

# THE LOBSTER SHACK



**SPRING MENU**  
**MON-THUR 4 - 8 PM**  
**FRI 4 - 8:30 PM**  
**SAT 11:30 AM - 8:30 PM**  
**SUN 11:30 - 8 PM**

**540 RIVERSIDE AVE. WESTPORT**  
**203-226-CLAW (2529)**  
**CTLOBSTERSHACK.COM**



## LOBSTER ROLLS

Over a quarter pound of tail and claw meat on a butter-toasted brioche bun, Served with slaw.

**WARM CONNECTICUT-STYLE**  
 Warm lobster with melted butter,  
 Boston lettuce (GF) \$24.95

**MAINE-STYLE CHILLED**  
 Chilled lobster 'salad'  
 (mayonnaise, celery, scallions),  
 Boston lettuce (GF) \$24.95

**THE KING!**  
 Over a half pound of lobster meat  
 on a butter-toasted brioche roll.  
 Served warm Connecticut or Maine  
 salad style (GF) \$48.95

**ANGRY**  
 Warm Lobster, hot and spicy  
 tomato arrabbiata sauce,  
 Boston lettuce (GF) \$25.95

**MAINE B.L.T.**  
 Maine style lobster salad with  
 bacon, Boston lettuce and  
 sliced tomato (GF) \$27.95

**THE COMPO**  
 Warm buttered lobster,  
 fresh avocado salad, Boston  
 lettuce (GF) \$26.95

+ Add a Side of Fries \$2.95 + Add a Side Salad \$4.25

## CREATE A BETTER LOBSTER ROLL

Lobster Roll Accoutrements

Bacon \$3                      Shack Mayo \$NC  
 Avocado \$2                  Gluten Free Roll \$2

## WHOLE MAINE LOBSTER

Corn on the cob, yukon potatoes, slaw, drawn butter and lemon

STEAMED LOBSTER, 1 1/2 pounder (GF) mkt.

THE LOBSTER COMBO, 1 1/2 pounder, steamed clams and  
 mussels (GF) mkt.

## SALADS

**THE LOBSTER COBB.....\$39.95 (GF)**  
**Our house-shucked fresh lobster meat, romaine**  
**and baby greens, tomato, sliced egg, gorgonzola,**  
**applewood bacon, avocado, dijon-ranch**  
**dressing**

CAESAR.....\$9.95 sm \$14.95 lg (GF)  
 Romaine, cherry tomatoes, herb croutons,  
 parmigiano reggiano

COBB.....\$16.95 lg (GF)  
 Romaine and baby greens, tomato, egg,  
 gorgonzola, applewood bacon, avocado,  
 ranch dressing

ADDITIONS: (GF)  
 Wood-Grilled Shrimp.....\$8.95  
 Wood-Grilled Salmon.....\$9.95  
 Shucked Maine Lobster Meat.....\$23.95  
 Wood-Grilled Chicken Breast.....\$5.95

### LOBSTER MAC 'N CHEESE

Our house-shucked fresh New England  
 lobster meat, creamy gruyere and aged  
 Vermont cheddar cheeses, cavatappi,  
 topped with toasted breadcrumbs (GF)  
 \$34.95

## NOT LOBSTER

Served with shoestring fries and slaw

Fish and Chips...ale-batter dipped fresh  
 haddock filet, tartar sauce \$16.95

## SEASIDE 'WICHES

Served with shoestring fries, slaw, and pickle chips

Bill's Jumbo Lump Crab Cake.....\$mkt  
 Maryland style crab cake, Boston lettuce,  
 sliced tomato on a butter-toasted brioche  
 bun with remoulade sauce

Shack Burger.....\$15.95  
 8 ounces, Boston lettuce, sliced tomato,  
 red onion. Add cheese +\$2 bacon + \$3

## SIDES

Colossal Shrimp Cocktail (GF).... 4.95 each  
 Box of Fries (*Sea Salt or Old Bay*) (GF)  
 .....\$7.95 large, \$3.95 small  
 Fried Point Judith Calamari.....\$13.95  
 New England Clam Chowder.....\$9.95  
 Old Fashioned Slaw (GF).....\$1.95  
 Fresh Corn on the Cob (GF).....\$2.50

## BEER & SPIKED SELTZER

Corona (16 oz.) 6  
 Naragansett Fresh Catch (16 oz.) 6  
 Bud, Bud Light, Coors Light,  
 Mich Ultra...4  
 Amstel, Heineken, Moretti...5  
 Athletic Golden Ale & IPA (NA)...4  
 White Claw, Black Cherry & Mango...5

## WINE

Pinot Grigio, Prosecco,  
 Rose Prosecco (250ml. can...5

## COCKTAILS IN A CAN

Cutwater Whiskey Mule...7  
 Cutwater Tequila Margarita...7  
 Loyal Hard Lemonade....7

## SOFT DRINKS

Poland Spring (23.7 oz)...2.50  
 Perrier....3.75  
 Arizona Iced Tea or Arnold  
 Palmer...2.75  
 Coke, Diet Coke....2.75  
 Boylans Black Cherry or Root Beer  
 2.75

## KID'S MENU

Chicken Fingers and fries..\$11.00  
 Fried Mozzarella with marinara..\$9.00