



304-371-4321

http://www.dubveatz.com

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 \$13.23
- Mussels
- 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 \$13.21
- Mussels
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 its 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 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.
- 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 Walts 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 Walts 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 jalape o 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
Dont let our name fool youwe 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 its 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 thats 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 youve got yourself a delicious

Lobster-and-Shrimp Roll	
<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>	
Shrimp Potstickers	\$6.33
<i>Three golden-fried dumplings topped with spicy dragon sauce and green onions. Extra sauce on the side.</i>	
Loaded Seaside Fries	\$5.52
<i>Seasoned fries loaded with Monterey Jack cheese, clam strips and creamy clam chowder, topped with green onions. No ketchup needed.</i>	
Yucat n Shrimp	\$6.33
<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>	
Dragon Broccoli	\$4.03
<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

Macaroni & Cheese	\$6.66
Chicken Fingers	\$7.46
Popcorn Shrimp	\$7.46
Garlic-Grilled Shrimp	\$7.46
Broiled Fresh Tilapia	\$10.34
Grilled Chicken	\$7.46

SWEET TREATS

Vanilla Bean Cheesecake	\$8.63
<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>	
Brownie Overboard	\$9.19
<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>	
Warm Apple Crostada	\$8.04
<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>	
Chocolate Wave	\$6.89
<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>	
Key Lime Pie	\$7.81
<i>A slice of our cool, tangy, creamy classic with a graham cracker crust.</i>	

Admiral's Feast	\$22.76
<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>	
Seaside Shrimp Trio	\$22.99
<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>	
Petite Chilled Lobster-and-Shrimp Rolls with Fries	\$21.28
<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>	
Wood-Grilled Shrimp	\$18.40
<i>Two shrimp skewers served over rice, with choice of side.</i>	
Crunchy Popcorn Shrimp Dinner	\$13.80
<i>Bite-sized shrimp fried until golden brown. Served with choice of side.</i>	
Shrimp Your Way	
<i>Served with choice of side.</i>	
Dragon Shrimp	\$17.25
<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>	
Crab Linguini Alfredo	
<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>	
Wild-Caught Snow Crab Legs	
<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>	
Shrimp Linguini Alfredo	
<i>Choose a half or full portion.</i>	
Parrot Isle Jumbo Coconut Shrimp	
<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>	
Walt's Favorite Shrimp	
<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>	
Sweet Chili Shrimp	\$11.49
<i>A dozen hand-battered shrimp tossed in a spicy chili sauceits the perfect mix of heat and sweet.</i>	
Parrot Isle Jumbo Coconut Shrimp Appetizer	\$11.50
<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>	

<i>meal.</i>	
Yucat n Tilapia and Shrimp	\$20.70
<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>	
Salmon New Orleans	
<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>	
Farm-Raised Catfish	\$17.25
<i>Choose from Blackened or Golden-Fried. Served with choice of side.</i>	

SOUPS & SALADS

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