

SUNDAY - WEDNESDAY ALL INCLUSIVE

DINNER FOR TWO — 75

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, 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

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

FIRE CRACKER 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 5.00

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 3.00

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 filets 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

PEACH BERRY PIE

Peaches, blueberries, and cherries combined and baked into a golden flaky crust. Served ala mode

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

RAINBOW COOKIE ICE CREAM

Italian rainbow cookie flavored ice cream

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!

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.