

INCLUSIVE PARTY PACKAGE

INCLUDES SODA AND COFFEE

FIRST COURSE - SOUP OR SALAD - CHOOSE ONE

HOUSE SALAD

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

SMALL CAESAR SALAD

SOUP

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

SECOND COURSE - APPETIZERS - CHOOSE ONE

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 and shaved parmesan cheese served with fresh tortilla 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

CRAB CAKES

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

CLAMS OREGANATA

Whole little neck clams with an oregano crumb topping

SEAFOOD SALAD

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

MOZZARELLA TRIANGLES

Deep fried breaded mozzarella served with marinara sauce

SIX CLAMS ON THE HALF SHELL

Local little neck clams served raw with cocktail sauce and lemon

ENTREES - CHOOSE ONE

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 5.00

CHICKEN FRANCESE

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

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

SALMON PINWHEEL

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

LARGE SHRIMP

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

BLACK ANGUS BURGER

An 8 oz burger topped 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

SHRIMP & SCALLOP ALFREDO

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

FISH & CHIPS

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

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,
Fresh Steamed Mixed Vegetables, Creamed Spinach,
Pasta - with marinara or butter & garlic,
Pasta - with red or white clam sauce - ADD 2.99

PJ LOBSTER HOUSE FAVORITE