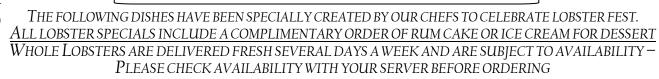
Our 18th Anniversary of Lobsterfest





petizer Special – Lobster Bread

Varm & crusty French bread spread with garlic-lobster butter, topped with lobster meat & melted mozzarella cheese 11.95

l obster Clambake

A whole steamed live 1 1/8 pound lobster, steamed littleneck clams, BBQ chicken, baked potato, and a freshly picked corn on the cob 31.95 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 \$13.95 Additional

Stuffed Whole Lobster

1 1/8 pound lobster, stuffed with our own crabmeat stuffing 29.95 Make it 2 Stuffed Lobsters for Only \$14.95 Additional

Lobster and Shrimp Newburg

Sautéed lobster meat and shrimp in a rich sherry cream sauce, served inside a crispy sourdough bread bowl 29.95

obster acos

Warm poached lobster salad, soft flour tortillas, chili lime slaw, pickled jalapeno spiked sour cream 27.95

Lobster Ravioli ala Vodka

Jumbo lobster ravioli made by Toscana pasta of Peekskill, tossed in our vodka tomato cream sauce 25.95

Lobster & Friends Casino

"Boneless" lobster, shrimp, and chopped clams, cooked casserole style with smoky bacon and topped with crispy buttered garlic-herb bread crumbs 29.95

Kennebunkport Ravioli

Delicious spinach and ricotta ravioli from Toscana pasta in Peekskill, tossed with sautéed shrimp and roasted red peppers in a bisque-style lobster cream sauce 23.95

Twin Cold Water Lobster Tails

Two 5 oz. sweet and succulent broiled 5 oz. Cold Water lobster tails, with your choice of a side 38.95 Also Available Stuffed with Crabmeat Stuffing for Only \$3 Add'l

All lobster entrée specials include choice of soup or salad ~and~

<u>a complimentary order of rum cake or ice cream for dessert</u>

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 5-

(ifford's obster Tracks ce (ream

Pure Vanilla Ice Cream, with lobster colored chocolate cups filled with thick caramel, swirled with éclair crunch 4-



Prinks 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

Sangría of the Day - Ask your server for our bartender's refreshing flavor creation of the day