

Lobster Shanty

fresh seafood

APPETIZERS

CALAMARI 14

Thai Chili or Marinara

CLAMS CASINO 10

bacon/peppers/onions/garlic

STEAMERS 15

1 lb. Maine/broth/butter

CRAB & SPINACH FONDUE 12

toasted ciabatta

GUAVA LAVA SHRIMP 9

coconut shrimp/sweet & spicy sauce

DRUNKEN MUSSELS 10

prince edward island mussels/ale

TUNA TARTAR 12

sushi grade/sriracha infused sesame oil

wonton chips

LOBSTER & CRAB

steamed corn and yukon gold potatoes

STEAMED LOCAL LOBSTER DINNER MKT.

1 ½ # - 34, 2 # - 44 & 2 ½ # - 54

BRAZILIAN LOBSTER TAIL 32

10 oz. tail/fresh herbs/lemon butter

KING CRAB 45

steamed/lemon butter

SNOW CRAB 29

steamed/lemon butter

Our lobsters are caught in the fresh Atlantic waters and maintained in our own lobster market under strict guidelines ~ • ~

RAW BAR

CLAMS ON THE HALF SHELL 9

half dozen

OYSTERS ON THE HALF SHELL 12

half dozen

JUMBO SHRIMP COCKTAIL 12

CLASSICS

choice of one side

FRESH CATCH OF THE DAY MKT.

GRILLED ATLANTIC SALMON 19

housemade tartar

AHI TUNA 28

local/grilled/soy & wasabi

DAY BOAT SCALLOPS 28

local/broiled/housemade tartar

SEAFOOD COMBO 24

shrimp/cod/scallops

SHRIMP SCAMPI 23

white wine/butter/fresh herbs & garlic/linguine

LINGUINE & CLAM SAUCE 18

lemon/fresh herbs/garlic/white wine
evoo/chile flake

SEAFOOD CIOPPINO 24

cod/shrimp/day boat scallops/clams/mussels
tomato/white wine/pinch of heat/fresh herbs

CHOWDERS & SALADS

MANHATTAN CLAM CHOWDER 5

tomato based/chopped clams

NEW ENGLAND CLAM CHOWDER 5

cream based

LOBSTER BISQUE 7

Maine lobster/sherry/cream

HOUSE SALAD 5

mixed greens/red grapes/sunflower seed
red onion/feta/Dijon vinaigrette

SHANTY CAESAR 8

romaine/fresh croutons
housemade dressing/shaved parmesan

THE WEDGE 8

iceburg/bacon/tomato/crumbled bleu

BREADED SEAFOOD

steak fries & coleslaw

SHRIMP 19

DAY BOAT SCALLOPS 28

FISHERMAN'S PLATTER 30

shrimp/cod/crab cake/scallops

CRAB CAKES 26

domestic hand-picked crabmeat

SURF & TURF

choice of one side

BRAZILIAN LOBSTER TAIL & FILET MIGNON 45

5 oz. tail/8 oz. filet

CHICKEN ANTONIO 18

spinach/mozzarella/beef tomato sauce/penne

FILET MIGNON 33

8 oz. hand-cut/balsamic onions/LS signature steak sauce

SHANTY STEAK 25

grilled sirloin/garlic/shallots/butter/white wine/crostini

SIDES

five dollars

GRILLED ASPARAGUS, STEAK FRIES, YUKON GOLD POTATOES, SAUTEED SPINACH, WHIPPED POTATOES

HOUSEMADE COLESLAW, STEAMED CORN ON THE COB