

# SUNDAY ALL INCLUSIVE

## DINNER FOR TWO — 55

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

### 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, 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 fresh lump crabmeat, served with rémoulade sauce & lemons

#### CLAMS OREGANATA

Whole little neck clams with an oregano crumb topping

#### MOZZARELLA TRIANGLES

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

### 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 KING SALMON

ADD 4.00

#### 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

#### SNOW CRAB LEGS

One pound of snow crab legs served with butter

#### 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, lump crabmeat, scallops, mozzarella cheese, peppers, onions and breadcrumbs

#### CRISPY TACO-DILLAS

Your choice wrapped with a cool cilantro lime slaw by a cheese quesadilla. Cajun Swordfish, Tempura Battered Chicken, Beer Battered Cod

#### 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

An 8 oz burger served with your choice of toppings

THESE ENTREES DO NOT INCLUDE SIDE DISH OPTIONS

#### SEAFOOD PAELLA

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

#### SCALLOPS TOSCANA

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

#### 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

#### LOBSTER MAC AND CHEESE

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

#### 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 2.99

### 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 and topped with whipped cream, chocolate syrup, caramel, and vanilla ice cream

#### HOT APPLE PIE

Tart apples tossed in cinnamon, sugar, and a buttery crumb topping in a short bread crust, accompanied by a scoop of French Vanilla ice cream

#### PJ LOBSTER HOUSE FAVORITE

#### KILLER KEY LIME PIE

Traditional silky smooth key lime pie in a graham cracker crust

#### FUDGE BROWNIE SUNDAE

Homemade chocolate chip fudge brownie served a la mode with whipped cream and Hershey's chocolate syrup

#### SMASHED BLUEBERRY PIE

Fresh Maine blueberries served in a warm buttery short bread crust, topped with French Vanilla ice cream

#### CRÈME BRÛLÉE

A rich custard base topped with a contrasting layer of hard caramelized sugar

#### RASPBERRY SORBET

Smooth, delicious, light and fat free!

#### CRÈME BRÛLÉE CHEESECAKE

The rich perfection of Madagascar vanilla bean-flecked crème brûlée layered with the lightest of cheesecakes to create something unimaginably luscious. Hand-fired and mirrored with burnt caramel

#### CHOCOLATE OR VANILLA ICE CREAM

Two scoops topped with whipped cream, chocolate sauce and sprinkles

#### ESPRESSO MASCARPONE CHEESECAKE

Mascarpone cheese, cream cheese, sugar, eggs, chocolate cake crumbs, espresso coffee