

lobsterfest®

LOBSTER LOVER'S DREAM® 35.99

A roasted rock lobster tail, butter-poached Maine lobster tail, and lobster-and-shrimp linguini in a creamy lobster sauce. Served with choice of two sides.

LOBSTER, SHRIMP & SALMON* 27.99

Maine lobster tail, grilled jumbo shrimp skewer and Atlantic salmon, drizzled with brown butter, with choice of two sides.

BAR HARBOR LOBSTER BAKE 27.99

Petite Maine lobster tails, split and roasted, with shrimp, bay scallops, mussels and fresh tomatoes. Served over linguini in a garlic and white wine broth.

NEW ULTIMATE SURF & TURF* 35.99

A 6 oz. filet mignon, butter-poached Maine lobster tail and bacon-wrapped sea scallops. Served with choice of two sides.

LOBSTER LINGUINI 25.49

Maine lobster meat tossed with tomatoes and linguini in a creamy lobster sauce.

NEW KUNG PAO NOODLES WITH CRISPY LOBSTER 20.99

Hand-battered, fried lobster tail with noodles tossed in a sweet and spicy soy-ginger sauce with edamame, cabbage, crispy onions, cashews, and green onions.



Scan for our TOUCH-FREE MENU and to view all our LOBSTERFEST® FEATURES.



Lobster, Shrimp & Salmon*



Ultimate Surf & Turf*



Kung Pao Noodles with Crispy Lobster

starters

LOBSTER & LANGOSTINO PIZZA 10.99

Blend of Maine, langostino and Norway lobster, mozzarella, fresh tomatoes and sweet basil.

PARROT ISLE JUMBO COCONUT SHRIMP 9.99

Served with our signature piña colada sauce.

SIGNATURE JUMBO SHRIMP COCKTAIL 8.99

Served with cocktail sauce.

SEAFOOD-STUFFED MUSHROOMS 9.49

Signature seafood stuffing and Monterey Jack.

HAND-BREADED CALAMARI 10.49

Topped with banana peppers. Served with marinara and garlic aioli.

LANGOSTINO LOBSTER-ARTICHOKE-&-SEAFOOD DIP 9.99

Langostino and Norway lobster with spinach in a three-cheese blend. Served with tortilla chips and pico de gallo.

CRAB-STUFFED SHRIMP RANGOON 9.99

Served with sweet chili sauce.

MOZZARELLA CHEESESTICKS 7.49

Served with marinara.

WHITE WINE & ROASTED-GARLIC MUSSELS 11.49

Sautéed with tomato and green onions. Served with grilled artisan bread.

NEW BACON-WRAPPED SEA SCALLOPS 9.49

Sea scallops wrapped in crispy bacon.

NEW JUMBO LUMP CRAB CAKES 11.49

Housemade, pan-seared jumbo lump crab and brioche crumb. Served with remoulade.

SOUPS

LOBSTER BISQUE

Cup 6.49 | Bowl 7.49

NEW ENGLAND CLAM CHOWDER

Cup 4.99 | Bowl 5.99

NEW bowls

SESAME-SOY SALMON* 14.49

Soy-ginger-glazed Atlantic Salmon, crispy Brussels sprouts, quinoa rice, edamame, kale blend and crispy onions with sesame vinaigrette.

BAJA SHRIMP 12.49

Seasoned shrimp, fresh avocado, black beans, quinoa rice, pickled red onion, crispy slaw, pico de gallo, sour cream and tortilla strips with jalapeño ranch.

LOADED CAESAR 14.49

Classic Caesar with hand-breaded chicken tenders, crispy bacon, fresh avocado and tomatoes.

MEDITERRANEAN SHRIMP 12.49

Seasoned shrimp, tomato, kalamata olives, feta cheese, red onions, quinoa rice, kale blend and crispy chickpeas with lemon vinaigrette.

baskets

Served with fries, coleslaw and hushpuppies.

NEW HAND-BREADED HONEY-SRIRACHA SHRIMP 14.99

WALT'S FAVORITE SHRIMP 14.99

Add six more for 3.99.

HAND-BATTERED FISH & CHIPS 12.99**POPCORN SHRIMP 11.99****NEW HAND-BREADED CHICKEN TENDERS 12.99**

classics

Served with choice of two sides.

PARROT ISLE JUMBO COCONUT SHRIMP 15.99

Served with our signature piña colada sauce. Add six more for 4.99.

SALMON* NEW ORLEANS

Blackened Atlantic salmon topped with shrimp tossed in a Cajun butter sauce, with tomato-cilantro relish. Half 18.99 | Full 23.99

WILD-CAUGHT SNOW CRAB LEGS 19.99

Served with melted butter.

SIMPLY GRILLED FAVORITES

• Atlantic Salmon* 19.49 • Mahi-Mahi 16.29
• Rainbow Trout 17.49 • Shrimp Skewers 15.99

STEAKS

Grilled and seasoned with peppercorn.

• 7 oz. Sirloin* 14.99 • 6 oz. Filet Mignon* 21.99
• 12 oz. NY Strip* 21.99

pastas

GARLIC LINGUINI ALFREDO

• Shrimp 16.99
• Cajun Chicken 14.99
• Crab 19.99

LOBSTER LINGUINI 25.49

Maine lobster meat tossed with tomatoes and linguini in a creamy lobster sauce.

NEW KUNG PAO NOODLES

A sweet and spicy soy-ginger sauce with edamame, cabbage, crispy onions, cashews and green onions.

• Crispy Lobster Tail 20.99
• Chicken 14.99
• Crispy Shrimp 16.99

NEW sandwiches

Served on a toasted brioche bun with a side of fries. Add fresh avocado +.49 or bacon +.99.

NASHVILLE HOT CHICKEN 10.49

Spicy sweet chicken tenders, ranch, lettuce and banana peppers.

CRISPY COD 11.49

Hand-battered wild-caught cod, tartar sauce and crunchy slaw.

BLACKENED MAHI-MAHI 11.49

Blackened mahi-mahi, garlic aioli, lettuce and tomato.

CRAB & AVOCADO MELT 14.29

Jumbo lump crabmeat, melted cheese and avocado on toasted Artisan bread.

WAGYU BACON CHEESEBURGER* 11.49

A ½ lb. Wagyu patty, bacon, aged white Cheddar, lettuce and tomato.

PERFECT PAIRINGS

ADD TO ANY MEAL

MAINE LOBSTER TAIL 9.99

PANKO-AND-CRAB-TOPPED MAINE LOBSTER TAIL 11.49

BACON-WRAPPED SEA SCALLOPS 7.49

JUMBO LUMP CRAB CAKE 6.99

feasts

Served with choice of two sides (except for Bar Harbor Lobster Bake).

LOBSTER LOVER'S DREAM® 35.99

A roasted rock lobster tail, butter-poached Maine tail and lobster-and-shrimp linguini in a creamy lobster sauce.

SEASIDE SHRIMP TRIO 19.99

Walt's Favorite Shrimp, garlic shrimp scampi and creamy shrimp linguini Alfredo.

BAR HARBOR LOBSTER BAKE 27.99

Petite Maine lobster tails, split and roasted, with shrimp, bay scallops, mussels and fresh tomatoes. Served over linguini in a garlic and white wine broth.

ULTIMATE FEAST® 29.99

Tender Maine lobster tail, North American snow crab legs, garlic shrimp scampi and Walt's Favorite Shrimp.

ADMIRAL'S FEAST 19.99

Walt's Favorite Shrimp, wild-caught whitefish, clam strips and bay scallops, all fried to a golden-brown.

LOBSTER, SHRIMP & SALMON* 27.99

Tender Maine lobster tail, grilled jumbo shrimp skewer and Atlantic salmon, drizzled with brown butter.

NEW ULTIMATE SURF & TURF* 35.99

A 6 oz. filet mignon, butter poached Maine lobster tail and bacon-wrapped sea scallops.

NEW DATE NIGHT FEAST FOR TWO 69.99

Two panko-and-crab-topped Maine lobster tails, two 6 oz. filet mignons*, two jumbo grilled shrimp skewers and a shareable lobster mac and cheese.



CREATE your OWN

Choose two for 19.49 • Choose three for 22.99
Lunch - Choose one starting at 9.99 (Mon.-Fri. until 3 pm)
Served with choice of two sides.

PARROT ISLE JUMBO COCONUT SHRIMP

GARLIC SHRIMP SCAMPI

POPCORN SHRIMP

HAND-BREADED CHICKEN TENDERS

JUMBO LUMP CRAB CAKES +3.79

ATLANTIC SALMON* +1.79

WALT'S FAVORITE SHRIMP

GOLDEN-FRIED WHITEFISH

CLAM STRIPS

BAY SCALLOPS
broiled or fried

BACON-WRAPPED SEA SCALLOPS +3.79

*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

daily deals

ULTIMATE ENDLESS SHRIMP® MONDAY

Mix and match from the options below.
Served with choice of side. 17.99

- GARLIC SHRIMP SCAMPI
- GRILLED SHRIMP SKEWER
- PARROT ISLE JUMBO COCONUT SHRIMP
- WALT'S FAVORITE SHRIMP

TWO FOR TUESDAY

Get two Lobster, Shrimp & Salmon* entrées for 49.99.
Each served with choice of two sides.

STEAK*-AND-LOBSTER WEDNESDAY

A Maine lobster tail paired with a peppercorn-seasoned 7 oz. sirloin for 19.99.
Served with choice of two sides.

THROWBACK THURSDAY

Get Walt's Favorite Shrimp and a fountain beverage or iced tea for 12.99.

FISH FRY FRIDAY

Hand-battered, wild-caught cod served with fries, coleslaw, hushpuppies and tartar sauce. 11.99

LUNCH SPECIALS

Salmon, Rainbow Trout, Mahi-Mahi and pasta entrées are \$2 less every day until 3 pm. Ask your server about our other lunch favorites.

sides

- BROCCOLI
- GREEN BEANS
- SIDE CAESAR SALAD
- COLESLAW
- SEA-SALTED FRIES
- QUINOA RICE
- BAKED POTATO
With butter and sour cream.
Add bacon, Cheddar and green onions +.99
- MASHED POTATOES
Add langostino and Norway lobster +3.99
- NEW BLUEBERRY CASHEW KALE SALAD
- NEW CRISPY BRUSSELS SPROUTS +1.99
- NEW LOBSTER MAC & CHEESE +6.99

beverages

COCKTAILS

BAHAMA MAMA

Captain Morgan Original Spiced Rum blended with tropical fruit flavors and Bacardi Black rum.

SUNSET PASSION COLADA

Malibu rum piña colada with strawberry, raspberry or peach topper.

TROPIC TREASURE

Martell VSSD cognac, Malibu coconut rum, piña colada mix and a tropical juice blend.

MARGARITAS

Sauza Gold tequila margarita - classic, strawberry, raspberry or peach.

TOP-SHELF LONG ISLAND ICED TEA

Absolut, Tanqueray, Bacardi and Patrón Citrónge.

BERRY MANGORITA

1800 Silver tequila, triple sec, mango and strawberry.

GRAND PATRÓN MARGARITA

Patrón Silver tequila, Patrón Citrónge and a sidecar of Grand Marnier.

TITO'S® STRAWBERRY LEMONADE

Tito's® Handmade Vodka with strawberry lemonade.

MOJITO

Bacardi Superior rum with fresh lime juice, mint and sugar.

SANGRIAS

• TROPICAL WHITE
Barefoot moscato, pineapple and mango juices, and lemon-lime soda.

• TRIPLE BERRY

Red wine, berry juices and fruit.



Triple Berry & Tropical White Sangrias

BEER

BOTTLED

Budweiser	Michelob ULTRA®	Lagunitas IPA
Coors Light	Heineken	Fat Tire Amber Ale
Miller Lite	Modelo Especial	Corona Extra

DRAFT 14 OZ OR 20 OZ

Bud Light	Stella Artois	Blue Moon Belgian White	Sam Adams Boston Lager
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Availability may vary.



WINE

WHITE	6 OZ	9 OZ	BOTTLE
RIESLING Chateau Ste. Michelle, Washington	7.79	10.29	28.00
MOSCATO Barefoot, California	6.79	9.29	26.00
PINOT GRIGIO Ecco Domani, Italy	8.29	10.79	32.00
SAUVIGNON BLANC Matua, New Zealand	8.29	10.79	28.00
CHARDONNAY Kendall-Jackson Vintner's Reserve, California	9.79	12.29	36.00
BLUSH			
ROSÉ AVA Grace, California	8.29	10.79	28.00
RED			
PINOT NOIR Mark West, California	8.79	11.29	34.00
CABERNET SAUVIGNON Josh Cellars, California	9.79	12.29	36.00

Selections vary by restaurant.
Ask your server for additional selections.

NON-ALCOHOLIC

Enjoy complimentary refills on sodas, lemonades, coffee and teas.

HAND-CRAFTED BEVERAGES 3.59

Classic Lemonade, Strawberry Lemonade, Watermelon-Lime Refresca

FOUNTAIN BEVERAGES 2.79

Pepsi®, Diet Pepsi®, Sierra Mist®, Dr. Pepper®, Mtn DEW®, Fruit Punch

STUBBORN® CRAFT SODAS 2.79

Classic Root Beer, Agave Vanilla Cream Soda

FRUIT SMOOTHIES 4.99

BOSTON ICED TEAS 3.29
Raspberry, Peach or Classic Cranberry

ICED TEA 2.79

COFFEE 2.65

ORGANIC HOT TEAS 2.49

PERRIER SPARKLING WATER 2.99



Brownie Overboard™

DESSERTS

VANILLA BEAN CHEESECAKE 7.49

With a vanilla cookie crust and vanilla bean-whipped cream.

KEY LIME PIE 6.99

With a graham cracker crust.

CHOCOLATE WAVE 7.49

Warm chocolate cake with vanilla ice cream.

BROWNIE OVERBOARD™ 7.99

Topped with vanilla ice cream, caramel and fudge.



MY
RED LOBSTER
REWARDS™

Earn **FREE REWARDS**[†]
Join on our tabletop device or
use QR code to download our App.

[†]Subject to My Red Lobster Rewards terms and privacy notice at
www.redlobster.com/terms-conditions.

HONEST
· TO ·
GOOD
-Seafood-

*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Due to supply disruptions, item availability and recipes may vary. Thank you for understanding
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