



PJ LOBSTER HOUSE

RESTAURANT & FISH MARKET



STARTERS

OYSTERS ON THE HALF SHELL*

Served with a mignonette sauce, cocktail sauce and lemons

TWELVE - 19.99 SIX - 10.49

CLAMS ON THE HALF SHELL*

Local little neck clams served with cocktail sauce and lemons

TWELVE - 12.99 SIX - 6.99

FIRECRACKER CALAMARI

Crispy calamari dusted with peppadew seasoning and teamed with roasted corn, peppers, avocado and a scallion cream dipping sauce 14.99



FRIED CALAMARI

Deep fried calamari rings served with marinara sauce

12.99

SNOW CRAB LEGS

One pound of crab legs served with drawn butter

PRICED DAILY

ALASKAN KING CRAB LEGS

One pound of crab legs served with drawn butter

PRICED DAILY

KING CRAB KNUCKLES & CLAWS

One pound steamed, served with drawn butter

19.99



BAKED CHOPPED CLAMS

Four clams served with lemons

7.99

CLAMS CASINO

Broiled whole little neck clams topped with bacon, butter, and red peppers

8.99

BUCKET OF STEAMERS

Local soft shell clams, fresh clam juice rinse, and a drawn butter dip

18.99

BONELESS WINGS

Choose your style: Hot, BBQ, or Plain

10.99

STEAMED CLAMS

Local little neck clams steamed with white wine and garlic

TWELVE - 14.99 SIX - 7.99



BUCKET OF MUSSELS

Prepared in your choice of marinara, white wine and garlic or fra diavolo

12.99

FRIED SHRIMP

Large deep fried shrimp served with cocktail sauce and lemons

13.99



PJ LOBSTER HOUSE FAVORITE

BAY SCALLOPS

Choose your style: deep fried, broiled, scampi, or Cajun

14.99



FRIED OYSTERS

Deep fried local oysters

17.99

MOZZARELLA TRIANGLES

Deep fried breaded mozzarella served with marinara sauce

8.99

SHRIMP COCKTAIL

Large shrimp served with cocktail sauce and lemons

11.99



SEAFOOD SALAD

Fresh calamari, shrimp and scallops tossed with red peppers, red onions, olives, lemon juice and olive oil

13.99

OCTOPUS SALAD

Spanish octopus legs sliced and tossed with red peppers, red onions, olives, lemon juice, and olive oil

13.99

CLAMS OREGANATA

Whole little neck clams with an oregano crumb topping

8.99

CRAB CAKES

Homemade crab cakes prepared with fresh lump crabmeat, served with rémoulade sauce and lemons

14.99

COCO FOR COCONUT FRIED SHRIMP

Malibu coconut jumbo fried shrimp with an orange horseradish sauce

11.99



SEAFOOD APPETIZER SAMPLER

Two baked clams, one crab cake, clam strips and fried calamari

19.99

SPINACH & ARTICHOKE DIP

A blend of creamy spinach, artichoke hearts, and shaved parmesan cheese served with fresh dipping chips

10.99

ADD ¼ JUMBO CRAB MEAT - 5.99

LOBSTER ROLL SLIDERS

Hand picked lobster meat tossed with Hellman's mayo, served on mini sweet Hawaiian rolls

12.99

LOBSTER RAVIOLI (3)

Sautéed with fresh spinach in a light cream sauce

12.99

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SALADS

ADD CHICKEN OR SHRIMP TO ANY SALAD - 5.99

MEDITERRANEAN SALAD

Romaine hearts topped with feta cheese, stuffed queen olives, tomatoes, cucumbers and red onions, served with our homemade feta cheese vinaigrette dressing

11.99



CRAB CAKE SALAD

Homemade lump crab cakes served over a classic house garden salad with your choice of dressing

15.99

FISH SALAD*

Your choice of fish grilled, blackened or pan seared atop our classic house garden salad

SALMON OR TUNA - 22.99

BAY SCALLOPS OR MAHI-MAHI -19.99

PJ'S HOUSE SALAD

Romaine hearts, tomatoes, red onions, cucumbers and fresh grated carrots served with your choice of dressing

LARGE - 5.99 SMALL - 3.99



CLASSIC CAESAR SALAD

Romaine hearts tossed in creamy Caesar dressing topped with shaved parmesan cheese, fresh black pepper and seasoned croutons.

LARGE - 8.99 SMALL - 5.99

DRESSINGS

Golden Italian, Bleu Cheese, Thousand Island, Balsamic Vinaigrette, Ranch, Creamy Caesar, Honey Mustard

CURRENT SPECIALS

PLEASE NO SHARING WITH ALL YOU CAN EAT SPECIALS.
ORDER AS MUCH AS YOU'D LIKE, BUT NO DOGGY BAGS!

SUNDAYS

All Inclusive Dinner For Two \$55

MONDAYS

Happy Hour Discounted Apps & Beer
Served between 3:00 - 6:00 PM

CRUISE 'N TUESDAYS

ALL YOU CAN EAT SNOW CRAB LEGS

Served with soup or salad, two sides, and unlimited crab legs. *Served From 4:00 - 9:00*

MARKET PRICED

SET SAIL WEDNESDAYS

ALL YOU CAN EAT SHRIMP

Unlimited large shrimp prepared your choice of fried, broiled, cajun, scampi, cocktail, or parmesan. Served with soup or salad and two sides. *Served From 4:00 - 9:00*

MARKET PRICED

THURSDAY

LOBSTER FEST

Steamed 1¼ pound lobster, mussels, corn on the cob, red potatoes and a house garden salad

MARKET PRICED

Upgrade Your Lobster

1¾, 2, 2½, or 3 pound

Ask your server for pricing and availability.

Have Your Lobster Stuffed

8.99 per lobster

Substitute Mussels with:

Steamers (Soft Shell Clams) add 2.99

6 Steamed Little Neck Clams add 2.99

12 Steamed Little Clams add 6.99

FRIDAYS

Happy Hour Discounted Apps & Beer

Served between 3:00 - 6:00 PM

HOMEMADE SOUPS

	CUP	BOWL	QUART
Manhattan Clam Chowder	4.99	5.99	11.99
New England Clam Chowder	4.99	5.99	11.99
Our Famous Lobster Bisque	4.99	5.99	11.99
French Onion Soup		4.99	



PJ LOBSTER HOUSE FAVORITE

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QUICK FIX

SANDWICHES - COMBOS - BASKETS

ADD A HOUSE GARDEN SALAD - 2.99

SUBSTITUTE A HOUSE GARDEN SALAD FOR A SIDE DISH - 1.99

TRADITIONAL BASKETS

FISH & CHIPS



Beer battered cod fillets served with seasoned waffle fries, coleslaw, and tartar sauce

4 PIECE - 17.99
3 PIECE - 15.99
2 PIECE - 12.99

CLAM STRIPS

Fried clam strips served with french fries, coleslaw, and tartar sauce

13.99

FRIED OYSTERS



Deep fried local oysters served with french fries, coleslaw, and tartar sauce

19.99

LARGE SHRIMP

Large shrimp cooked your style: deep fried, grilled, broiled, cajun or scampi, served with french fries, coleslaw, cocktail & tartar sauce

15.99

CHICKEN FINGERS

Chicken tenderloins served with french fries, coleslaw and honey mustard

9.99

BAY SCALLOPS

Cooked your style: fried, broiled, cajun or scampi served with french fries, coleslaw, cocktail, and tartar sauce

16.99

COMBINATIONS

SOUP & SANDWICH

One of our delicious sandwiches accompanied with your choice of New England or Manhattan clam chowder, lobster bisque, or French onion soup

CHICKEN, CHEESEBURGER, OR SHRIMP SALAD - 14.99

FLOUNDER - 17.99

UPGRADE TO A BOWL OF SOUP - ADD 1.50

SOUP & SALAD

A bowl of french onion soup, lobster bisque, Manhattan or New England clam chowder teamed with a house garden salad

9.99

BAKED CLAM COMBO



Two baked clams served with your choice of soup and a house garden salad

12.99

UPGRADE TO A BOWL OF SOUP ADD 1.50

SANDWICHES

ALL SANDWICHES ARE GARNISHED WITH FRENCH FRIES & COLESLAW

LOBSTER ROLL



Fresh lobster salad made with hand picked lobster meat mixed with celery and Hellmann's mayonnaise served on a toasted New England style hot dog bun

21.99

CHICKEN

All natural antibiotic free chicken cutlet served fried, grilled or cajun and topped with lettuce and tomato on a brioche bun

12.99

SHRIMP SALAD



Large shrimp tossed with celery and Hellman's mayonnaise topped with lettuce and tomato on a sweet Hawaiian bun

13.99

CRAB CAKE

Homemade cakes topped with lettuce, tomato, and remoulade sauce on an Italian club roll

17.99

LOCAL CAUGHT FLOUNDER

Deep fried or broiled fillet topped with lettuce, tomato and tartar sauce

15.99

CRISPY TACO-DILLAS

Your choice wrapped with a cool cilantro lime slaw by a cheese quesadilla

CAJUN SWORDFISH,
TEMPURA BATTERED CHICKEN,
BEER BATTERED COD - 16.99

SALMON BURGER

Fresh ground salmon grilled and served on a sweet Hawaiian bun topped with dill sauce

\$10.99



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CATCH THIS

SERVED WITH YOUR CHOICE OF TWO SIDE DISHES

ADD A HOUSE GARDEN SALAD - 2.99

SUBSTITUTE A HOUSE GARDEN SALAD FOR A SIDE DISH - 1.99

CRAB CAKES

Homemade lump crab cakes served with rémoulade sauce

24.99

STUFFED FILLET OF FLOUNDER

Local flounder wrapped around our homemade seafood stuffing consisting of shrimp, lump crabmeat, scallops, mozzarella cheese, peppers, onions and breadcrumbs

28.99



COCO FOR COCONUT FRIED SHRIMP

Malibu coconut jumbo fried shrimp served with orange horseradish sauce

24.99

SEAFOOD PAELLA

Shrimp, scallops, mussels, clams and sausage atop a bed of seasoned rice

This dish comes with rice instead of two sides

22.99

MAHI-MAHI PICCATA

Egg and flour coated pan seared mahi-mahi sautéed with artichokes and capers in a lemon, butter, white wine sauce

22.99

SCALLOPS TOSCANA

Bay scallops sautéed in a tomato based sauce with asparagus, bacon, and mozzarella cheese served atop a bed of risotto

This dish comes with risotto instead of two sides

21.99

BLACKENED CHILEAN SEA BASS

Cajun seasoned Chilean sea bass pan seared in a cast iron skillet

34.99



CAST IRON COMBO

Swordfish, bay scallops and shrimp coated with our homemade Cajun spice blend and pan seared in a cast iron skillet

27.99



FISHERMAN'S PLATTER

Large shrimp, bay scallops, local flounder and clams served broiled or deep fried

27.99

SESAME ENCRUSTED TUNA*

Yellow fin tuna coated in black and white sesame seeds and pan seared served with wasabi sauce

24.99

FLOUNDER FRANCESE

Local caught flounder coated with an egg and flour batter and sautéed in a lemon, butter, white wine sauce

27.99

MIXED OCEAN GRILL*

Mahi-Mahi, swordfish and tuna grilled and topped with a roasted garlic butter sauce

26.99



HONEY MUSTARD SALMON

Pan seared salmon fillet topped with a sweet and spicy honey mustard horseradish sauce

23.99

SUBSTITUTE KING ORGANIC SALMON

ADD 4.00

STUFFED JUMBO SHRIMP

Jumbo shrimp wrapped with our homemade seafood stuffing consisting of shrimp, lump crabmeat, scallops, mozzarella cheese, peppers, onions and breadcrumbs

27.99

CAJUN SWORDFISH

Fresh cut swordfish steak coated with Cajun spices and pan seared in a cast iron skillet

25.99

SALMON PINWHEEL

Salmon fillet wrapped around our homemade seafood stuffing consisting of shrimp, lump crabmeat, scallops, mozzarella cheese, peppers, onions and breadcrumbs

24.99



SELECT YOUR FISH

Jumbo Shrimp	24.99
Tuna*	24.99
Mahi-Mahi	22.99
Swordfish	25.99
Farmed Salmon	23.99
King Organic Salmon	28.99
Flounder/Fluke	27.99
Chilean Seabass	34.99
Cod	24.99
Sea Scallops	26.99

YOUR FISH - YOUR STYLE

SERVED WITH TWO SIDE DISHES
ADD A HOUSE GARDEN SALAD - 2.99

SELECT YOUR STYLE

Broiled: Lemon juice, garlic, pesto sauce and white wine

Fried: Coated with seasoned breadcrumbs and deep fried

Grilled: Non-seasoned and char-grilled over an open flame

Scampi: Sautéed with garlic, butter, basil, breadcrumbs and white wine

Cajun: Very spicy seasoned and cooked in a cast iron skillet

Pan Seared: Sautéed with fresh spinach, shallots, and tomatoes



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LOBSTER LOVERS

HAVE YOUR LOBSTER STUFFED
ADD 8.99 PER LOBSTER



TRADITIONAL LOBSTER DINNER

Served with a house garden salad and two side dishes
Your choice of 1 ¼, 1 ¾, 2, 2 ½ or 3 lbs.

PRICED DAILY



LOBSTER HOUSE SPECIAL

1 ¼ pound steamed lobster served with shrimp cocktail, a cup of soup, a house garden salad and one side dish

PRICED DAILY

TRADITIONAL CLAMBAKE

1 ¼ pound steamed lobster and your choice of steamers, mussels or six steamed clams.
Served with a steamed red potato, an ear of corn and a house garden salad

PRICED DAILY

DOWNEAST DINNER FOR TWO

Two 1 ¼ pound steamed lobsters, your choice of steamers, mussels, or twelve steamed clams, two cups of soup, and two house garden salads

PRICED DAILY

LOBSTER LOVER'S SPECIAL FOR TWO

Two 1 ¼ pound steamed lobsters, two 8oz sirloin steaks, two cups of soup, two house garden salads, and two side dishes

PRICED DAILY

TWIN LOBSTER TAILS

Two 5 oz. fresh Maine lobster tails broiled with butter and garlic, served with a house garden salad and two side dishes

PRICED DAILY

SURF & TURF

1 ¼ pound steamed lobster and a grilled 8oz sirloin steak. Served with a house garden salad and two side dishes

PRICED DAILY



LOBSTER FRA DIAVOLO

1 ¼ pound lobster, sautéed with shrimp, scallops, mussels and clams in a spicy marinara sauce served over pasta.
Served with a house garden salad

PRICED DAILY

STEAMED LOBSTERS ALA CARTE

Your choice of 1 ¼, 1 ¾, 2, 2 ½, or 3 pound
Served with drawn butter and lemons

PRICED DAILY



LOBSTER ROLL

Fresh lobster salad made with hand picked lobster meat mixed with celery and Hellmann's mayonnaise served on a toasted New England style hot dog bun

21.99

LOBSTER LUNCH SPECIAL

Served Monday - Friday from 11:00 AM - 4:00 PM only
1 ¼ pound lobster, french fries, and a house garden salad

22

STEAKS

ADD A HOUSE GARDEN SALAD 2.99

PJLH NY SHELL STEAK*

A 12 oz. USDA Choice shell steak seasoned and grilled to your liking. Served with two side dishes

24.99

CHAR-GRILLED SIRLOIN*

An 8 oz. USDA Choice sirloin steak seasoned and grilled to your liking. Served with two side dishes

21.99

SIDE DISH CHOICES

ADD AN EXTRA ONE OF THESE SIDES TO YOUR MEAL FOR 2.99
(PASTA WITH CLAM SAUCE 5.99)

STEAMED
RED POTATOES
MASHED POTATOES
FRENCH FRIES
WAFFLE FRIES
SWEET POTATO FRIES

CREAMED SPINACH
SEASONED RICE
CORN ON THE COB
COLESLAW
STEAMED FRESH
MIXED VEGETABLES

PASTA
WITH MARINARA OR
BUTTER & GARLIC
PASTA WITH
CLAM SAUCE
ADD 2.99



PJ LOBSTER HOUSE FAVORITE

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BURGER FACTORY

WE PROUDLY ALWAYS SERVE CERTIFIED ANGUS BEEF BURGERS
 ALL BURGERS ARE GARNISHED WITH FRENCH FRIES AND COLESLAW
 ADD A HOUSE GARDEN SALAD 2.99



THE PJ CLASSIC*

Two 4oz patties layered with special sauce, lettuce, onions, pickles, and American cheese on a brioche bun

14.99

CRABBY PATTY*

An 8 oz patty topped with our homemade crab cake and Cajun kickin jalapeno sauce on a sweet Hawaiian bun

18.99

BUILD YOUR OWN BURGER*

An 8 oz burger cooked to your preferred temperature built the way you like it!

13.99

Choose Your Bun:

- Brioche
- Hawaiian Sweet Roll
- Pretzel Bun

Toppings:

- | | | | |
|-----------------|-------------------|--------------|-----------------------|
| American Cheese | Mozzarella Cheese | Pickle Chips | Franks Hot Sauce |
| Mayonaisse | Lettuce | Onions | 1,000 Island Dressing |
| Swiss Cheese | A1 Sauce | Ketchup | Jalapenos |
| Mustard | Tomato | BBQ Sauce | Blue Cheese |
| Cheddar Cheese | Bacon | Avocado | Honey Mustard |

PASTA

SERVED WITH A HOUSE GARDEN SALAD
 CHOICE OF LINGUINI, PENNE, OR ANGEL HAIR PASTA



SEAFOOD MARINARA

Shrimp, scallops, mussels, and clams sautéed with our homemade marinara sauce

24.99



SHRIMP & SCALLOP ALFREDO

Bay scallops and large shrimp tossed in a creamy cheese sauce

19.99

SHRIMP SCAMPI

Large shrimp sautéed in butter, garlic, breadcrumbs and white wine

19.99

LOBSTER TAIL SCAMPI

Four lobster tail halves sautéed in butter, garlic, breadcrumbs and white wine

PRICED DAILY

LINGUINI & RED OR WHITE CLAM SAUCE

Fresh shucked local clams sautéed with fresh herbs and roasted garlic

17.99



SEAFOOD SUPREME

Shrimp, scallops, mussels, and clams sautéed in a garlic, cream, and cheese sauce

24.99

SHRIMP PARMESAN

Large deep fried shrimp topped with marinara sauce and mozzarella cheese

19.99

SHRIMP & LITTLENECK CLAM SCAMPI

Large shrimp and local littleneck clams sautéed with fresh garlic, butter, breadcrumbs and white wine

19.99

PENNE ALLA VODKA

Penne pasta tossed in a tomato cream sauce with shallots and bacon

16.99

ADD CHICKEN OR SHRIMP - 5.99

CHICKEN FRANCESE

Antibiotic free chicken cutlets coated with an egg and flour batter, sauteed in a lemon, butter and white wine sauce

18.99

CHICKEN PARMESAN

Deep fried antibiotic free chicken cutlets topped with marinara sauce and mozzarella cheese

18.99

LOBSTER MAC AND CHEESE

Shell pasta tossed in a creamy three cheese sauce with lobster meat, finished with panko bread crumbs

29.99

SHRIMP FRANCESE

Large shrimp coated with an egg and flour batter, sautéed in a lemon, butter, white wine sauce

19.99

LOBSTER RAVIOLI (6)

Sautéed with fresh spinach in a light cream sauce

22.99



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