrapping them in seaweed and baking them over hot rocks.
- Native Americans also used lobster as bait and to fertilize crops.
- Lobster meat provides up to 22 grams of protein per cup.
- Lobsters are a great source of heart-healthy omega-3 fatty acids.
- Lobsters were once so plentiful that after a storm they would wash ashore in deep piles.
- Lobsters were originally gathered by hand. It wasn't until the mid-19th century that lobster trapping became popular.
- A soft-shelled lobster (shedd) is one that has just molted and is in a growing phase. It is considered to have sweeter, more tender meat.
- A lobster will, quite literally, drown in fresh water.
- Lobsters have teeth in their stomachs.
- It's a myth that lobsters scream when you put them in hot water - they have no lungs and no vocal cords.
- Lobstermen swear a lot! Nearly as much as our kitchen staff!