

# MONDAY - WEDNESDAY ALL INCLUSIVE

## DINNER FOR TWO — 90

INCLUDES TWO SOUPS OR SALADS, ONE APPETIZER TO SHARE, TWO ENTREES, & ONE DESSERT TO SHARE

### FIRST COURSE - CHOOSE ONE EACH

#### SOUP

Manhattan Clam Chowder, New England Clam Chowder, Our Famous Lobster Bisque, French Onion

**HOUSE SALAD - Dressings:** Golden Italian, Bleu Cheese, Thousand Island, Balsamic Vinaigrette, Ranch, Creamy Caesar, Honey Mustard

### APPETIZERS - CHOOSE ONE TO SHARE

#### BUCKET OF MUSSELS

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

#### SHRIMP COCKTAIL

Large shrimp served with cocktail sauce and lemons

#### BAKED CHOPPED CLAMS

Four clams served with lemons

#### SPINACH DIP

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

#### SIX STEAMED CLAMS

Local little neck clams steamed and served with drawn butter

#### BONELESS WINGS

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

#### CHICKEN WINGS

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

#### FRIED CALAMARI

Deep fried calamari rings served with marinara sauce

#### SIX CLAMS CASINO

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

#### CLAMS OREGANATA

Whole little neck clams with an oregano crumb topping

#### FRIED MOZZARELLA

Deep fried breaded mozzarella served with marinara sauce

#### SEAFOOD SALAD

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

#### SIX CLAMS ON THE HALF SHELL\*

Local little neck clams served raw with cocktail sauce and lemon

#### FIRECRACKER CALAMARI

Crispy calamari dusted with peppadew seasoning and teamed with roasted corn, peppers, avocado, and a scallion cream dipping sauce ADD 3.00

### ENTREES - CHOOSE TWO

THESE ENTREES INCLUDE CHOICE OF ONE SIDE

#### SESAME ENCRUSTED TUNA\*

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

#### HONEY MUSTARD SALMON

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

#### SUBSTITUTE ORGANIC SALMON

ADD 10.00

#### LOBSTER ROLL

Fresh lobster salad made with hand picked lobster meat mixed with fresh celery and Hellmann's mayonnaise served on a toasted New England style hot dog bun ADD 3.00

#### SNOW CRAB LEGS

One pound of snow crab legs served with butter ADD 5.00

#### CHICKEN FRANCESE

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

#### SALMON PINWHEEL

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

#### CAJUN SWORDFISH TACO-DILLAS

Cajun swordfish wrapped with a cool cilantro lime slaw by a cheese quesadilla.

#### MAHI-MAHI PICCATA

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

#### LARGE SHRIMP

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

#### BLACK ANGUS BURGER\*

A 10 oz burger served with American cheese, lettuce and tomato

THESE ENTREES DO NOT INCLUDE SIDE DISH OPTIONS

#### SEAFOOD PAELLA

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

#### FISH & CHIPS

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

#### SHRIMP & SCALLOP ALFREDO

Bay scallops and large shrimp tossed in a creamy cheese sauce over linguini

#### CHICKEN PARMESAN

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

#### LINGUINI & RED OR WHITE CLAM SAUCE

### SIDES

Steamed Red Potatoes, Mashed Potatoes, French Fries, Waffle Fries, Sweet Potato Fries, Seasoned Rice, Corn on the Cob, Coleslaw, Creamed Spinach, Steamed Mixed Fresh Vegetables, Pasta - with marinara or butter & garlic, Pasta - with red or white clam sauce - ADD 3

### DESSERTS - CHOOSE ONE TO SHARE

#### TRIPLE CHOCOLATE COOKIE SKILLET

Traditional chocolate chip cookie stuffed with dark chocolate chunks, Hershey Kisses, and milk chocolate pieces. Served in a cast iron skillet with vanilla ice cream and topped with sea salt caramel, chocolate syrup, and whipped cream

#### RASPBERRY SORBET BOMB

Raspberry sorbet enrobed in dark chocolate and topped with whipped cream

#### APPLE CRUMB PIE

Tart apples tossed in cinnamon and sugar baked into a short bread crust and topped with a buttery crumb topping. Served ala mode and topped with sea salt caramel

#### TIRAMISU

Traditional layered cake with delicate lady finger cookies, mascarpone cheese and espresso dusted with cocoa powder and topped with chocolate syrup

#### SEASONAL CHEESECAKE

Ask your server for this season's flavors! ADD 2.00

#### KILLER KEY LIME PIE

Traditional silky smooth key lime pie served in a graham cracker crust and topped with whipped cream

#### CRÈME BRÛLÉE

Rich custard base topped with a contrasting layer of hard caramelized sugar (Dine-In Only)

#### ICE CREAM SUNDAE

Two scoops of chocolate or vanilla ice cream topped with chocolate syrup, whipped cream, and rainbow sprinkles

#### PJ LOBSTER HOUSE FAVORITE

\* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **Warning: Fish and seafood may contain mercury, which can cause health problems if not consumed in moderation. Some items may contain small pin bones, pieces of shell or cartilage.** Before placing your order, please inform your server if a person in your party has a food allergy.