

Wheatberry Lobsterfest 2 "Return Of The Claw!"
Friday, January 31 - Sunday, February 2
(While Supplies Last)

SOUPS

- Maine Lobster Bisque** \$5.95 Cup Bowl \$9.95
 Rich homemade lobster bisque with a warm sherry float
- Atlantic Salmon Chowder** \$3.95 Cup Bowl \$5.95
 Our smokehouse salmon with sweet corn, carrots & potato finished with light cream & fresh chives

SMALL PLATES

- Lobster Risotto with Georges Bank Sea Scallops**
 Two jumbo pan-seared sea scallops over a Maine lobster risotto cake topped with lobster sauce
 13.95
- Smokehouse Atlantic Salmon**
 House smoked fresh salmon with whipped lemon-chive, goat and cream cheese and baguette toasts
 10.95

BIG PLATES

<p>★ Maine Lobster boil Pound and a quarter whole Maine lobster with drawn butter, slaw and redskin potatoes 19.95!</p>
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Australian Rock Lobster Tails
 Twin broiled cold water lobster tails with fresh spinach, mashed potatoes & drawn butter
 32.00

Rock Surf and Turf
 Broiled 7oz. Rock lobster tail and a char-grilled center cut sirloin with a light maitre 'D butter, broccoli and mashed potatoes.
 25.95

DESSERT

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| Texas Sheet Cake 4.95
Filthy rich chocolate, with vanilla ice cream | Carrot Cake 4.95
Moist and sweet with walnuts & a citrus-cream cheese frosting |
| Key Lime Pie 4.95
With a coconut crust | Triple Berry Crumble 4.95
Blackberry, blueberry & strawberry warm with vanilla ice cream |

Chocolate Bourbon Pecan Pie
 Bittersweet chocolate, Kentucky Bourbon & Georgia pecans with vanilla ice cream
 4.95