



PJ LOBSTER HOUSE

RESTAURANT & FISH MARKET



STARTERS

OYSTERS ON THE HALF SHELL*

Served with a mignonette sauce, cocktail sauce and lemons

TWELVE - 22 SIX - 11

CLAMS ON THE HALF SHELL*

Local little neck clams served with cocktail sauce and lemons

TWELVE - 14 SIX - 7

FIRECRACKER CALAMARI

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

19



FRIED CALAMARI

Deep fried calamari rings served with marinara sauce

17

SNOW CRAB LEGS

Served with drawn butter; Sold in one pound increments

PRICED DAILY

BROKEN SNOW CRAB LEGS

Two pounds of snow crab pieces served with drawn butter

PRICED DAILY

ALASKAN KING CRAB LEGS

Served with drawn butter; Sold in one pound increments

PRICED DAILY

KING CRAB KNUCKLES & CLAWS

One pound steamed, served with drawn butter

PRICED DAILY



BAKED CHOPPED CLAMS

Four clams served with lemons

8

CLAMS CASINO

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

9

BUCKET OF STEAMERS

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

22

BONELESS WINGS

Choose your style: Hot, BBQ, Honey BBQ, Hot Bleu, Orange Teriyaki or Plain

11

BONE-IN WINGS

Choose your style: Hot, BBQ, Honey BBQ, Hot Bleu, Orange Teriyaki or Plain

11

STEAMED CLAMS

Local little neck clams steamed with white wine and garlic

TWELVE - 15 SIX - 8



BUCKET OF MUSSELS

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

13



PJ LOBSTER HOUSE FAVORITE

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Before placing your order, please inform your server if a person in your party has a food allergy.

FRIED SHRIMP

Large deep fried shrimp served with cocktail sauce and lemons

14

BAY SCALLOPS

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

16



FRIED OYSTERS

Deep fried local oysters

18

MOZZARELLA TRIANGLES

Deep fried breaded mozzarella served with marinara sauce

9

SHRIMP COCKTAIL

Large shrimp served with cocktail sauce and lemons

12



SEAFOOD SALAD

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

14

OCTOPUS SALAD

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

15

CLAMS OREGANATA

Whole little neck clams with an oregano crumb topping

9

CRAB CAKES

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

PRICED DAILY

COCO FOR COCONUT FRIED SHRIMP

Malibu coconut jumbo fried shrimp with an orange horseradish sauce

12



SEAFOOD APPETIZER SAMPLER

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

25

SPINACH & ARTICHOKE DIP

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

11

LOBSTER ROLL SLIDERS

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

PRICED DAILY

FRIED CLAM STRIPS

Mini fried clams served with tartar sauce and lemons

13

SALADS

ADD CHICKEN OR SHRIMP TO ANY SALAD - 6

MEDITERRANEAN SALAD

Romaine hearts topped with feta cheese, stuffed queen olives, tomatoes, cucumbers and red onions, served with our homemade feta cheese vinaigrette dressing 12



CRAB CAKE SALAD

Homemade shredded crab cakes served over a classic house garden salad with your choice of dressing 22

FISH SALAD

Your choice of Salmon, Tuna, Mahi-Mahi, or Bay Scallops grilled or blackened atop our classic house garden salad 23

PJ'S HOUSE SALAD

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

LARGE - 6 SMALL - 4



CLASSIC CAESAR SALAD

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

LARGE - 9 SMALL - 6

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!

SUNDAY - WEDNESDAY

All Inclusive Dinner For Two \$66

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

HAPPY HOUR MONDAY-FRIDAY

3:00 - 5:00 PM

All Appetizers	DISCOUNTED 3
All Beers	5
Specialty Cocktails	9
Select Wine Bottles	20

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

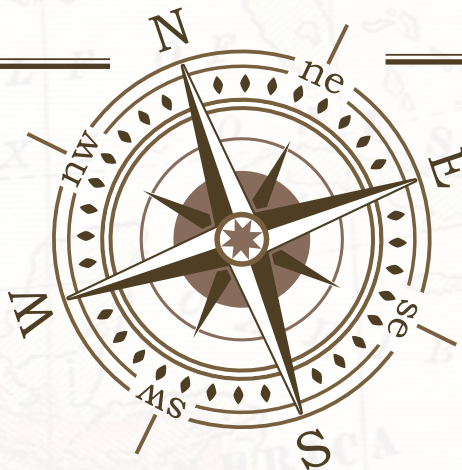
12 per lobster

Substitute Mussels with:

Steamers (Soft Shell Clams)	add 3
6 Steamed Little Neck Clams	add 3
12 Steamed Little Clams	add 7

HOMEMADE SOUPS

	CUP	BOWL	QUART
Manhattan Clam Chowder	5	7	13
New England Clam Chowder	5	7	13
Our Famous Lobster Bisque	5	7	13
French Onion Soup		5	



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QUICK FIX

SANDWICHES - COMBOS - BASKETS


ADD A HOUSE GARDEN SALAD - 3
SUBSTITUTE A HOUSE GARDEN SALAD FOR A SIDE DISH - 2

TRADITIONAL BASKETS

-  **FISH & CHIPS**
Beer battered cod fillets served with seasoned waffle fries, coleslaw, and tartar sauce
- | |
|--------------|
| 4 PIECE - 19 |
| 3 PIECE - 17 |
| 2 PIECE - 14 |

CLAM STRIPS

Mini fried clams served with french fries, coleslaw, and tartar sauce 16

-  **FRIED OYSTERS**
Deep fried local oysters served with french fries, coleslaw, and tartar sauce
- | |
|----|
| 20 |
|----|

LARGE SHRIMP

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

16

CHICKEN FINGERS

Chicken tenderloins served with french fries, coleslaw and honey mustard

10

BAY SCALLOPS

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

17

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 - 16

FLOUNDER - 18

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

10

-  **BAKED CLAM COMBO**
Two baked clams served with your choice of soup and a house garden salad
- | |
|----|
| 13 |
|----|
- UPGRADE TO A BOWL OF SOUP ADD 1.50

SANDWICHES

ALL SANDWICHES ARE GARNISHED WITH FRENCH FRIES & COLESLAW

-  **COLD 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
- | |
|--------------|
| PRICED DAILY |
|--------------|

HOT LOBSTER ROLL


Warm chunks of lobster tossed in butter served on a toasted New England style hot dog bun

PRICED DAILY

CHICKEN

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

15

-  **SHRIMP SALAD**
Large shrimp tossed with celery and Hellman's mayonnaise topped with lettuce and tomato on a sweet Hawaiian bun
- | |
|----|
| 15 |
|----|

CRAB CAKE

Homemade crab cakes prepared with shredded crab meat topped with lettuce, tomato, and remoulade sauce on a French club roll

19

LOCAL CAUGHT FLOUNDER

Deep fried or broiled fillet topped with lettuce, tomato and tartar sauce on a French club roll

18

CAJUN SWORDFISH TACO-DILLAS

Cajun Swordfish wrapped with a cool cilantro lime slaw by a cheese quesadilla

20

SALMON BURGER

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

14

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CATCH THIS

SERVED WITH YOUR CHOICE OF TWO SIDE DISHES
 ADD A HOUSE GARDEN SALAD - 3
 SUBSTITUTE A HOUSE GARDEN SALAD FOR A SIDE DISH - 2

CRAB CAKES

Homemade shredded crab cakes served with rémoulade sauce PRICED DAILY

STUFFED FILLET OF FLOUNDER

Local flounder wrapped around our homemade seafood stuffing consisting of shrimp, lump crabmeat, scallops, mozzarella cheese, peppers, onions and breadcrumbs 29



COCO FOR COCONUT FRIED SHRIMP

Malibu coconut jumbo fried shrimp served with orange horseradish sauce

25

SEAFOOD PAELLA

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

This dish comes with rice instead of two sides

23

MAHI-MAHI PICCATA

Egg and flour coated pan seared mahi-mahi sautéed with artichokes and capers in a lemon, butter, white wine sauce 23

BLACKENED CHILEAN SEA BASS

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



CAST IRON COMBO

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

28



FISHERMAN'S PLATTER

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

28

SESAME ENCRUSTED TUNA

Yellow fin tuna coated in black and white sesame seeds and pan seared served with wasabi sauce 27

FLOUNDER FRANCESE

Local caught flounder coated with an egg and flour batter and sautéed in a lemon, butter, white wine sauce 28

MIXED OCEAN GRILL

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

32



HONEY MUSTARD SALMON

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

24

SUBSTITUTE ORGANIC SALMON

ADD 5.00

STUFFED JUMBO SHRIMP

Jumbo shrimp wrapped with our homemade seafood stuffing consisting of shrimp, lump crabmeat, scallops, mozzarella cheese, peppers, onions and breadcrumbs 30

CAJUN SWORDFISH

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

27

SALMON PINWHEEL

Salmon fillet wrapped around our homemade seafood stuffing consisting of shrimp, lump crabmeat, scallops, mozzarella cheese, peppers, onions and breadcrumbs 25



YOUR FISH - YOUR STYLE

SELECT YOUR FISH

Jumbo Shrimp	25
Tuna*	27
Mahi-Mahi	23
Swordfish	27
Farmed Salmon	24
Organic Salmon	29
Flounder/Fluke	28
Chilean Seabass	PRICED DAILY
Cod	26
Sea Scallops	29

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 seared on a high heat flat top

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

Blackened: Very spicy cajun seasoned and cooked in a cast iron skillet

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

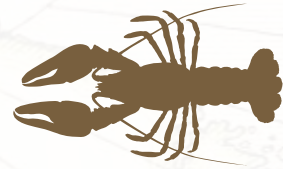


PJ LOBSTER HOUSE FAVORITE



LOBSTER LOVERS

HAVE YOUR LOBSTER STUFFED
ADD 12 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 7 oz. 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



COLD 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.
Served with french fries and cole slaw

PRICED DAILY

HOT LOBSTER ROLL

Warm chunks of lobster tossed in butter served on a toasted New England style hot dog bun.
Served with french fries and cole slaw

PRICED DAILY

STEAK

ADD A HOUSE GARDEN SALAD 2.99

CHAR-GRILLED SIRLOIN

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

PRICED DAILY

SIDE DISH CHOICES

ADD AN EXTRA ONE OF THESE SIDES TO YOUR MEAL - 3
(PASTA WITH CLAM SAUCE - 6)

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 3



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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 - 3



THE PJ CLASSIC*

Two 4oz patties layered with special sauce, lettuce, onions, pickles, and American cheese on a sweet Hawaiian bun 17

CRABBY PATTY*

An 8 oz patty topped with our homemade crab cake and Cajun kickin jalapeno sauce on a sweet Hawaiian bun 20

CHEESEBURGER*

An 8 oz patty topped with lettuce, tomato, and American cheese on a sweet Hawaiian bun 15

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

25

SHRIMP SCAMPI

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

20

LINGUINI & RED OR WHITE CLAM SAUCE

Fresh shucked local clams sautéed with fresh herbs and roasted garlic

18

SHRIMP PARMESAN

Large deep fried shrimp topped with marinara sauce and mozzarella cheese

22

PENNE ALLA VODKA

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

18

ADD CHICKEN OR SHRIMP - 6

CHICKEN PARMESAN

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

22

SHRIMP FRANCESE

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

22



SHRIMP & SCALLOP ALFREDO

Bay scallops and large shrimp tossed in a creamy cheese sauce

22

LOBSTER TAIL SCAMPI

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

PRICED DAILY



SEAFOOD SUPREME

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

25

SHRIMP & LITTLENECK CLAM SCAMPI

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

22

CHICKEN FRANCESE

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

22

LOBSTER MAC AND CHEESE

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

35



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