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# Red Lobster - NEW!!!

## APPETIZERS

- Lobster and Langostino Pizza \$13.79  
*Maine lobster meat, langostino, Norway lobster, melted mozzarella, fresh tomatoes and sweet basil.*
- Create Your Own Appetizer  
*Why settle on one appetizer when you can mix and match? Pick two or three of your favorites.*
- Crispy Calamari and Vegetables \$12.08
- Peppercorn-Panko Calamari \$12.41  
*Calamari with red and green bell peppers. Served with marinara and ranch dipping sauces.*
- Mozzarella Cheesesticks \$9.20  
*Served with marinara.*
- Parrot Isle Jumbo Coconut \$11.50
- Shrimp Appetizer
- White Wine and Roasted Garlic Mussels \$13.23
- Langostino \$11.50
- Lobster-Artichoke-and-Seafood Dip  
*Langostino and Norway lobster, seafood, artichokes and spinach in a three-cheese blend. Served with tortilla chips and pico de gallo.*
- Sweet Chili Shrimp \$11.49  
*Hand-battered shrimp tossed in a spicy chili sauce.*
- Seafood-Stuffed Mushrooms \$11.49
- Buffalo Chicken Wings \$11.50  
*Served spicy hot with blue cheese dressing.*

## SEASIDE STARTERS

- Seafood Stuffed Mushrooms \$11.26  
*Fresh mushrooms loaded with our signature seafood stuffing, then smothered in Monterey Jack cheese and baked until bubbly brown. We dare you to have just one.*
- White Wine and Roasted Garlic Mussels \$13.21  
*Tender mussels steamed in white wine with roasted garlic, roasted tomatoes and green onions. Served with grilled artisan bread for soaking up all that delicious broth.*
- Mozzarella Cheesesticks \$9.19  
*Crispy outside, gooey inside. Served with tangy marinara for dipping.*
- Sweet Chili Shrimp \$11.49  
*A dozen hand-battered shrimp tossed in a spicy chili sauce it's the perfect mix of heat and sweet.*

## TASTING PLATES

- NEW! Tuna Poke\*\* \$6.90  
*Sushi-grade ahi tuna in a soy-sesame marinade, topped with green onions. Served with tortilla chips.*
- NEW! Petite Chilled \$9.78

## FEASTS & COMBINATIONS

- Seafarer's Feast \$32.20  
*A wood-grilled Maine lobster tail, wood-grilled sea scallops, our signature hand-crafted garlic shrimp scampi and Walt's Favorite Shrimp. Served with rice and choice of side.*
- Seaside Shrimp Trio \$22.99  
*Three definitely isn't a crowd with this dish, a generous sampling of guest favorites: Walt's Favorite Shrimp, hand-crafted garlic shrimp scampi and our famous shrimp linguini Alfredo.*
- Wood-Grilled Lobster, Shrimp and Salmon \$31.63  
*Maine lobster tail, jumbo shrimp skewer and fresh Atlantic salmon finished with a brown butter sauce. Served with rice and choice of side.*
- Admiral's Feast \$22.76  
*Walt's Favorite Shrimp, bay scallops, clam strips and wild-caught flounder, all fried to a golden brown. Served with choice of side.*
- Ultimate Feast \$28.16  
*When we say ultimate, were not kidding. Tender Maine lobster tail, steamed North American snow crab legs, our hand-crafted garlic shrimp scampi and Walt's Favorite Shrimp. Served with our wild rice pilaf and an extra side of your choice.*
- Bar Harbor Lobster Bake \$32.78  
*Petite Maine lobster tails, split and roasted, with shrimp, bay scallops, mussels and fresh tomatoes. Served over linguini in a garlic and white wine broth.*

## SHRIMP, LOBSTER, & CRAB

- Ultimate Feast \$33.91  
*When we say ultimate, were not kidding. Tender Maine lobster tail, steamed North American snow crab legs, our hand-crafted garlic shrimp scampi and Walt's Favorite Shrimp. Served with our wild rice pilaf and an extra side of your choice.*
- Live Maine Lobster (1.25 lb.) \$36.21  
*Wild-caught, fresh from the Atlantic. Prepared to order simply steamed (440 Cal), or roasted with crab-and-seafood stuffing (570 Cal). Served with choice of two sides.*
- Wood-Grilled Lobster, Shrimp and Salmon \$31.61  
*If you love grilled seafood, meet your new obsession. A Maine lobster tail, jumbo shrimp skewer and fresh Atlantic salmon, all wood-grilled and finished with brown butter. Served with rice and a choice of side. Simply prepared and so good.*
- Rock Lobster Tail \$35.64  
*Wild-caught Caribbean lobster, wood-grilled and served with rice and choice of side.*

## LAND & SEA

- Rock Lobster and Steak \$39.10  
*Wild-caught Caribbean rock lobster tail, grilled until perfectly tender and paired with your choice of steak. Served with mashed potatoes and choice of side. Choose from 6 oz. Filet Mignon\*\* or 12 oz. NY Strip\*\*.*
  - Southwest-Style Tacos  
*Three wood-grilled golden tortillas, house-made fire-roasted corn and avocado salsa, and jalapeño ranch. Served with rice. Choose from: Grilled Shrimp, Grilled Chicken, Fresh Tilapia or Lobster Meat.*
  - Wood-Grilled Shrimp and Sirloin \$23.00  
*A shrimp skewer paired with a peppercorn-seasoned 7 oz. sirloin. Served with mashed potatoes and choice of side.*
  - 7 oz. Sirloin \$18.40  
*Simply grilled with a peppercorn seasoning. Served with mashed potatoes and choice of side.*
  - 12 oz. NY Strip \$25.88  
*Simply grilled with a peppercorn seasoning. Served with mashed potatoes and choice of side.*
  - Wood-Grilled Peppercorn Sirloin\* \$22.99  
*Don't let our name fool you we also make a mean steak, like this 7-ounce sirloin. Lean and packed with flavor, we season it with peppercorns and throw it on our wood-fire grill until it's cooked how you like it. Served with mashed potatoes plus an extra side.*
  - 6 oz. Filet Mignon\*\* \$25.88  
*Simply grilled with a peppercorn seasoning. Served with mashed potatoes and choice of side.*
  - Maple-Glazed Chicken \$17.24  
*This chicken dish is anything but ordinary. We brush a chicken breast with a maple-cherry glaze that's a touch smoky and sweet, then grill it to juicy perfection and serve it over wild rice pilaf.*
  - Cajun Chicken Linguini Alfredo  
*Wake up your taste buds with tender bites of Cajun-spiced chicken in our famous garlic Parmesan cream sauce, served over linguini.*
- ## FISH
- Today's Fresh Fish - Atlantic Salmon  
*Served with choice of two sides.*
  - Today's Fresh Fish - Rainbow Trout  
*Served with choice of two sides.*
  - Today's Fresh Fish - Tilapia
  - Wild-Caught Flounder \$16.09  
*This dish is perfect if you like your fish mild, flakey and prepared your way. Add your choice of vegetable, and you've got yourself a delicious*

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| <b>Lobster-and-Shrimp Roll</b>  |               |
| <i>Chilled Maine lobster meat and shrimp tossed in our signature mayo, served on a bed of spring mix in a buttery toasted roll.</i>   |               |
| <b>Shrimp Potstickers</b>   | <b>\$6.33</b> |
| <i>Three golden-fried dumplings topped with spicy dragon sauce and green onions. Extra sauce on the side.</i>   |               |
| <b>Loaded Seaside Fries</b>   | <b>\$5.52</b> |
| <i>Seasoned fries loaded with Monterey Jack cheese, clam strips and creamy clam chowder, topped with green onions. No ketchup needed.</i>   |               |
| <b>Yucat n Shrimp</b>   | <b>\$6.33</b> |
| <i>Three jumbo shrimp roasted in chili-lime butter with caramelized pineapple and topped with fresh jalape os. Served with grilled artisan bread for soaking up that savory goodness.</i> |               |
| <b>Dragon Broccoli</b>  | <b>\$4.03</b> |
| <i>Golden-fried broccoli, drizzled with our fiery sweet chili sauce and then topped with fried chili peppers. It s the best way to eat your greens.</i>                                   |               |

### **Kids menu**

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| <b>Macaroni &amp; Cheese</b> | <b>\$6.66</b>  |
| <b>Chicken Fingers</b>       | <b>\$7.46</b>  |
| <b>Popcorn Shrimp</b>        | <b>\$7.46</b>  |
| <b>Garlic-Grilled Shrimp</b> | <b>\$7.46</b>  |
| <b>Broiled Fresh Tilapia</b> | <b>\$10.34</b> |
| <b>Grilled Chicken</b>       | <b>\$7.46</b>  |

### **SWEET TREATS**

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| <b>Vanilla Bean Cheesecake</b>  | <b>\$8.63</b> |
| <i>Layered with sweet Italian cream on a vanilla cookie crust, with vanilla bean-infused whipped cream and white chocolate shavings. Served with fresh strawberries.</i>                    |               |
| <b>Brownie Overboard</b>  | <b>\$9.19</b> |
| <i>Dive into a warm, chocolatey brownie topped with a heaping scoop of vanilla ice cream, honey roasted pecans, a drizzle of caramel, fudge and whipped cream.</i>                          |               |
| <b>Warm Apple Crostada</b>  | <b>\$8.04</b> |
| <i>Think of this as apple pie with a rustic twist. Served warm and made with Chudleigh Farms heirloom apples, we drizzle it with caramel and add a generous scoop of vanilla ice cream.</i> |               |
| <b>Chocolate Wave</b>   | <b>\$6.89</b> |
| <i>Sink your fork into layers of warm, decadent chocolate cake and creamy fudge frosting, topped with vanilla ice cream and rich chocolate sauce.</i>                                       |               |
| <b>Key Lime Pie</b>   | <b>\$7.81</b> |
| <i>A slice of our cool, tangy, creamy classic with a graham cracker crust.</i>  |               |

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| <b>Admiral's Feast</b>   | <b>\$22.76</b> |
| <i>Our take on a classic fish fry, this platter is piled high with Walts Favorite Shrimp, bay scallops, clam strips and wild-caught flounder, all fried until perfectly crisp and golden.</i>  |                |
| <b>Seaside Shrimp Trio</b>   | <b>\$22.99</b> |
| <i>Three definitely isnt a crowd with this dish, a generous sampling of guest favorites: Walts Favorite Shrimp, hand-crafted garlic shrimp scampi and our famous shrimp linguini Alfredo.</i>  |                |
| <b>Petite Chilled Lobster-and-Shrimp Rolls with Fries</b>  | <b>\$21.28</b> |
| <i>Chilled Maine lobster meat and shrimp tossed in our signature mayo, served on a bed of spring mix in buttery toasted rolls. Served with fries.</i>  |                |
| <b>Wood-Grilled Shrimp</b>   | <b>\$18.40</b> |
| <i>Two shrimp skewers served over rice, with choice of side.</i>   |                |
| <b>Crunchy Popcorn Shrimp Dinner</b>   | <b>\$13.80</b> |
| <i>Bite-sized shrimp fried until golden brown. Served with choice of side.</i>   |                |
| <b>Shrimp Your Way</b>   |                |
| <i>Served with choice of side.</i>   |                |
| <b>Dragon Shrimp</b>   | <b>\$17.25</b> |
| <i>We toss crispy fried shrimp and broccoli in our fiery sweet chili sauce and then top it with fried chili peppers and green onions. It s our hottest new shrimp flavor in more ways than one. Served over rice.</i>                      |                |
| <b>Crab Linguini Alfredo</b>   |                |
| <i>Sweet, tender crabmeat in our creamy garlic Parmesan sauce served over linguini. Try it and dont be surprised when you start craving it out of the blue.</i>  |                |
| <b>Wild-Caught Snow Crab Legs</b>  |                |
| <i>Crack into tender, snow-white North American crabmeat. Served with choice of two sides. Choose your perfect portion: 1 pound, 1.5 pounds or 2 pounds.</i>   |                |
| <b>Shrimp Linguini Alfredo</b>   |                |
| <i>Choose a half or full portion.</i>  |                |
| <b>Parrot Isle Jumbo Coconut Shrimp</b>  |                |
| <i>Yeah, youre going to want these: Hand-dipped jumbo shrimp tossed in flaky coconut and fried until perfectly crisp. Dunk them in our signature pia colada sauce and hello, paradise.</i>   |                |
| <b>Walt's Favorite Shrimp</b>  |                |
| <i>Named after the chef who masterminded the perfect breading for this dish and others, these large shrimp are butterflied, hand-breaded and fried until perfectly golden crisp. Theres a reason theyve been a menu staple since 1996.</i> |                |
| <b>Sweet Chili Shrimp</b>  | <b>\$11.49</b> |
| <i>A dozen hand-battered shrimp tossed in a spicy chili sauceits the perfect mix of heat and sweet.</i>  |                |
| <b>Parrot Isle Jumbo Coconut Shrimp Appetizer</b>  | <b>\$11.50</b> |
| <i>Yeah, youre going to want these: Hand-dipped jumbo shrimp tossed in flaky coconut and fried until perfectly crisp. Dunk them in our signature pia colada sauce and hello, paradise.</i>   |                |

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| <i>meal.</i>  |                |
| <b>Yucat n Tilapia and Shrimp</b>   | <b>\$20.70</b> |
| <i>Wood-grilled tilapia meets jumbo shrimp roasted in a chili-lime butter with caramelized pineapple. Topped with fresh jalape os and served over rice.</i>   |                |
| <b>Salmon New Orleans</b>   |                |
| <i>This dish will send your mouth on a trip to the Big Easy. Fresh Atlantic salmon, blackened and topped with shrimp tossed in a Cajun butter sauce then topped with a touch of pico de gallo for extra kick. Served with your choice of two sides.</i> |                |
| <b>Farm-Raised Catfish</b>  | <b>\$17.25</b> |
| <i>Choose from Blackened or Golden-Fried. Served with choice of side.</i>   |                |

### **SOUPS & SALADS**

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| <b>New England Clam Chowder-Cup</b>  |  |
| <i>Creamy, comforting and perfect for a rainy dayor any day, really. Grab a Cheddar Bay Biscuit and get in there.</i>            |  |
| <b>Lobster Bisque</b>  |  |
| <i>Made with Maine and langostino lobster. The best of the ocean in one irresistibly creamy soup.</i>                            |  |
| <b>Creamy Potato Bacon</b>   |  |
| <i>Hearty, delicious and great for dipping Cheddar Bay Biscuits.</i>   |  |
| <b>Classic Caesar Salad</b>  |  |
| <i>The perfect mix of crisp romaine, crunchy croutons and shaved Parmesan cheese, served with our signature Caesar dressing.</i> |  |