

LOBSTER LAB

SOUPS

New England Clam Chowder	\$9
Add a Sourdough Bread Bowl	+\$6
Lobster Bisque	\$12
Add lobster	+\$12

SHAREABLES

Chips	\$9
Truffle Chips	\$13
Grilled Cauliflower	\$15
Dill Pickle Aioli, Arugula, Parmigiano-Reggiano	
Calamari	\$16
House Pomodoro Sauce	
Wrapped Shrimp	\$16
House Aioli	
Roasted Artichoke	\$19
Stracciatella, Olives, Confit Tomatoes, Herb Oil	
Mussels	\$21
White Wine, Garlic, Parsley, Grilled Sourdough	
Add House-made Spaghetti +7	
Harpoon	\$24
Prawn & Beef Tenderloin Skewer, Grilled Peppers, Broccolini	
Caviar bites	\$30
Hard-Boiled Egg, Herbed Cream Cheese, Chives	
Lobster Flight	\$37
Three Petite Rolls: Maine, Connecticut & Truffle	

SALADS

House Salad	\$12
Baby Gem, Cucumber, Tomato, Fennel, Radish, Avocado, Citrus Vinaigrette	
Carlsbad Strawberry Salad	\$16
Arugula, Strawberries, Cucumber, Mint, Balsamic Vinaigrette	
Classic Caesar Salad	\$16
Baby Romaine, Croutons, Caesar Dressing, Parmigiano-Reggiano	

ADD ON SALAD

Grilled Shrimp	\$7
Smoked Salmon	\$9
Lobster	\$14
Steak	\$15

KIDS MENU

Chicken Tenders & Fries	\$12
Kids' Steak & Fries	\$16
Half-Portion NY Strip, French Fries	

MAC & CHEESE

Just Mac	\$9
Truffle Mac & Cheese	\$13
Lobster Mac & Cheese	\$21

GRILLED CHEESE

Classic	\$15
Shrimp	\$20
Crab	\$24
Lobster	\$34
Served with Lobster Bisque	

ROLLS

	REGULAR	XL	XXL
Shrimp Roll ❄️			
Classic \$18 Feeling Truffly \$20 Cali \$21	\$18	\$25	-
Crab Roll ❄️			
Classic \$25 Feeling Truffly \$25 Cali \$28	\$25	\$34	-
Lobster Roll			
Maine \$30 Connecticut (Warm) \$30	\$30	\$48	\$70
Feeling Truffly \$32 Cali \$35			

SANDWICHES

Smoked Salmon Sandwich	\$21
Herbed Cream Cheese, Red Onion, Cucumber, Tomato, Capers, Arugula	
Classic Tuna Melt	\$21
House Tuna Salad, Cheddar, Tomato	
Premium Tuna Melt	\$23
House Tuna Salad, Cheddar, Tomato, Lettuce, Bacon, Avocado	

ENTREES

Fish & Chips	\$19
Beer-Battered Cod, French Fries, House Tartar Sauce	
Spaghetti Di Mare	\$28
Calamari, Shrimp, Mussels, House-made Pomodoro	
Lobster Ravioli	\$31
Lobster Bisque, Stracciatella, Balsamic Pearls, Herb Oil	
Steak Frites	\$32
NY Strip, French Fries, Chimichurri	
Mediterranean Branzino	\$34
Capers, Olives, Cherry Tomatoes, Garlic, Fresh Herbs	
Surf & Turf	\$69
NY Strip, Lobster Tail, Boursin Mashed Potatoes, Broccolini	

DESSERTS

Chocolate Mousse	\$12
Served with olive oil and Maldon salt	
Basque Cheesecake	\$12

DRINK MENU

HOUSE COCKTAILS

Passion of the Coast

\$17

Malfy Limone Gin, Lemon juice, Passion fruit syrup, Aperol, Prosecco. Garnished with Candied orange

Mamma Said...

\$17

Califino Blanco Tequila, lime juice, Luxardo Del Santo, maraschino liqueur, Demerara syrup, celery bitters.

Honey, I'm Home

\$17

Pendleton Whisky, lemon juice, honey-clove syrup, ginger beer.

The Right Peach of Mind

\$17

Pisco, peach syrup, lemon juice, lime juice, dry vermouth, egg white foam.

Put It on the Pony's

\$17

Clocktower Gin, Earl Grey tea syrup, lemon juice, Italicus Rosolio di Bergamotto, grapefruit juice.

Hotta Under de Watah

\$17

Madre Mezcal, triple sec, lime juice, verdita, Tajín rim.

Whisk Me Away

\$17

Westward Whiskey, lemon juice, honey-clove syrup, Amaro Nino, bitters.

Holla Back

\$17

Hideout Vodka, banana liqueur, Averna, coffee liqueur, fresh espresso, walnut bitters.

Rock Lobstaaahh

\$19

Lobster butter-washed Stoli Vodka, dry vermouth, lemon oleo saccharum, celery bitters, fresh dill.

The Dirty Pearl

\$25

Ketel One Vodka, dry vermouth, olive brine, celery bitters. Garnished with crème fraîche and caviar.

WHITE WINE

	GLASS	BOTTLE
La Gioiosa Prosecco Italy	\$10	\$35
DAOU Chardonnay Paso Robles	\$18	\$65
Ruffino Pinot Grigio Italy	\$14	\$50
The Beach Rosé France	\$14	\$50
Justin Sauvignon Blanc Central Coast	\$15	\$55
Isabey Savignon Aegean Region	\$15	\$65
Chalk Hill Chardonnay Sonoma County	\$18	\$65
Kim Crawford Sauvignon Blanc New Zealand	\$18	\$65

RED WINE

	GLASS	BOTTLE
DAOU Cabernet Sauvignon Paso Robles	\$15	\$55
Justin Cabernet Sauvignon Paso Robles	\$15	\$65
Sevilen Kalecik Karasi Aegean Region	\$15	\$65
Erath Pinot Noir Oregon	\$18	\$65

DRAFT BEER \$ 8

Salty Crew Blonde Ale
Burgeon Cali Crush Pale Ale
Societe Pupil IPA
Fall Brewing Plenty for All Pilsner
JuneShine P.O.G.
Harland Hazy IPA

BOTTLE BEER \$ 7

Coors Light
Michelob Ultra
Pacifico
Donna's Pickle Beer
The Long Drink
High Noon Black Cherry
Surfside Iced Tea
Surfside Half & Half (Tea & Lemonade)
Bomonti Unfiltered Lager