

STARTERS + SMALL PLATES

THAI SWEET CHILI CHICKEN – tempura boneless chicken, spicy sweet chili glaze, fresh basil 10

Classic BUFFALO WINGS (9) – traditional -or- boneless buffalo style sauce, celery, blue cheese dressing 11

Fried CALAMARI– trio of dipping sauces (tomato, cucumber-wasabi, Thai chili) 12

Crispy GREEN BEANS – cucumber wasabi dipping sauce 8

BANG BANG SHRIMP – crispy fried shrimp, tossed with a tangy creamy southeast Asian inspired sauce 12

Crispy CAULIFLOWER Tots– horseradish dipping sauce 9

Kentucky DUCK WINGS– Sweet-Spicy Bourbon molasses glaze 10

Crispy LAMB MEATBALLS – Mediterranean seasoned ground lamb, grilled pita, tsaziki sauce 10

Hand Breaded MOZZARELLA STICKS – tomato sauce 9

Baked Stuffed CLAMS – crabmeat stuffing 9

Garlic SHRIMP Crostini – jumbo shrimp, caramelized onions, garlic butter sauce, grilled bread 11

Steamed Littleneck CLAMS – pan steamed, garlic butter sauce – one dozen 13

Bistro MUSSELS – bacon, onions, garlic, butter 12

PENNE ala VODKA – appetizer-size portion 9

SOUP + SALAD

A Soup or Small Salad is included with every entree – Choose from a Bowl of Soup or Any one of the Salads

Far East **ASIAN SALAD** Baby Greens, cabbage, carrots, cucumber, crispy noodles, sesame-ginger-soy dressing, small 9 entree 14

Roasted **BEET SALAD** – Baby Greens, goat cheese, candied almonds, mandarin oranges, orange shallot vinaigrette small 9 entree 14

SOUP OF THE DAY
Selections Change Daily
Bowl 7

Classic **GARDEN SALAD**- Mixed Lettuce, tomatoes, cucumbers, onions, croutons, choice of dressings – Balsamic vinaigrette, Italian, Ranch, Blue Cheese, French, Russian Small 7

MAIN ENTREES

Unless Otherwise Specified,

All Entrees Served With Vegetables & a Choice of Starch
Rice, Fries, Baked Potato, Mashed Potatoes
Garlic Mashed (+2), or Sweet Potato Fries (+2)

NY STRIP STEAK –12 oz USDA Choice Aged Beef 33

BONE-IN PORK CHOPS- Two 8 oz Grilled Chops 19

Top Your Steak -or- Chops

Campagnola – pan fried potatoes, peppers & onions +3

Gypsy Style – sautéed onions, mushrooms, sweet cherry peppers +2

Au Poivre - crushed peppercorns, brandy cream sauce +2

Forestiere - creamed Brandied mushrooms +2

Kentucky Style - Bourbon-molasses glazed sweet & spicy onions +2

NEW ZEALAND RACK OF LAMB - pan gravy 33

CHICKEN PARMIGIANA – a classic favorite with linguini 21

CHICKEN MODENA – Milanese style breaded cutlet, fresh mozzarella, tomatoes, balsamic fig drizzle 22

GUINNESS BRAISED BEEF SHORTRIB- hearty Guinness gravy, potato pierogis, vegetables 31

PENNE ALA VODKA - Classic tomato cream sauce with prosciutto and shallots 18 add Grilled Chicken +3

GOAT CHEESE RAVIOLI- From Peekskill 's Toscana Pasta caramelized onions, roasted peppers, & sun dried tomatoes in a light cream sauce 21 Add 4 Grilled Shrimp +6

SLOW ROASTED PRIME RIB au jus
Our Signature Dish Since 1978-
starch, vegetables

14 oz Queen Cut- 31 ~ 18 oz King Cut- 35

Available Thurs – Sunday Until Sold Out

CHICKEN FRANCHESE- delicious lemon butter sauce 22

CHICKEN ARRABIATTA Hot cherry peppers, sweet bell peppers, white wine sauce, pappardelle pasta 22

BAKED STUFFED JUMBO SHRIMP- Our Signature crabmeat stuffing, lemon butter 26

STUFFED FILET OF SOLE- Our Signature crabmeat stuffing, lemon butter 24

SALMON & GNOCCHI SCARPARIELLO- Roasted boneless filet, peppers, onions, Italian sausage, potato gnocchi, white wine butter sauce 26

HOT HONEY SALMON- Roasted boneless filet, sweet & spicy chili-lime honey butter glaze 26

MEDITERRANEAN STYLE BARRAMUNDI – flaky, sweet Australian seabass roasted with lemon, olive oil, and herb marinade 27

COLD WATER LOBSTER TAIL- Roasted with lemon butter 29
Stuffed with our Signature crabmeat stuffing 31

TWIN LOBSTER TAILS- Double the deliciousness 41
STUFFED TWIN WATER LOBSTER TAILS – 44

ROASTED SEAFOOD COMBINATION PLATTER- Lemon butter roasted salmon, stuffed shrimp, stuffed sole, & stuffed clams 28



Check Out Our LobsterFest Menu on the Reverse Side
Our 20th Annual Summer Celebration of Lobster – Available Through August



LOBSTERFEST 2023

Our 20th Anniversary of Lobsterfest

THE FOLLOWING DISHES HAVE BEEN SPECIALLY CREATED BY OUR CHEFS TO CELEBRATE LOBSTER FEST.
ALL LOBSTER SPECIALS INCLUDE A COMPLIMENTARY DESSERT OF THE MONTH
WHOLE LOBSTERS ARE DELIVERED FRESH SEVERAL DAYS A WEEK AND ARE SUBJECT TO AVAILABILITY –
PLEASE CHECK AVAILABILITY WITH YOUR SERVER BEFORE ORDERING

Appetizer Special - Lobster Bread

Warm & crusty French bread spread with garlic-lobster butter,
topped with lobster meat & melted mozzarella cheese 12.95

Lobster Clambake

A whole steamed live 1 1/4 pound lobster, steamed littleneck clams, BBQ chicken,
baked potato, and a freshly picked corn on the cob 39.95

Whole lobster may also be exchanged for one - 5 oz. steamed Cold Water Lobster Tail

Add an Additional Steamed Lobster or Lobster Tail to your Clambake for Only \$14.95 Additional

Stuffed Whole Lobster

1 1/4 pound lobster, stuffed with our own crabmeat stuffing 36-
Make it 2 Stuffed Lobsters for Only \$14.95 Additional

Lobster Tacos

Warm poached lobster salad, soft flour tortillas,
chili lime slaw, pickled jalapeno spiked sour cream 28

Lobster and Shrimp Newburg

Sautéed lobster meat and shrimp in a rich sherry cream sauce,
served inside a crispy sourdough bread bowl 35

Lobster Risotto Cakes

Cornmeal crusted risotto cakes with sweet lobster meat,
with a sherry-scented lobster cream sauce 27

Kennebunkport Ravioli

Delicious spinach and ricotta ravioli from Toscana pasta in Peekskill,
tossed with sautéed shrimp and roasted red peppers
in a lobster cream sauce 25

Lobster & Friends Casino

“Boneless” lobster, shrimp, and chopped clams,
cooked casserole style with smoky bacon and topped
with crispy buttered garlic-herb bread crumbs 35

Lobster Ravioli ala Vodka

Jumbo ravioli, stuffed with lobster and ricotta,
tossed in our signature vodka tomato cream sauce 28

Twin Cold Water Lobster Tails

Two 5 oz. sweet and succulent broiled with your choice of a side 41
Also Available Stuffed with Crabmeat Stuffing for Only \$3 Add'l

All lobster entrée specials include choice of soup or salad

~and~

a complimentary order of one of the desserts of the month

Desserts of the Month - Choice of one included with every Lobsterfest entree

Island Rum Cake

A moist delight of a rum syrup soaked cake topped
with vanilla ice cream and a drizzle of caramel sauce 7-

Ice Cream

Made by Gifford's Ice Cream of Skowhegan, Maine
Ask your server for today's flavor selections 5-

Lemon Raspberry Summer Dream

Creamy lemon mousse on a bed of ladyfinger cookies with a raspberry drizzle 7-

Drinks of the Month

Peaches & Greens

A unique combination of 3 olives citrus vodka, sour apple schnapps,
Midori melon liquor, peach schnapps, pineapple juice and sour mix
shaken in a tall glass with ice with sour gummi peaches

Leinenkugel Summer Shandy

This light wheat ale with fresh lemon
was a silver medal winner at the Great American Beer Festival

Sangria of the Day ~ Ask your server for our bartender's refreshing flavor creation of the day