

City Lobster AND STEAK

RESTAURANT WEEK WINTER 2012 LUNCH

APPETIZERS

NEW ENGLAND CLAM CHOWDER

"CITY'S" CAESAR SALAD

THE BLT ICEBERG WEDGE

Applewood Bacon, Grape Tomatoes, Crispy Shallots & Chunky Bleu Cheese Dressing

BAKED MID-ATLANTIC OYSTERS AND CRABMEAT ROCKEFELLER

ENTRÉE

LOBSTER, SHRIMP & CRABMEAT COBB SALAD

Grape Tomato, Avocado, Lardon & Blue Cheese

NORTH ATLANTIC SALMON WITH HORSERADISH CRUST

Maine Crabmeat Buerre Fondue & Asparagus on Cedar Plank

"CITY'S" DOWN EAST LOBSTER ROLL

Homemade Fries & Cole Slaw

PACIFIC MAHI- MAHI WITH CRISPY ROCK SHRIMP

Avocado, Arugula and BBQ Chipotle-Lime Salsa

GRILLED CERTIFIED ANGUS NEW YORK STRIP

Idaho Whipped Gold Potatoes & Sautéed Spinach

DESSERTS

OUR REAL FLORIDA KEY LIME PIE

PROFITEROLES ARABICA

Coffee Ice Cream with a Dense Chocolate-Espresso Sauce

CHOCOLATE BOURBON PECAN PIE

Maple Whipped Cream

24.07

City Lobster AND STEAK

RESTAURANT WEEK WINTER 2012 DINNER

APPETIZERS

NEW ENGLAND CLAM CHOWDER

JUMBO SHRIMP COCKTAIL (4)

"CITY'S" CAESAR SALAD

FARMERS GREENMARKET SALAD

Baby Spinach, Arugula, Frisée, Spiced Pears, Maytag Blue & Candied Walnuts

CRISPY "POINT JUDITH" CALAMARI

Ginger, Basil, with a Thai Chili-Lime Aioli

BAKED MID-ATLANTIC OYSTERS AND CRABMEAT ROCKEFELLER (3)

WILD MUSHROOM RAVIOLI

Maine Lobster Claws & Knuckles with Shaved Pecorino

ENTRÉE

DOWN EAST 1 ¼ LB. LOBSTER BAKE

Long Island Littleneck Clams, P.E.I. Mussels, Corn on the Cob & Red Bliss Potatoes

Pinot Grigio, Stella, Umbria, Italy 10 / 39

NORTH ATLANTIC SALMON WITH HORSERADISH CRUST

Maine Crabmeat Buerre Fondue & Asparagus on a Cedar Plank

Chardonnay, Ferrari Carano, Napa Valley, California 14 / 55

SEA DIVER SCALLOPS AND LOBSTER CLAW

Wild Mushroom & Butternut Squash Risotto

Sauvignon Blanc, Coopers Creek "Gooseberry Bush", Marlborough, New Zealand 11 / 40

MARYLAND LUMP CRABCAKES

Southern Sweet Corn & Sun-Cured Cranberry Relish

Gruner Veltiner, Gobels Burger, Kamptal, Austria 12 / 45

SAN FRANCISCO CIOPPINO

Lobster, Dungeness Crab, Shrimp, Scallops, Mussels, Clams with Tomato Fennel Broth

Petit Chenin Blanc, Ken Forrester, South African 2010 13/49

2 LB. NORTH ATLANTIC "DRUNKEN" PAN ROASTED LOBSTER

(\$14 SUPPLEMENTAL CHARGE)

Pinot Noir, Kim Crawford, Marlborough, New Zealand 13 / 49

PETITE FILET MIGNON "OSCAR"

Lump Lobster and Crabmeat, Asparagus & Béarnaise

Shiraz, Koonunga Hills, Penfold, Australia 13 / 42

GRILLED CERTIFIED ANGUS NEW YORK STRIP

Idaho Whipped Gold Potatoes & Sautéed Spinach

Meritage, Stag's Leap "Hands of Time", Napa Valley, California 15 / 57

DESSERTS

OUR REAL FLORIDA KEY LIME PIE

PROFITEROLES ARABICA

Coffee Ice Cream & a Dense Chocolate-Espresso Sauce

CHOCOLATE BOURBON PECAN PIE

Vanilla Ice Cream

A GENUINE "CRÈME BRULÉE" CHEESECAKE

Wild Berry Compote

35.00