

# LOBSTERFEST 2023

*Our 20<sup>th</sup> Anniversary of Lobsterfest*

THE FOLLOWING DISHES HAVE BEEN SPECIALLY CREATED BY OUR CHEFS TO CELEBRATE LOBSTER FEST.  
ALL LOBSTER SPECIALS INCLUDE A COMPLIMENTARY DESSERT OF THE MONTH  
WHOLE LOBSTERS ARE DELIVERED FRESH SEVERAL DAYS A WEEK AND ARE SUBJECT TO AVAILABILITY –  
PLEASE CHECK AVAILABILITY WITH YOUR SERVER BEFORE ORDERING

## Appetizer Special - Lobster Bread

Warm & crusty French bread spread with garlic-lobster butter,  
topped with lobster meat & melted mozzarella cheese 12.95

## Lobster Clambake

A whole steamed live 1 1/4 pound lobster, steamed littleneck clams, BBQ chicken,  
baked potato, and a freshly picked corn on the cob 39.95

Whole lobster may also be exchanged for one - 5 oz. steamed Cold Water Lobster Tail

Add an Additional Steamed Lobster or Lobster Tail to your Clambake for Only \$14.95 Additional

## Stuffed Whole Lobster

1 1/4 pound lobster, stuffed with our own crabmeat stuffing 36-  
Make it 2 Stuffed Lobsters for Only \$14.95 Additional

## Lobster Tacos

Warm poached lobster salad, soft flour tortillas,  
chili lime slaw, pickled jalapeno spiked sour cream 28

## Lobster and Shrimp Newburg

Sautéed lobster meat and shrimp in a rich sherry cream sauce,  
served inside a crispy sourdough bread bowl 35

## Lobster Risotto Cakes

Cornmeal crusted risotto cakes with sweet lobster meat,  
with a sherry-scented lobster cream sauce 27

## Kennebunkport Ravioli

Delicious spinach and ricotta ravioli from Toscana pasta in Peekskill,  
tossed with sautéed shrimp and roasted red peppers  
in a lobster cream sauce 25

## Lobster & Friends Casino

“Boneless” lobster, shrimp, and chopped clams,  
cooked casserole style with smoky bacon and topped  
with crispy buttered garlic-herb bread crumbs 35

## Lobster Ravioli ala Vodka

Jumbo ravioli, stuffed with lobster and ricotta,  
tossed in our signature vodka tomato cream sauce 28

## Twin Cold Water Lobster Tails

Two 5 oz. sweet and succulent broiled with your choice of a side 41  
Also Available Stuffed with Crabmeat Stuffing for Only \$3 Add'l

All lobster entrée specials include choice of soup or salad

~and~

a complimentary order of one of the desserts of the month

## Desserts of the Month - Choice of one included with every Lobsterfest entree

### Island Rum Cake

A moist delight of a rum syrup soaked cake topped  
with vanilla ice cream and a drizzle of caramel sauce 7-

### Ice Cream

Made by Gifford's Ice Cream of Skowhegan, Maine  
Ask your server for today's flavor selections 5-

### Lemon Raspberry Summer Dream

Creamy lemon mousse on a bed of ladyfinger cookies with a raspberry drizzle 7-

## Drinks of the Month

### Peaches & Greens

A unique combination of 3 olives citrus vodka, sour apple schnapps,  
Midori melon liquor, peach schnapps, pineapple juice and sour mix  
shaken in a tall glass with ice with sour gummi peaches

### Leinenkugel Summer Shandy

This light wheat ale with fresh lemon  
was a silver medal winner at the Great American Beer Festival

**Sangria of the Day** ~ Ask your server for our bartender's refreshing flavor creation of the day

## STARTERS + SMALL PLATES

**THAI SWEET CHILI CHICKEN** – tempura boneless chicken, spicy sweet chili glaze, fresh basil 10

**Classic BUFFALO WINGS** (9) – traditional -or- boneless buffalo style sauce, celery, blue cheese dressing 11

**Fried CALAMARI**– trio of dipping sauces (tomato, cucumber-wasabi, Thai chili) 12

**Crispy GREEN BEANS** – cucumber wasabi dipping sauce 8

**BANG BANG SHRIMP** – crispy fried shrimp, tossed with a tangy creamy southeast Asian inspired sauce 12

**Crispy CAULIFLOWER Tots**– horseradish dipping sauce 9

**Kentucky DUCK WINGS**– Sweet-Spicy Bourbon molasses glaze 10

**Crispy LAMB MEATBALLS** – Mediterranean seasoned ground lamb, grilled pita, tsaziki sauce 10

**Hand Breaded MOZZARELLA STICKS** – tomato sauce 9

**Baked Stuffed CLAMS** – crabmeat stuffing 9

**Garlic SHRIMP Crostini** – jumbo shrimp, caramelized onions, garlic butter sauce, grilled bread 11

**Steamed Littleneck CLAMS** – pan steamed, garlic butter sauce – one dozen 13

**Bistro MUSSELS** – bacon, onions, garlic, butter 12

**PENNE ala VODKA** – appetizer-size portion 9

## SOUP + SALAD

*A Soup or Small Salad is included with every entree – Choose from a Bowl of Soup or Any one of the Salads*

Far East **ASIAN SALAD** Baby Greens, cabbage, carrots, cucumber, crispy noodles, sesame-ginger-soy dressing, small 9 entree 14

Roasted **BEET SALAD** – Baby Greens, goat cheese, candied almonds, mandarin oranges, orange shallot vinaigrette small 9 entree 14

**SOUP OF THE DAY**  
Selections Change Daily  
Bowl 7

Classic **GARDEN SALAD**- Mixed Lettuce, tomatoes, cucumbers, onions, croutons, choice of dressings – Balsamic vinaigrette, Italian, Ranch, Blue Cheese, French, Russian Small 7

## MAIN ENTREES

*Unless Otherwise Specified,*

*All Entrees Served With Vegetables & a Choice of Starch*  
Rice, Fries, Baked Potato, Mashed Potatoes  
Garlic Mashed (+2), or Sweet Potato Fries (+2)

**NY STRIP STEAK** –12 oz USDA Choice Aged Beef 33

**BONE-IN PORK CHOPS**- Two 8 oz Grilled Chops 19

### *Top Your Steak -or- Chops*

*Campagnola* – pan fried potatoes, peppers & onions +3

*Gypsy Style* – sautéed onions, mushrooms, sweet cherry peppers +2

*Au Poivre* - crushed peppercorns, brandy cream sauce +2

*Forestiere* - creamed Brandied mushrooms +2

*Kentucky Style* - Bourbon-molasses glazed sweet & spicy onions +2

**NEW ZEALAND RACK OF LAMB** - pan gravy 33

**CHICKEN PARMIGIANA** – a classic favorite with linguini 21

**CHICKEN MODENA** – Milanese style breaded cutlet, fresh mozzarella, tomatoes, balsamic fig drizzle 22

**GUINNESS BRAISED BEEF SHORTRIB**- hearty Guinness gravy, potato pierogis, vegetables 31

**PENNE ALA VODKA** - Classic tomato cream sauce with prosciutto and shallots 18 add Grilled Chicken +3

**GOAT CHEESE RAVIOLI**- From Peekskill 's Toscana Pasta caramelized onions, roasted peppers, & sun dried tomatoes in a light cream sauce 21 Add 4 Grilled Shrimp +6

***SLOW ROASTED PRIME RIB au jus***  
***Our Signature Dish Since 1978-***  
starch, vegetables

14 oz Queen Cut- 31 ~ 18 oz King Cut- 35

***Available Thurs – Sunday Until Sold Out***

**CHICKEN FRANCHESE**- delicious lemon butter sauce 22

**CHICKEN ARRABIATTA** Hot cherry peppers, sweet bell peppers, white wine sauce, pappardelle pasta 22

**BAKED STUFFED JUMBO SHRIMP**- Our Signature crabmeat stuffing, lemon butter 26

**STUFFED FILET OF SOLE**- Our Signature crabmeat stuffing, lemon butter 24

**SALMON & GNOCCHI SCARPARIELLO**- Roasted boneless filet, peppers, onions, Italian sausage, potato gnocchi, white wine butter sauce 26

**HOT HONEY SALMON**- Roasted boneless filet, sweet & spicy chili-lime honey butter glaze 26

**MEDITERRANEAN STYLE BARRAMUNDI** – flaky, sweet Australian seabass roasted with lemon, olive oil, and herb marinade 27

**COLD WATER LOBSTER TAIL**- Roasted with lemon butter 29  
Stuffed with our Signature crabmeat stuffing 31

**TWIN LOBSTER TAILS**- Double the deliciousness 41  
**STUFFED TWIN WATER LOBSTER TAILS** – 44

**ROASTED SEAFOOD COMBINATION PLATTER**- Lemon butter roasted salmon, stuffed shrimp, stuffed sole, & stuffed clams 28



***Check Out Our LobsterFest Menu on the Reverse Side***  
***Our 20th Annual Summer Celebration of Lobster – Available Through August***

