

LOBSTERVILLE

BAR AND GRILLE

APPETIZERS

***JUMBO U-12 WHITE GULF SHRIMP COCKTAIL** POACHED IN WHITE WINE & SERVED WITH COCKTAIL SAUCE AND LEMON. EACH 3.5 HALF DOZEN 20

VINEYARD SHELLFISH ON THE HALF SHELL

KATAMA HONEYSUCKLE OYSTERS.
3 EA ~ HALF-DOZEN 17 ~ DOZEN 34
LITTLENECK CLAMS
1.5 EA ~ HALF DOZEN 8 ~ DOZEN 15

CLAM CHOWDER

LOCAL QUAHOGS, THEIR BROTH, POTATOES, ONIONS & CREAM. CUP 8 BOWL 10

“VOTED HARBORS BEST” STUFFED QUAHOG

FRESH LOCAL QUAHOG STUFFED WITH LINGUICA, PEPPERS, ONIONS 9

TODAY’S FISH CRUDO

TENDER SLIVERS OF THE OCEANS FINEST, DRESSED CARPACCIO STYLE. MKT

LOBSTER ARANCINI

SERVED WITH SWEET CHILI MAYO 16

STEAMED GARLIC SAFFRON MUSSELS

BLUE MUSSELS STEAMED IN A GARLIC SAFFRON CREAM, MINI GRILLED BRIOCHE. 17

PAN FRIED FRESH MOZZARELLA

POMADORO CROSTINI 14

ROASTED RED PEPPER HUMMUS

WITH VEGGIES & CRISPS 10

BANG BANG SHRIMP

ROCK SHRIMP DREDGED IN FLOUR AND FRIED CRISPY SERVED WITH A BANG BANG SAUCE 15

AIN’T NO THING LIKE A “PIG WING”

BRAISED PORK SHANKS DEEP FRIED AND TOSSED IN A CHIPOTLE PINEAPPLE BBQ SAUCE 5 EA

FRIED OYSTERS

WITH REMOULADE 16

TODAY’S CEVICHE

LAVASH MKT

TAMARIND BRAISED PORK

HOUSE PICKLED VEGETABLE 14

MINI ROLLS

WARM BUTTERY BRIOCHE STUFFED WITH

LOBSTER SALAD

LIGHT LEMON MAYO 12

CLAMS

FRIED BELLY CLAMS, TARTAR 9

OYSTERS

FRIED CRISPY, REMOULADE 9

ALL THREE MINI ROLLS 26

SALADS

CAESAR SALAD

ROMAINE HEARTS, SOURDOUGH CROUTONS, SHAVED PARMESAN 12

GRILLED MIXED VEGETABLES

SERVED WARM OVER BABY GREENS, WHITE BALSAMIC 14

SLICED AVOCADO SALAD

MIXED GREENS, HEIRLOOM TOMATO 14

CAPRESE SUMMER SALAD

FRESH MOZZARELLA, HEIRLOOM TOMATO, SWEET ONION, BASIL 14

MIXED GREEN SALAD

BLUE CHEESE, CANDIED WALNUTS, POMEGRANATE VINAIGRETTE 14

ADD TO ANY SALAD

ANCHOVIES, SMOKED BACON - 2
GRILLED CHICKEN - 8
TANDOORI BEEF SKEWER - 11
GRILLED SHRIMP - 8
LOBSTER SALAD - 12
GRILLED LOBSTER TAIL - 14

ASK YOUR SERVER ABOUT DAILY FRESH VEGETABLES AND ADDITIONAL SIDES

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. IF YOU OR ANYONE IN YOUR PARTY HAS FOOD ALLERGIES PLEASE NOTIFY US BEFORE ORDERING

SANDWICHES

SERVED WITH HOMEMADE KETTLE CHIPS & PICKLE. SUBSTITUTE FRIES FOR 3 TRUFFLE FRIES FOR 3.5

FRIED WHOLE BELLY CLAMS

TARTAR SAUCE 19

FRIED OYSTER PO BOY

WITH BACON & RÉMOULADE 17

LOBSTER SALAD ROLL

PACKED WITH LOBSTER MEAT, LIGHT LEMON MAYO, OR HAVE IT WARM POACHED IN BUTTER MKT

THE BURGER

HAND FORMED CHUCK AND SIRLOIN, CHARCOAL GRILLED HOW YOU LIKE IT 14

GRILLED CHICKEN CLUB

HEIRLOOM TOMATO, SMOKED BACON 14

CRISPY FRIED HADDOCK

WITH TARTAR SAUCE, LEMON 15

CRISPY EGGPLANT

HEIRLOOM TOMATO, FRESH MOZZARELLA, BASIL PESTO. 15

LOBSTER GRILLED CHEESE

LOCAL FRESH LOBSTER, HERB FONDUE, TRIPLE CRÈME BRIE, SHARP CHEDDAR 21

LOBSTER BLT

FRESH LOCAL LOBSTER, ARTISAN GREENS, HEIRLOOM TOMATO AND SMOKED BACON ON TOASTED SOURDOUGH 21

CAPE COD BLT

CRISPY FRIED HADDOCK, WITH BACON, MIXED GREENS & HEIRLOOM TOMATO 17

ADD: APPLEWOOD SMOKED BACON 2

CHOICE OF CHEESE 1 · BBQ SAUCE 1

FRIED EGG, AVOCADO 2 · LOBSTER SALAD 12

GLUTEN FREE ROLL AVAILABLE FOR ANY SANDWICH 2

LOBSTER

LOBSTER

LOCAL HARD SHELL 1.25#

LOBSTER CAN BE STEAMED OR GRILLED THEN SERVED WITH FRENCH FRIES, LEMON AND DRAWN BUTTER. MKT.

BAKED-STUFFED LOBSTER

SEAFOOD STUFFING. MKT

LOBSTER MAC & CHEESE

CHEDDAR & BRIE FONDUE 29

FRIED ENTREES

SERVED CRISPY WITH FRENCH FRIES, TARTAR SAUCE, AND COLESLAW

FISH AND CHIPS

WHOLE HADDOCK FILLET 22

WHOLE BELLY CLAM PLATE 26

FRIED OYSTER PLATE 22

“THE WORKS” SEAFOOD PLATTER

CLAMS, OYSTERS, HADDOCK, & SCALLOPS 33

ENTREES

TODAYS LOCAL FISH

ASK YOUR SERVER ABOUT TODAY’S CATCH MKT.

ZARZUELA SPANISH STYLE SEAFOOD STEW

CLAMS, MUSSELS, FISH AND SHRIMP IN A ZESTY TOMATO BROTH, CROSTINI 30

TANDOORI BEEF SKEWERS

JUICY GRILLED TENDERLOIN, MIXED GRILLED VEGETABLES OVER TOASTED COUSCOUS 29

DAY BOAT SCALLOPS

CRISPY PROSCIUTTO, CAULIFLOWER PUREE, GRILLED BROCCOLINI 32

GRILLED CHICKEN PICCATA

GARLIC, LEMON, WINE, BASIL, BRUSSEL SPROUTS OVER PAPPARDELLE PASTA 20

GRILLED LOBSTER RISOTTO

CREAMY PAN REDUCTION, GRILLED ASPARAGUS 34

SIDES

CRISPY FRIES 5

TRUFFLE PARMESAN FRIES 8

GRILLED BROCCOLINI 7

GRILLED ASPARAGUS, GRILLED MIXED VEGETABLES, BRUSSEL SPROUT 7

Also...HOME OF
KRAZY KAP’S RAW BAR!

LUNCH & DINNER ON THE OAK BLUFFS HARBOR WATERFRONT

508-696-0099 ~ LOBSTERVILLEMV.COM