

LUNCH



2540 McLeod Blvd.
843.661.7130

#1 RATED
ZAGAT
BEST SEAFOOD
Within the Full-Service Chains category.

SEASIDE STARTERS



Parrot Isle Jumbo Coconut Shrimp

Hand-dipped in our signature batter, then tossed in coconut and fried golden brown. Served with piña colada sauce. 7.99

Create Your Own Appetizer Combination

Choose from:

Crispy Calamari and Vegetables
Clam Strips
Chicken Breast Strips
Mozzarella Cheesesticks
Stuffed Mushrooms (1.99 additional)
Any Two 7.99 • Any Three 9.50

Buffalo Chicken Wings

Served spicy hot with celery sticks and blue cheese dressing. 8.75

Lobster Nachos

Crispy tortilla chips topped with langostino lobster meat, creamy Cheddar and Monterey Jack cheese, fresh pico de gallo, jalapeño peppers and sour cream. 8.99

Crispy Calamari and Vegetables

A generous portion of hand-breaded, golden-fried calamari, broccoli and red bell peppers. Served with tangy marinara and creamy ranch. 8.50

Pan-Seared Crab Cakes

Two crab cakes made with sweet lump crabmeat, celery, onions and bell peppers. Served with remoulade sauce. 8.99

Mozzarella Cheesesticks

Served with tangy marinara. 6.99

Peach-Bourbon BBQ Scallops

Wood-grilled, bacon-wrapped sea scallops with a sweet peach-bourbon BBQ sauce, over crispy onion rings with pico de gallo. 8.99

Chilled Jumbo Shrimp Cocktail

Six jumbo shrimp served with our signature cocktail sauce. 7.99

New England Seafood Sampler

Lobster, crab and seafood-stuffed mushrooms, lightly breaded clam strips and a skewer of wood-grilled, bacon-wrapped sea scallops. 10.50

Lobster, Crab and Seafood-Stuffed Mushrooms

Fresh mushrooms stuffed with seafood, smothered in Monterey Jack cheese and baked golden brown. 7.99

Lobster, Artichoke and Seafood Dip

A creamy three-cheese blend with artichokes, spinach, Maine and langostino lobster, and seafood. Served with tortilla chips and pico de gallo. 8.75

Wood-Grilled Shrimp Bruschetta

Chilled, wood-grilled shrimp tossed with fresh tomatoes, basil, red onions and balsamic vinaigrette, over garlic sourdough toast. 7.99



Lobster Pizza

A crisp thin-crust pizza topped with langostino lobster meat, melted mozzarella cheese, fresh tomatoes and sweet basil. 8.99

SOUPS

New England Clam Chowder

Cup 3.99 • Bowl 4.99

Bayou Seafood Gumbo

Cup 3.99 • Bowl 4.99

Creamy Potato Bacon Soup

Cup 4.50 • Bowl 5.50

ADD TO ANY MEAL

Maine Lobster Tail

Wood-grilled or roasted. 10.99

North Pacific King Crab Legs

½ pound, steamed. 9.99

Snow Crab Legs

½ pound, steamed. 7.50

SAVOR MORE OF THE SEA ON MONDAYS AND TUESDAYS

Shrimp Lover's Monday and Tuesday

Choose from fried shrimp, scampi, coconut shrimp bites or popcorn shrimp.
Any Three 13.75 • Any Four 17.25

Seafood is naturally good for you. To learn why, visit redlobster.com or ask your server to show you our LightHouse™ nutritional guide.

Because of occasional shortages, some ingredients may vary. If you have special food sensitivities or dietary needs, please ask to speak with a manager.

For your convenience, an optional 15% gratuity will be added for parties of 8 or more.

*These menu items are cooked to the level of doneness you request.
Consuming raw or undercooked meats or shellfish may increase your risk of food borne illness.

SIGNATURE DRINKS



Sunset Passion Colada

A classic, frozen Malibu coconut rum piña colada topped with a taste of strawberry.

Bahama Mama

A frozen blend of tropical fruit flavors mixed with Captain Morgan Original Spiced Rum and topped with a splash of Myers's dark rum.

Berry Mango Daiquiri

A frozen combination of Bacardi rum and tropical mangoes swirled and topped with sweet, blended strawberries.

Classic Margarita

Made with Sauza Gold tequila. Frozen or on the rocks.

Top-Shelf Margarita

Our Sauza Gold tequila margarita served with a sidecar of Grand Marnier. Frozen or on the rocks.

Lobsterita®

Our extra-large, frozen Sauza Gold tequila margarita. Traditional, strawberry or raspberry.

Malibu Hurricane

Malibu coconut rum and tropical fruit juices, topped with a splash of Southern Comfort.

Top-Shelf Long Island Iced Tea

A premium blend of Absolut, Tanqueray, Bacardi and Patrón Citrónge.

Mango Mai Tai

Malibu mango rum, triple sec and grenadine blended with the sweet, tropical juices of oranges and pineapples.

Triple Berry Sangria

Sutter Home merlot and the juices of blueberries, strawberries and blackberries with a hint of ginger.

Be sure to also ask your server about our variety of premium spirits.

WINE

Our wines are listed from milder to bolder within varietals.

Sparkling		Split	Blush	Glass	Bottle	
Sparkling Brut	Korbel	7.50	White Zinfandel	Sutter Home	5.25 20.00	
			White Zinfandel	Beringer	5.75 22.00	
White		Glass	Bottle			
Riesling	Chateau Ste Michelle	6.25	24.00	Red	Glass Bottle	
Pinot Grigio	Cavit	5.75	22.00	Merlot	Sutter Home	4.95 19.00
Pinot Grigio	Ecco Domani	6.25	24.00	Merlot	Columbia Crest Two Vines	5.95 23.00
Sauvignon Blanc	BV Coastal Estates	5.95	23.00	Merlot	Blackstone	6.95 27.00
Chardonnay	Sutter Home	4.95	19.00	Cabernet Sauvignon		
Chardonnay	Yellow Tail	5.75	22.00	Beringer Founders' Estate	6.50 25.00	
Chardonnay	Robert Mondavi Private Selection	6.95	27.00	Cabernet Sauvignon	Excelsior	6.95 27.00
Chardonnay	Kendall-Jackson Vintner's Reserve	7.95	31.00			

BEER

Ask your server for our additional offerings and local favorites.



Draft Beer

Sam Adams
Bud Light
Yuengling

Bottled Beer

Imported and Specialty	Domestic
Sam Adams Seasonal	Michelob® ULTRA™
Corona Extra	Coors Light
Corona Light	Bud Light
Guinness	O'Doul's (nonalcoholic)
Heineken	Miller Lite
Stella Artois	Miller Genuine Draft
Amstel Light	Budweiser

NONALCOHOLIC DRINKS

Fountain Beverages

Coke® • Diet Coke® • Sprite®
Dr Pepper®
Minute Maid® Light™ Lemonade
Minute Maid® Raspberry Lemonade

Bottled Beverages

IBC™ Root Beer 2.65
Saratoga Spring Water 2.65
Perrier Sparkling Water 2.65

Coffee and Tea

Harbor Café Coffee™
Iced Tea
Hot Tea
Boston Iced Tea

Complimentary refills on Fountain Beverages, Coffee and Tea

Sail Away Smoothies 3.99

Sunset Strawberry
Berry Strawberry Banana
Banana Bay Chocolate

Tropical Freezes 3.99

Orange or Pineapple

LUNCH

QUICK CATCHES

Lunches created with your busy schedule in mind.

Add a side salad to Quick Catches for 1.99

Coastal Soup and Grilled Shrimp Salad

Our fresh salad with wood-grilled shrimp and your choice of soup in a toasted sourdough bowl. 8.99

Choose from:

New England Clam Chowder
Bayou Seafood Gumbo
Creamy Potato Bacon Soup

Hand-Tossed Caesar Salad

Topped with your choice of:
Wood-Grilled Shrimp 8.99
Wood-Grilled Chicken 6.99

Crunch-Fried Fish Sandwich

On a toasted sourdough roll with Monterey Jack. Served with freshly cooked potato chips. 6.99

Wood-Grilled Chicken BLT

On a toasted sourdough roll with freshly cooked potato chips. 7.50

Wood-Grilled Salmon BLT

On a toasted sourdough roll with freshly cooked potato chips. 9.99

Shrimp Jambalaya

Tender shrimp, sweet roasted peppers, onions, celery, andouille sausage and spicy Creole seasonings over wild rice pilaf. 6.99

Shrimp and Wood-Grilled Chicken

Pair your favorite shrimp with grilled chicken over wild rice pilaf. 7.75

Choose from:

Wood-Grilled Shrimp Skewer
Hand-Breaded Shrimp
Garlic Shrimp Scampi

Wood-Grilled Shrimp Skewers

Served over wild rice pilaf with fresh broccoli. 6.99

Beer-Battered Shrimp and Chips

Served with freshly cooked potato chips and remoulade sauce. 6.99

CREATE YOUR OWN LUNCH

Choose Any Two 8.99

Hand-Breaded Shrimp
Broiled or Fried Bay Scallops

Garlic Shrimp Scampi
Chicken Breast Strips

Lightly Breaded Clam Strips
Crunch-Fried Fish

WOOD-GRILLED FRESH FISH

Explore our "Today's Fresh Fish" menu for the day's selections and our chef's latest seasonal recipe.

LUNCH CLASSICS

Chef's Signature Lobster and Shrimp Pasta

Maine lobster, tender shrimp, fresh asparagus and tomatoes in a white wine and lobster butter sauce over linguini. Lunch 11.99 • Full 19.50

Flounder

Oven-broiled or golden-fried. 7.99

Seafood-Stuffed Flounder

Baked with crab-and-seafood stuffing. 8.99

Maple-Glazed Chicken

Wood-grilled chicken breast with a sweet maple and cherry glaze, over wild rice pilaf. 7.75
Add a skewer of Maple-Glazed Jumbo Shrimp 4.00

Hand-Breaded Shrimp

One dozen shrimp fried to a golden brown. 8.25

Farm-Raised Catfish

Blackened or golden-fried. 8.25

Crunchy Popcorn Shrimp

Bite-size shrimp fried until golden brown. 7.99

Chicken Breast Strips

Served with honey mustard. 8.25

Shrimp Linguini Alfredo

Tender shrimp tossed in a garlic Parmesan cream sauce on a bed of linguini. Lunch 9.25 • Full 13.75

Garlic Shrimp Scampi

Tender shrimp oven-broiled in garlic butter sauce. 8.25

Garlic Crab-and-Shrimp Pasta

Sweet crabmeat, tender shrimp and fresh tomatoes topped with a garlic Parmesan cream sauce on a bed of linguini. Lunch 11.25 • Full 16.99

Cajun Chicken Linguini Alfredo

Spicy, tender chicken breast tossed in a garlic Parmesan cream sauce on a bed of linguini. Lunch 8.99 • Full 13.50

Sailor's Platter

Hand-breaded fried shrimp, garlic shrimp scampi and an oven-broiled fish fillet. 9.50

ACCOMPANIMENTS

All entrées except Quick Catches come with: Garden or Caesar salad (add petite shrimp for .99) or coleslaw.
With the exception of pastas and Quick Catches, entrées also come with:
Your choice of fresh broccoli, home-style mashed potatoes, wild rice pilaf, baked potato or fries seasoned with sea salt.

OR SUBSTITUTE ONE OF OUR PREMIUM SIDES

Fresh Asparagus
Seasonal.
2.25 additional

Creamy Langostino Lobster Baked Potato
2.99 additional

Creamy Langostino Lobster Mashed Potatoes
2.99 additional

★ SIGNATURE COMBINATIONS ★



Ultimate Feast®

A tender split Maine lobster tail, steamed snow crab legs, garlic shrimp scampi and Walt's Favorite Shrimp. 23.99

Admiral's Feast

Walt's Favorite Shrimp, bay scallops, clam strips and flounder fried to a golden brown. 16.75

Seaside Shrimp Trio

A generous sampling of our Walt's Favorite Shrimp, savory garlic shrimp scampi and shrimp linguini Alfredo. 16.99

Broiled Seafood Platter

Bay scallops, garlic shrimp scampi and stuffed flounder. 13.99

CREATE YOUR OWN FEAST

Choose Any Two 15.99 • Choose Any Three 19.99

Garlic-Grilled Jumbo Shrimp

Seafood-Stuffed Flounder

Parrot Isle Jumbo Coconut Shrimp

Walt's Favorite Shrimp

Shrimp Linguini Alfredo

Wood-Grilled Fresh Salmon

Garlic Shrimp Scampi

Steamed Snow Crab Legs

Peppercorn-Grilled Sirloin* (3.99 more)

SHRIMP, LOBSTER *and* CRAB

Walt's Favorite Shrimp

Hand-breaded, butterflied shrimp fried to a golden brown. 13.50
Add 1/2 dozen more 3.75

Shrimp Your Way

Choose from fried shrimp, scampi, coconut shrimp bites or popcorn shrimp.
Any Two 11.75 • Any Three 15.50

Parrot Isle

Jumbo Coconut Shrimp

Hand-dipped in coconut batter and fried golden brown. Served with piña colada sauce. 13.99
Add five more 4.25

Rock Lobster Tail

Oven-roasted and served fluffed on the shell. 27.50

Snow Crab Legs

1 pound, steamed and served with melted butter. 17.25
Add 1/2 pound more 4.50

North Pacific King Crab Legs

1 1/2 pounds, steamed and served with melted butter. 26.99

WOOD-FIRE GRILL

shellfish

Wood-Grilled Lobster, Shrimp and Scallops

A split Maine lobster tail and skewered jumbo shrimp and sea scallops with a buttery garlic finish, over wild rice pilaf. 22.99

Garlic-Grilled Jumbo Shrimp

Two skewers of wood-grilled jumbo shrimp finished with a buttery garlic sauce, over wild rice pilaf. 13.99

Wood-Grilled Scallops, Shrimp and Chicken

Skewered sea scallops, jumbo shrimp and a tender chicken breast with a buttery garlic finish, over wild rice pilaf. 16.99

Maui Luau Shrimp and Salmon

Wood-grilled fresh salmon and skewered jumbo shrimp, brushed with our sweet and spicy glaze and served over wild rice pilaf with grilled pineapple. 16.50

Peach-Bourbon BBQ Shrimp and Scallops

Skewered, wood-grilled jumbo shrimp and bacon-wrapped sea scallops with a sweet peach-bourbon BBQ sauce, over crispy onion rings. 15.99

steak

Wood-Grilled Peppercorn Sirloin* and Shrimp

Our center-cut sirloin rubbed with peppercorn seasoning and a skewer of jumbo shrimp finished with a buttery garlic glaze. Served over home-style mashed potatoes. 17.50

Center-Cut NY Strip Steak*

A generous 14 oz. USDA Choice center-cut NY Strip, lightly seasoned and grilled over a wood fire. 19.99

Steak* Lobster-and-Shrimp Oscar

A wood-grilled 14 oz. NY Strip topped with Maine lobster meat, tender shrimp and fresh asparagus in a white wine and lobster butter sauce over mashed potatoes. 24.99

NY Strip* and Rock Lobster Tail

A lightly seasoned, wood-grilled 14 oz. center-cut NY Strip and our oven-roasted rock lobster tail. 29.99

DINNER



#1 RATED
ZAGAT
BEST SEAFOOD

Within the Full-Service Chains category.

SEASIDE STARTERS



**Parrot Isle
Jumbo Coconut Shrimp**
Hand-dipped in our signature batter, then tossed in coconut and fried golden brown. Served with piña colada sauce. 7.99

**Create Your Own
Appetizer Combination**
Choose from:
Crispy Calamari and Vegetables
Clam Strips
Chicken Breast Strips
Mozzarella Cheesesticks
Stuffed Mushrooms (1.99 additional)
Any Two 7.99 • Any Three 9.50

Buffalo Chicken Wings
Served spicy hot with celery sticks and blue cheese dressing. 8.75

Lobster Nachos
Crispy tortilla chips topped with langostino lobster meat, creamy Cheddar and Monterey Jack cheese, fresh pico de gallo, jalapeño peppers and sour cream. 8.99

Crispy Calamari and Vegetables
A generous portion of hand-breaded, golden-fried calamari, broccoli and red bell peppers. Served with tangy marinara and creamy ranch. 8.50

Pan-Seared Crab Cakes
Two crab cakes made with sweet lump crabmeat, celery, onions and bell peppers. Served with remoulade sauce. 8.99

Mozzarella Cheesesticks
Served with tangy marinara. 6.99

Peach-Bourbon BBQ Scallops
Wood-grilled, bacon-wrapped sea scallops with a sweet peach-bourbon BBQ sauce, over crispy onion rings with pico de gallo. 8.99

Chilled Jumbo Shrimp Cocktail
Six jumbo shrimp served with our signature cocktail sauce. 7.99

New England Seafood Sampler
Lobster, crab and seafood-stuffed mushrooms, lightly breaded clam strips and a skewer of wood-grilled, bacon-wrapped sea scallops. 10.50

**Lobster, Crab and
Seafood-Stuffed Mushrooms**
Fresh mushrooms stuffed with seafood, smothered in Monterey Jack cheese and baked golden brown. 7.99

**Lobster, Artichoke
and Seafood Dip**
A creamy three-cheese blend with artichokes, spinach, Maine and langostino lobster, and seafood. Served with tortilla chips and pico de gallo. 8.75

Wood-Grilled Shrimp Bruschetta
Chilled, wood-grilled shrimp tossed with fresh tomatoes, basil, red onions and balsamic vinaigrette, over garlic sourdough toast. 7.99



Lobster Pizza
A crisp thin-crust pizza topped with langostino lobster meat, melted mozzarella cheese, fresh tomatoes and sweet basil. 8.99

SOUPS and SALADS

New England Clam Chowder
Cup 3.99 • Bowl 4.99

Bayou Seafood Gumbo
Cup 3.99 • Bowl 4.99

Creamy Potato Bacon Soup
Cup 4.50 • Bowl 5.50

Hand-Tossed Caesar Salad
Fresh, crisp romaine lettuce tossed with Caesar dressing and topped with Parmesan cheese and your choice of:
Wood-Grilled Shrimp 10.99
Wood-Grilled Chicken 9.99

ADD TO ANY MEAL

Maine Lobster Tail
Wood-grilled or roasted. 10.99

North Pacific King Crab Legs
½ pound, steamed. 9.99

Snow Crab Legs
½ pound, steamed. 7.50

SAVOR MORE OF THE SEA ON MONDAYS AND TUESDAYS

Shrimp Lover's Monday and Tuesday
Choose from fried shrimp, scampi, coconut shrimp bites or popcorn shrimp.
Any Three 13.75 • Any Four 17.25

Seafood is naturally good for you. To learn why, visit redlobster.com or ask your server to show you our LightHouse™ nutritional guide.

★ SIGNATURE COMBINATIONS ★



Ultimate Feast*

A tender split Maine lobster tail, steamed snow crab legs, garlic shrimp scampi and Walt's Favorite Shrimp. 23.99

Seaside Shrimp Trio

A generous sampling of our Walt's Favorite Shrimp, savory garlic shrimp scampi and shrimp linguini Alfredo. 16.99

Admiral's Feast

Walt's Favorite Shrimp, bay scallops, clam strips and flounder fried to a golden brown. 16.75

CREATE YOUR OWN FEAST

Choose Any Two 15.99 • Choose Any Three 19.99

Garlic-Grilled Jumbo Shrimp

Walt's Favorite Shrimp

Garlic Shrimp Scampi

Seafood-Stuffed Flounder

Shrimp Linguini Alfredo

Steamed Snow Crab Legs

Parrot Isle Jumbo Coconut Shrimp

Wood-Grilled Fresh Salmon

Peppercorn-Grilled Sirloin* (3.99 more)

WOOD-FIRE GRILL

today's fresh fish

Explore our "Today's Fresh Fish" menu for the day's selections and our chef's latest seasonal recipe.

shellfish

Wood-Grilled Lobster, Shrimp and Scallops

A split Maine lobster tail and skewered jumbo shrimp and sea scallops with a buttery garlic finish, over wild rice pilaf. 22.99

Garlic-Grilled Jumbo Shrimp

Two skewers of wood-grilled jumbo shrimp finished with a buttery garlic sauce, over wild rice pilaf. 13.99

Wood-Grilled Scallops, Shrimp and Chicken

Skewered sea scallops, jumbo shrimp and a tender chicken breast with a buttery garlic finish, over wild rice pilaf. 16.99

Maui Luau Shrimp and Salmon

Wood-grilled fresh salmon and skewered jumbo shrimp, brushed with our sweet and spicy glaze and served over wild rice pilaf with grilled pineapple. 16.50

Peach-Bourbon BBQ Shrimp and Scallops

Skewered, wood-grilled jumbo shrimp and bacon-wrapped sea scallops with a sweet peach-bourbon BBQ sauce, over crispy onion rings. 15.99

steak and chicken

Wood-Grilled Peppercorn Sirloin* and Shrimp

Our center-cut sirloin rubbed with peppercorn seasoning and a skewer of jumbo shrimp finished with a buttery garlic glaze. Served over home-style mashed potatoes. 17.50

Center-Cut NY Strip Steak*

A generous 14 oz. USDA Choice center-cut NY Strip, lightly seasoned and grilled over a wood fire. 19.99

NY Strip* and Rock Lobster Tail

A lightly seasoned, wood-grilled 14 oz. center-cut NY Strip and our oven-roasted rock lobster tail. 29.99

Steak* Lobster-and-Shrimp Oscar

A wood-grilled 14 oz. NY Strip topped with Maine lobster meat, tender shrimp and fresh asparagus in a white wine and lobster butter sauce over mashed potatoes. 24.99

Maple-Glazed Chicken

Wood-grilled chicken breast with a sweet maple and cherry glaze, over wild rice pilaf. 11.99
Add a skewer of Maple-Glazed Jumbo Shrimp 4.00

LOBSTER *and* CRAB

Chef's Signature Lobster and Shrimp Pasta

Maine lobster, tender shrimp, fresh asparagus and tomatoes in a white wine and lobster butter sauce over linguini.
Half 14.50 • Full 19.50

Garlic Crab-and-Shrimp Pasta

Sweet crabmeat, tender shrimp and fresh tomatoes topped with a garlic Parmesan cream sauce on a bed of linguini.
Half 13.25 • Full 16.99

North Pacific King Crab Legs

1 1/2 pounds, steamed and served with melted butter. 26.99

Snow Crab Legs

1 pound, steamed and served with melted butter. 17.25
Add 1/2 pound more 4.50

Live Maine Lobster

Our fresh, live Maine lobsters are served steamed, or roasted with crab-and-seafood stuffing. Please refer to our "Today's Fresh Fish" menu for availability and pricing.

Rock Lobster Tail

Oven-roasted and served fluffed on the shell. 27.50



SHRIMP

Walt's Favorite Shrimp

Hand-breaded, butterflied shrimp fried to a golden brown. 13.50
Add 1/2 dozen more 3.75

Crunchy Popcorn Shrimp

Bite-size shrimp fried until golden brown. 10.25

Shrimp Linguini Alfredo

Tender shrimp tossed in a garlic Parmesan cream sauce on a bed of linguini.
Half 11.99 • Full 13.75

Parrot Isle Jumbo Coconut Shrimp

Hand-dipped in our signature batter, then tossed in coconut and fried golden brown. Served with piña colada sauce. 13.99
Add five more 4.25

Shrimp Your Way

Choose from fried shrimp, scampi, coconut shrimp bites or popcorn shrimp.
Any Two 11.75 • Any Three 15.50

TRADITIONAL FAVORITES

Seafood-Stuffed Flounder

Twin fillets baked with crab-and-seafood stuffing. 13.25

Flounder

Prepared oven-broiled or golden-fried. 11.99

Cajun Chicken Linguini Alfredo

Spicy, tender chicken breast tossed in a garlic Parmesan cream sauce on a bed of linguini.
Half 11.75 • Full 13.50

Broiled Seafood Platter

Bay scallops, garlic shrimp scampi and stuffed flounder. 13.99

ACCOMPANIMENTS

Unless noted, all entrées come with: Garden or Caesar salad (add petite shrimp for .99) or coleslaw.

With the exception of pastas, entrées also come with:

Your choice of fresh broccoli, home-style mashed potatoes, wild rice pilaf, baked potato or fries seasoned with sea salt.

OR SUBSTITUTE ONE OF OUR PREMIUM SIDES

Fresh Asparagus

Seasonal.
2.25 additional

Creamy Langostino Lobster

Baked Potato
2.99 additional

Creamy Langostino Lobster

Mashed Potatoes
2.99 additional

Because of occasional shortages, some ingredients may vary. If you have special food sensitivities or dietary needs, please ask to speak with a manager.

For your convenience, an optional 15% gratuity will be added for parties of 8 or more.

*These menu items are cooked to the level of doneness you request.
Consuming raw or undercooked meats or shellfish may increase your risk of food borne illness.

SIGNATURE DRINKS



Sunset Passion Colada
A classic, frozen Malibu coconut rum piña colada topped with a taste of strawberry.

Bahama Mama
A frozen blend of tropical fruit flavors mixed with Captain Morgan Original Spiced Rum and topped with a splash of Myers's dark rum.

Berry Mango Daiquiri
A frozen combination of Bacardi rum and tropical mangoes swirled and topped with sweet, blended strawberries.

Classic Margarita
Made with Sauza Gold tequila. Frozen or on the rocks.

Top-Shelf Margarita
Our Sauza Gold tequila margarita served with a sidecar of Grand Marnier. Frozen or on the rocks.

Lobsterita®
Our extra-large, frozen Sauza Gold tequila margarita. Traditional, strawberry or raspberry.

Malibu Hurricane
Malibu coconut rum and tropical fruit juices, topped with a splash of Southern Comfort.

Top-Shelf Long Island Iced Tea
A premium blend of Absolut, Tanqueray, Bacardi and Patrón Citrónge.

Mango Mai Tai
Malibu mango rum, triple sec and grenadine blended with the sweet, tropical juices of oranges and pineapples.

Triple Berry Sangria
Sutter Home merlot and the juices of blueberries, strawberries and blackberries with a hint of ginger.

Be sure to also ask your server about our variety of premium spirits.

WINE

Our wines are listed from milder to bolder within varieties.

		Split			Glass	Bottle
Sparkling			Blush			
Sparkling Brut	Korbel	7.50	White Zinfandel	Sutter Home	5.25	20.00
			White Zinfandel	Beringer	5.75	22.00
White		Glass	Red		Glass	Bottle
Riesling	Chateau Ste Michelle	6.25	Merlot	Sutter Home	4.95	19.00
Pinot Grigio	Cavit	5.75	Merlot	Columbia Crest Two Vines	5.95	23.00
Pinot Grigio	Ecco Domani	6.25	Merlot	Blackstone	6.95	27.00
Sauvignon Blanc	BY Coastal Estates	5.95	Cabernet Sauvignon			
Chardonnay	Sutter Home	4.95		Beringer Founders' Estate	6.50	25.00
Chardonnay	Yellow Tail	5.75	Cabernet Sauvignon	Excelsior	6.95	27.00
Chardonnay	Robert Mondavi Private Selection	6.95				
Chardonnay	Kendall-Jackson Vintner's Reserve	7.95				

BEER

Ask your server for our additional offerings and local favorites.



Draft Beer

Sam Adams
Bud Light
Yuengling

Bottled Beer

Imported and Specialty	Domestic
Sam Adams Seasonal	Michelob® ULTRA™
Corona Extra	Coors Light
Corona Light	Bud Light
Guinness	O'Doul's (nonalcoholic)
Heineken	Miller Lite
Stella Artois	Miller Genuine Draft
Amstel Light	Budweiser

NONALCOHOLIC DRINKS

Fountain Beverages

Coke® • Diet Coke® • Sprite®
Dr Pepper®
Minute Maid® Light™ Lemonade
Minute Maid® Raspberry Lemonade

Bottled Beverages

IBC™ Root Beer 2.65
Saratoga Spring Water 2.65
Perrier Sparkling Water 2.65

Coffee and Tea

Harbor Café Coffee™
Iced Tea
Hot Tea
Boston Iced Tea

Complimentary refills on Fountain Beverages, Coffee and Tea

Sail Away Smoothies 3.99

Sunset Strawberry
Berry Strawberry Banana
Banana Bay Chocolate

Tropical Freezes 3.99

Orange or Pineapple