



LOBSTER HOUSE RESTAURANT

Serving complete lobster menu at market price

APPETIZERS

- Homemade Garlic Bread**.....\$5
A family recipe.
- Basket of Fries**.....\$5
Crispy straight cut
- Basket of Onion Rings**.....\$6
Beer batter dipped.
- Fried Mozzarella Sticks**.....\$7
Served with homemade marinara.
- Chicken Fingers**.....\$8
Crispy boneless fingers.
- Stuffed Mushrooms**.....\$9
Our own crabmeat stuffing
- Nachos Primo**.....\$10
You'll love these macho nachos!
- BBQ Rib Appetizer**.....\$9
½ rack of tangy St. Louis style ribs.
- One Dozen Buffalo Wings**.....\$9

Crispy fried with sauce on the side.

Build Your Own Jumbo Iced Shrimp Cocktail....base price \$9

A traditional favorite from the sea. Base price includes the first four, each additional is \$2.00

SALADS

Shalimar Garden Salad.....\$4

Crisp greens with traditional vegetable blend.

Caesar Salad.....\$7

Traditional Caesar greens topped with fresh grated parmesan, and croutons.

Chicken Caesar Salad.....\$10

Traditional Caesar greens and fresh grated parmesan topped with seasoned grilled chicken breast.

Soup and Salad.....\$9

Garden salad and your choice of soup.

Homemade Dressing Choices: Bleu Cheese, Caesar, Ranch, Balsamic Vinaigrette

HOMEMADE SOUPS

Crock of French Onion Soup.....\$6

A traditional favorite.

Homemade Soup du Jour.....\$4

Made fresh daily.

Homemade New England Clam Chowder Bowl\$5

Our award winning recipe.

Cup\$4

LAND LOVERS

All entrees served with Soup du Jour or Fresh Garden Salad; choice of Potato, French Fries, Rice Pilaf or Vegetable.

Chicken Teriyaki..... \$15

Char-grilled boneless breast, marinated in soy ginger; served with rice.

BBQ Baby Back Ribs..... \$18

A full rack of the chef's secret recipe- finger lickin' good.

Hand- Cut New York Sirloin.....\$19

Perfectly seasoned and char-broiled to your liking.

Prime Rib Au Jus.....Market Price

Available most nights- please ask your server.

PASTA LOVERS

Pasta and Meatballs..... \$12

Served with salad and fresh garlic bread.

Fettuccini Alfredo..... \$12

A rich blend of cream, butter and parmesan cheese with a hint of garlic.

Chicken Parmesean.....\$16

Breaded breast and homemade marinara sauce over pasta; topped with mozzarella.

Lobster Alfredo..... Market Price

A creamy blend of butter, cream and parmesan, topped with fresh lobster meat.

Lasagna.....\$12

Homemade, three cheeses and meat.

CHILDREN'S MENU

\$7 each and must be 10 years old or younger

***All children's meals are served with
Beverage, ice cream
and a free surprise!***

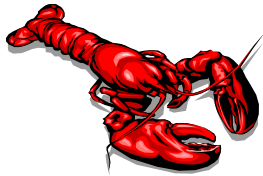
Hot Dog and Fries

Hamburger and Fries

Chicken Fingers and Fries

Pasta with Marinara

EVERYTHING LOBSTER



Pick your own Live lobster from our own Lobster Tank

Single

Twin

Stuffed

Lobster Pie

Lobster Alfredo

Lobster Roll.....Market Price

Shalimar Surf-n-Turf

A main Lobster with

Roast Prime Rib or New York Sirloin.....Market Price

FROM THE SEA

Baked Stuffed Shrimp.....\$18

Baked jumbo shrimp stuffed with our tasty crabmeat stuffing.

Baked Stuffed Haddock.....\$17

Fresh haddock chock full of our homemade crabmeat stuffing.

Baked Stuffed Scallops\$17

Tender sea scallops baked with our own seasoned crabmeat stuffing.

Seafood Casserole.....\$18

Jumbo shrimp, scallops and haddock topped with crabmeat stuffing and seasoned bread crumbs.

BURGERS AND SUBS

All sandwiches and burgers served with French Fries.

1/2 lb. Charbroiled Burger.....\$9

Flame broiled for flavor.

1/2 lb. Cheeseburger.....\$9

An American favorite.

Texas Burger.....\$10

BBQ sauce, jack cheese, lettuce, tomato and onion.

Shalimar Burger.....\$10

Sautéed onions, peppers, mushrooms and swiss cheese.

Meatball Sub.....\$9

Homemade meatballs, marinara & mozzarella cheese.

Chicken Parmesan Sub.....\$10

Your favorite entree served on French bread.

100% Lobster Roll with Cole Slaw.....Market Price

SHALIMAR PIZZA

12 inch PIZZA topped with zesty sauce and mozzarella.....\$11

Extra toppings just.....\$1.00 EACH

Mushroom, Sausage, Hamburg, Pepperoni, Bacon, Onion and Peppers.

DESSERTS

*Please ask your server about our wonderful
Homemade desert selections.*

BEER

DOMESTIC

Budweiser
Bud Light
Michelob Light
Michelob Ultra
Miller Lite
Coors Light
Sam Adams
Rolling Rock

IMPORTED

Molson Golden
Corona
Becks
Amstel Light
Heineken
Killian's Red Ale

DRAFT

Budweiser
SPECIALITY
Mike's Hard Lemonade
Mike's Hard Lime
Berry Wine Cooler
NON-AL
O' Doul's

SODA

Coke
Diet Coke

Root Beer
Ginger Ale

Red Bull
Iced Coffee

Sprite

Tonic/Soda

Iced Tea

DRINK SPECIALS

FROZEN

Mudslide
Strawberry Daiquiri
Margarita
Black Rose

008

Raspberry Stoli,
Sprite and a splash
of cranberry.

007

Stoli, OJ, Sprite
and a splash of orange
juice.

**Anything you imagine,
we'll whip it up!**

COSMO

Vodka, Triple Sec
and cranberry juice

SHOTS

B-52

Kahlua
Bailey's
Grand Mariner

MIDORI Cocktail

Midori
Triple Sec
Lime juice & Sir Citrus

Slippery Nipple

Sambuca
Bailey's

Butterball

Butterball Schnapps
Bailey's

Fire & Ice

Firewater Ice 101

After Five

Kahlua
Bailey's

WINE & SPECIALITY COFFEES

HOUSE WINE

Sycamore Lane.

Chardonnay. White Zinfandel. Merlot. Cabernet Sauvignon

Citra.

Pinot Grigio

***WHITE WINE* by the bottle**

***J. Lohr Estates White Riesling, Monterey Country* 26.00**

*Offers enticing fruit aromas of pear, lychee, ruby grapefruit,
honeydew melon and apricot.*

Cavit Pinot Grigio, Italy **24.00**
Light, crisp and refreshing with ripe peach, grapefruit and mineral tones, and citrus and melon flavors on the finish.

Mouton Cadet White, Bordeaux **24.00**
The wine has a fine, light straw color with pale gold highlights with a fresh nose of floral notes and a hint of toast.

Pine & Post Chardonnay, Washington **22.00**
Inviting pineapple and honeysuckle aromas draw you in. Peach blossoms, apricots and light citrus fill the palate rounded out by hints of caramel on the finish.

Smoking Loon Chardonnay, California **28.00**
The palate is framed by flavors of lemon meringue, fresh papaya, and subtle nuances of clove, finishing with nectarine and light vanilla oak tones.

BLUSH WINE by the bottle
Sutter Home White Zinfandel, California **16.00**
On the palate, light creaminess surrenders to a refreshing crisp finish of strawberries and melon.

RED WINE by the bottle
Smoking Loon Pinot Noir, California **28.00**
The palate is ripe with heavily extracted cherry and strawberry flavors with a slight astringency akin to pomegranate seeds.

WINE & SPECIALITY COFFEES

Mouton Cadet Red, Bordeaux **24.00**
Soft, ripe, and easy, with intense blackberry and cassis aromas and a slightly floral note reminiscent of violet.

Pepperwood Grove Merlot, California **22.00**

This Merlot has flavors of strawberry rhubarb pie, plums, and cinnamon finishing with dried apricots.

Lindemans Bin 50 Shiraz, Australia

22.00

A vibrant fruit driven style shiraz, which shows soft fruit flavors and a touch of licorice and spice.

Smoking Loon Cabernet Sauvignon, California

28.00

Dark plum color with a nose reminiscent of black cherries with a touch of cinnamon and cloves.

SPARKLING WINE by the bottle

Korbel Extra Dry, California

28.00

Light and crisp, with spicy fruit flavors.

INTERNATIONAL COFFEES

All of our coffee drinks are made with the finest Columbian coffee and premium cordials and liqueurs.

Shalimar Coffee

Kahlua, Frangelico and Bailey's Irish Cream is our speciality. You will love it!

Irish Coffee

Jamesons Irish Whiskey and Baileys will have you singing Danny Boy.

Italian Coffee

Black Sambuca and Coffee are the ingredients for this Italian Stallion.

Mexican Coffee

Kahlua is the ingredient that makes this Mexican muy Bueno!

Spanish Coffee Kahlua and Brandy. Ole!