

ENJOY UP TO THREE COURSES IN 45 MINUTES. **LUNCH** :45 STAY AS LONG AS YOU LIKE. BUSINESS OR PLEASURE.

LOBSTER BAR SEA GRILLE

Ft. Lauderdale

Two Course 26.
Three Course 29.

Starters

Thai Chili Calamari
red peppers, scallions, roasted peanuts

Velvetly Blue Crab Soup au Sherry
jumbo lump crab

Caesar Salad
parmigiano reggiano, Silver Silcilian anchovy

CHOPS® Chopped Salad
triple cream blue cheese, hearts of palm, lemon-basil ranch

Colossal Lump Crab Cake "Maryland"
lemon grain mustard emulsion (5. supp)

Specialty • Mediterranean Octopus, Char-Grilled
pickled red onion, Santorini capers, Greek olives (4. supp)

KEY WEST STONE CRAB CLAWS

Jumbo and Colossal a la carte availability / Mkt.

Entrees

"Steak & Wedge"
sliced broiled beef tenderloin, loaded iceberg wedge, colossal onion ring

Today's Selected Fresh Catch & Petite Salad
Greek e.v. olive oil, lemon, Santorini capers (5. supp)

Florida Shrimp & Colossal Lump Crab Chopped Salad
lemon-lime-basil dressing

Filet Mignon & Frites 6 oz. (5. supp)

Fresh Maine Lobster Roll
celery, tarragon mayo or hot butter-toasted New England style bun

Jumbo Lump "Crab Cake Platter"
hand cut french fries, petite salad vinaigrette

Chicken "Paillard"
thinly pounded chicken breast, arugula, endive, tomato,
brocollini, sherry vinaigrette

Faroe Island Salmon Sauté
braised quinoa & kale, citrus olive oil emulsion

Large Steaks and Lobsters
menu available on request

Desserts

Sorbet & Berries
hazelnut praline, exotic and strawberry sorbet, macerated berries

Profiteroles
mini puffs, vanilla bean ice cream, valrhona dark chocolate sauce,
sugar roasted almonds