



PJ LOBSTER HOUSE

RESTAURANT & FISH MARKET



STARTERS

OYSTERS ON THE HALF SHELL*

Served with a mignonette sauce,
cocktail sauce and lemons

TWELVE - 24 SIX - 12

CLAMS ON THE HALF SHELL*

Local little neck clams served with
cocktail sauce and lemons

TWELVE - 16 SIX - 8

FIRECRACKER CALAMARI

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

23



FRIED CALAMARI

Deep fried calamari rings served
with marinara sauce

19

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

11

BUCKET OF STEAMERS

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

28

BONELESS WINGS

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

13

BONE-IN WINGS

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

13

STEAMED CLAMS

Local little neck clams steamed with white wine
and garlic

TWELVE - 17 SIX - 9



BUCKET OF MUSSELS

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

14



PJ LOBSTER HOUSE FAVORITE

FRIED SHRIMP

Large deep fried shrimp served with cocktail sauce
and lemons

15

BAY SCALLOPS

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

17



FRIED OYSTERS

Deep fried local oysters

20

FRIED MOZZARELLA

Deep fried breaded mozzarella served with
marinara sauce

12



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,
garlic, lemon juice and olive oil

16

OCTOPUS SALAD

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

20

CLAMS OREGANATA

Whole little neck clams with an oregano crumb
topping

10

CRAB CAKES

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

PRICED DAILY

COCO FOR COCONUT FRIED SHRIMP

Malibu coconut jumbo fried shrimp with an
orange horseradish sauce

13

SEAFOOD APPETIZER SAMPLER

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

28

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

16

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

20% gratuity added to parties of 10 or more.

SALADS

ADD CHICKEN OR SHRIMP TO ANY SALAD - 8

MEDITERRANEAN SALAD

Romaine hearts topped with feta cheese, stuffed queen olives, tomatoes, cucumbers and red onions, served with our homemade feta cheese vinaigrette dressing 13



CRAB CAKE SALAD

Homemade lump crab meat served over a classic house garden salad with your choice of dressing 23

FISH SALAD

Your choice of Salmon, Mahi-Mahi, or Bay Scallops grilled or blackened atop our classic house garden salad 25
Sub Tuna* or Swordfish - 33

PJ'S HOUSE SALAD

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

LARGE - 7 SMALL - 5



CLASSIC CAESAR SALAD

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

LARGE - 12 SMALL - 10

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 \$85

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

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

13 per lobster

Substitute Mussels with:

Steamers (Soft Shell Clams)	add 4
6 Steamed Little Neck Clams	add 3
12 Steamed Little Clams	add 7

HOMEMADE SOUPS

	CUP	BOWL	QUART
Manhattan Clam Chowder	6	8	16
New England Clam Chowder	6	8	16
Our Famous Lobster Bisque	6	8	16
French Onion Soup		7	
Any Soup In A Bread Bowl		7	

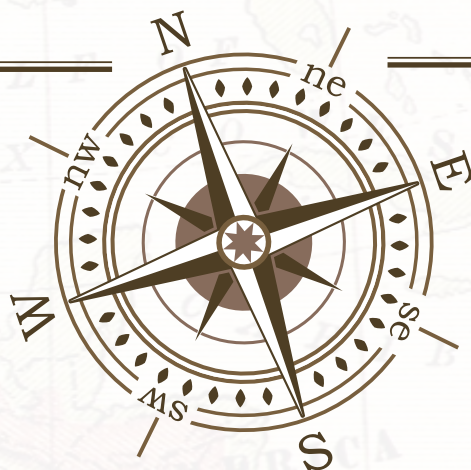


PJ LOBSTER HOUSE FAVORITE

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QUICK FIX
SANDWICHES – COMBOS – BASKETS

ADD A HOUSE GARDEN SALAD - 4
SUBSTITUTE A HOUSE GARDEN SALAD OR CUP OF SOUP FOR A SIDE DISH - 3

TRADITIONAL BASKETS

 **FISH & CHIPS**
Beer battered cod fillets served with
seasoned waffle fries, coleslaw, and
tartar sauce
4 PIECE – 22
3 PIECE – 20
2 PIECE – 18

CLAM STRIPS
Mini fried clams served with french fries, coleslaw,
and tartar sauce 19

 **FRIED OYSTERS**
Deep fried local oysters served with
french fries, coleslaw, and tartar sauce
24

LARGE SHRIMP
Large shrimp cooked your style: deep fried,
grilled, broiled, cajun or scampi, served with
french fries, coleslaw, cocktail & tartar sauce
17

CHICKEN FINGERS
Chicken tenderloins served with french fries,
coleslaw and honey mustard 15

BAY SCALLOPS
Cooked your style: fried, broiled, cajun or
scampi served with french fries, coleslaw,
cocktail, and tartar sauce 20

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 - 22
FLOUNDER - 25
CRAB CAKE - 24
LOBSTER ROLL - 33
UPGRADE TO A BOWL OF SOUP -
ADD 2

SOUP & SALAD
A bowl of French onion soup, lobster bisque,
Manhattan or New England clam chowder
teamed with a house garden salad 13

 **BAKED CLAM COMBO**
Two baked clams served with your choice
of soup and a house garden salad
15
UPGRADE TO A BOWL
OF SOUP ADD 2


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 brioche bun
PRICED DAILY

HOT LOBSTER ROLL
Warm chunks of lobster tossed in butter served
on a toasted New England style brioche bun
PRICED DAILY


CHICKEN
All natural antibiotic free chicken cutlet served
fried, grilled or cajun and topped with lettuce
and tomato on a sweet Brioche bun
22

 **SHRIMP SALAD**
Large shrimp tossed with celery and
Hellman's mayonnaise topped with lettuce
and tomato on a sweet Brioche bun
20

CRAB CAKE
Homemade crab cakes prepared with lump crab
meat topped with lettuce, tomato, and remoulade
sauce on a French club roll
24

LOCAL CAUGHT FLOUNDER
Deep fried or broiled fillet topped with lettuce,
tomato and tartar sauce on a French club roll
25

CAJUN SWORDFISH TACO-DILLAS
Cajun Swordfish wrapped with a cool cilantro
lime slaw by a cheese quesadilla 25

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contain small pin bones, pieces of shell or
cartilage.
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server if a person in your party has a food
allergy.

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CATCH THIS

SERVED WITH YOUR CHOICE OF TWO SIDE DISHES
ADD A HOUSE GARDEN SALAD - 4

SUBSTITUTE A HOUSE GARDEN SALAD OR CUP OF SOUP FOR A SIDE DISH - 3

CRAB CAKES

Homemade lump crab meat 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

35

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

24

MAHI-MAHI PICCATA

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

25

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

33

FISHERMAN'S PLATTER

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

35

SESAME ENCRUSTED TUNA*

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

36

FLOUNDER FRANCESE

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

35

MIXED OCEAN GRILL

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

42

HONEY MUSTARD SALMON

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

26

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

33

CAJUN SWORDFISH

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

34

SALMON PINWHEEL

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

26



YOUR FISH - YOUR STYLE

SERVED WITH TWO SIDE DISHES

ADD A HOUSE GARDEN SALAD - 4
SUBSTITUTE A HOUSE GARDEN SALAD
OR CUP OF SOUP FOR A SIDE DISH - 3

SELECT YOUR STYLE

SELECT YOUR FISH

Jumbo Shrimp	27
Tuna*	36
Mahi-Mahi	25
Swordfish	34
Farmed Salmon	26
Organic Salmon	31
Flounder/Fluke	35
Chilean Seabass	PRICED DAILY
Cod	30
Sea Scallops	37

Broiled: Lemon juice, garlic,
paprika, 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

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LOBSTER LOVERS

HAVE YOUR LOBSTER STUFFED
ADD 13 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 1¼ 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 brioche 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 brioche bun.
Served with french fries and cole slaw

PRICED DAILY

STEAK

ADD A HOUSE GARDEN SALAD 4

SUBSTITUTE A HOUSE GARDEN SALAD OR CUP OF SOUP FOR A SIDE DISH - 3

CHAR-GRILLED SIRLOIN*

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

PRICED DAILY

FILET MIGNON*

An 8oz USDA Choice boneless beef tenderloin seasoned with salt and cracked black pepper. Served with a house garden salad and two side dishes

PRICED DAILY

BONE IN RIBEYE*

A 16oz USDA Frenched Ribeye steak seasoned with salt and cracked black pepper. Served with a house garden salad and two side dishes

PRICED DAILY

SURF & TURF KABOBS*

Grilled fillet mignon, jumbo shrimp, and mini potatoes topped with garlic butter and served over a bed of fresh string beans

25

INCLUDED SIDE DISH CHOICES

STEAMED
RED POTATOES
MASHED POTATOES
SEASONED RICE
COLESLAW
STEAMED FRESH
MIXED VEGETABLES

PASTA
WITH MARINARA OR
BUTTER & GARLIC
PASTA WITH CLAM
SAUCE (ADD 3)
ALA CARTE - 5

FRENCH FRIES
WAFFLE FRIES
SWEET POTATO FRIES
CREAMED SPINACH
CORN ON THE COB
ALA CARTE - 7



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 - 4
SUBSTITUTE A GARDEN SALAD OR CUP OF SOUP INSTEAD OF FRIES - 3



THE PJ CLASSIC*

Two 4oz CAB patties layered with special sauce, lettuce, pickles, and American cheese on a sweet Brioche bun 19

CRABBY PATTY*

A 10 oz CAB patty topped with our homemade crab cake and Cajun kickin jalapeno sauce on a sweet Brioche bun 23

CHEESEBURGER*

A 10 oz CAB patty topped with lettuce, tomato, and American cheese on a sweet Brioche bun 18

PASTA

SERVED WITH A HOUSE GARDEN SALAD
CHOICE OF LINGUINI, PENNE, OR ANGEL HAIR PASTA
GLUTEN FREE ROTINI - 2



SEAFOOD MARINARA

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

29

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

23

PENNE ALLA VODKA

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

20

ADD CHICKEN OR SHRIMP - 8

CHICKEN PARMESAN

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

24

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

29

SHRIMP & LITTLENECK CLAM SCAMPI

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

23

CHICKEN FRANCESE

Antibiotic free chicken cutlets coated with an egg and flour batter, sauteed 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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