



LOBSTER

SEAFOOD MENU

LOBSTER ROLL

\$33.95

SERVE IN TOASTED BRIOCHE BUN, MIXED IN GARLIC LEMON MAYO SAUCE, 3OZ CHILLED LOBSTER, DICED CELERY, JULIENNE LETTUCE, SLICED TOMATO AND A TOUCH OF TOBIKO ON TOP SERVED WITH FRENCH FRIES.

LOBSTER FRIED TACO

\$38.95

LOBSTER FRIED PANCO BREADED IN SOFT FLOUR TORTILLA WITH LETTUCE, MIXED CHEESE, PICO DE GALLO SOUR CREAM MAYO SERVE WITH FRENCH FRIES.

LOBSTER FETTUCINE IN ROSEE' SAUCE

\$42.95

A CLASSIC FOOD PREPARED A ROSEE' SPECIAL SAUCE WITH ONION, DICED TOMATO, MUSHROOM AND LOBSTER MEAT PINCH OF PARSLEY SERVE WITH GARLIC BREAD.

LOBSTER SEAFOOD PASTA

\$48.95

LOBSTER SEAFOOD PASTA SERVE IN WHITE WINE MARINARA SAUCE WITH MUSSELS, SHRIMP, SALMON, MUSHROOM, AND ONION PINCH OF PARSLEY WITH GARLIC BREAD.

LOBSTER BISQUE

\$16.00

LUSCIOUS RICH AND CREAMY FLAVORED SOUP MADE WITH BERMUDA'S FRESH LOBSTER SHELLS

FRESH SPINY LOBSTER

HALF SHELL \$67.50

WHOLE \$120.00

TRADITIONAL BERMUDA LOBSTER STUFFING BROILED WITH 2 PCS SHRIMP, GARLIC MASHED POTATO AND FRESH VEGETABLES

THERMIDOR STYLE ADD

\$10.00

COOKED LOBSTER MEAT IN A RICH WHITE WINE SAUCE STUFFED INTO LOBSTER SHELL AND CHEESE GOLDEN BROWN

LOBSTER AND STEAK

\$110.00

A HALF LOBSTER AND 10OZ RIBEYE STEAK SERVE WITH GARLIC MASHED POTATO AND FRESH VEGETABLE WITH DEMI SAUCE AND MELTED BUTTER