



Hot Starters

Breakfast Egg Rolls . . . 14
scrambled eggs, bacon, white sharp cheddar,
scallions & sambal ketchup

Garlic Shrimp 16
sautéed in olive oil & garlic, hint of
piri piri sauce, served with toast points

Coconut Shrimp 16
panko crusted with Thai chili sauce

Drunk & Angry Clams . 18
hot cherry peppers & lager broth, served with
toast points

Crispy Calamari 20
polenta encrusted with sweet & spicy gochujang
aioli, sesame seeds, cilantro / traditional marinara
or buttermilk ranch

Chilled & Raw

**Raw Shucked
Blue Point Oysters**
by the piece **\$3 each**

**Raw Shucked
Middle Neck Clams**
½ dozen 8
dozen 16

Tuna Nachos 18
sesame & peppercorn crusted tuna, wasabi
aioli, wakame salad, sesame ginger teriyaki,
wonton chips & charred pineapple

Shrimp Cocktail GF . . . 20
wild colossal shrimp, house cocktail sauce

½ Point Lobster GF . . . 21
house cocktail sauce, tarragon aioli

Casual Bites

Served w/ Hand Cut Old
Bay French Fries

Hamburger / Cheeseburger . . 16
lettuce, tomato, onion on a brioche bun
add egg +2
add bacon +3

**Grilled Chicken &
Bacon Sandwich** 16
lettuce, tomato & onion on a Portuguese roll

**Nashville Style Flounder
Sandwich** 18
spicy honey, cole slaw, house-made pickles,
Portuguese roll

Dutch Baby Pancakes . . 18
(Your Choice of Sweet
or Savory)
sweet - warm maple syrup and butter
savory - melted leeks, sauteed mushrooms,
chives, bacon and white cheddar

**French Toast Bread
Pudding** 18
warm maple syrup, whipped cream and cinnamon

Peperonata Baked Eggs . 18
spicy pepper and tomato sauce, 3 baked eggs
and crostini for dipping

Crab Cake Sandwich . . 20
lettuce, tomato & onion on a Brioche Roll

Point Lobster Roll 30
potato roll, buttered lobster meat

Hangover Burger 24
all beef burger, chorizo, bacon, pork roll, cherry
pepper aioli, american cheese & sunny side up egg

**Bulgogi Steak Breakfast
Chimichanga** 24
kimchi fried rice, scrambled eggs, sauteed
peppers & onions, cilantro, toasted sesame
seeds, sweet & spicy pickles, sambal aioli in
a crispy flour tortilla

Cold Lobster Roll 30
potato roll, citrus lobster salad

Lobster Avocado Toast . . 25
lemon smashed avocado, red pepper flake,
roasted fennel, celery leaves, extra virgin olive oil,
sea salt & balsamic reduction over sourdough toast

Lobster Croque Monsieur 25
butter poached lobster tail, oven roasted ham,
parmesan, gruyere, bechamel on toasted
sourdough

Make it a Croque Madame
(add an egg) - +2

Soups / Salads

*Add any protein to salad

Soup Of The Day 8
chef's selection

Lobster Bisque 12
sherry reduction

Sesame Ginger 15
crisp romaine, almonds, carrots, wonton chips,
sesame ginger dressing

Grilled Chicken Caesar . 18
crisp romaine, house made dressing herbed
croutons, grana padano

Burrata & Beet 18
burrata, baby greens, toasted pistachio, pickled
red onion, basil honey vinaigrette

Benedicts

Served w/mixed greens salad

Vegetarian Eggs Benedict 22
sauteed spinach, jersey tomato, asparagus, poached
egg and hollandaise over toasted english muffin

Smoked Salmon Benedict . 22
sauteed spinach, jersey tomato, bacon, poached
egg and lemon caper hollandaise over toasted
english muffin

Lobster Benedict 22
fresh picked lobster meat, poached egg and
hollandaise over toasted english muffin

Pork Roll Benedict 22
pork roll, poached egg and hollandaise over
toasted english muffin

Entrees

Lobster Mac & Cheese . . 18

Lobster Omelette 19
Hand picked lobster meat, fresh corn off the
cob, bell pepper, shallot, scallion & cheddar

**Seared Ahi Tuna
Breakfast Bowl** 22
furikake sticky rice, egg, wakame salad, cucumber,
cabbage slaw, sambal aioli and sweet soy glaze

Shrimp and Grits 24
red and green bell peppers, spanish onion,
chorizo, cheesy bacon grits and brown butter-
lemon sauce

Steak and Eggs 29
grilled new york strip, three eggs any style,
home fries & bearnaise sauce

\$5 Plate Sharing Charge
Parties of 6 or more, gratuity can be added*

Red & White Sangria made fresh daily - served by the glass, half pitcher or full pitcher

Sparkling

01 Francois Montand

Brut Sparkling 10 34

02 Francois Montand

Brut Sparkling Rosé 10 34

03 Zardetto

Prosecco 10 34

04 Cleto Chiarli

Vecchia Lambrusco Di Sorbara 12 42

05 Barone Pizzini

Extra Brut Franciacorta 55

06 Laurent Perrier

Brut La Cuvée Champagne 80

07 Laurent Perrier

Cuvée Rosé Brut Champagne 125

Follow us on  

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Whites

08 Zenato

Pinot Grigio Doc *Veneto* 9 30

09 Terranoble

Chardonnay *Elqui Valley* 9 30

10 Villa Maria

Sauvignon Blanc *Marlborough* 10 34

11 Clean Slate

Riesling *Mosel* 10 34

12 Ancient Peaks

Sauvignon Blanc 11 36

13 Château Ducasse

Bordeaux Blanc *Bordeaux* 12 42

14 Salvard Domaine du Cheverny

Vin de France Sauvignon Blanc
Loire Valley 12 42

15 Bodega Garzón

Albariño Reserva 10 34

16 Mer Soleil

Chardonnay Reserve
Santa Lucia Highlands 12 42

17 Villa Maria

Sauvignon Blanc Reserve
Wairau Valley 14 46

18 Vietti

Moscato D'asti *Piedmont* 35

19 Tiefenbrunner

Pinot Grigio igt *Alto Adige* 38

20 Alain Chavy

Bourgogne Blanc 65

21 Rombauer Vineyards

Chardonnay 2018 *Carneros* 75

Rosé

22 Gueissard

Rosé *Côtes de Provence* 10 25

23 Lapostolle

Le Rosé *Chili* 9 24

Reds

24 Cousino-Macul

Cabernet Sauvignon
Maipo Valley 9 30

25 Deloach Heritage Reserve

Pinot Noir *California* 10 34

26 Silk & Spice

Red Blend *Portugal* 10 34

27 The Arsonist

Red Blend 12 42

28 Selvapiana

Chianti Rufina 12 42

29 Matthews Blackboard

Merlot *Washington* 13 35

30 Dough

Pinot Noir *Oregon* 13 35

31 Kermit Lynch

Côtes Du Rhône *Rhône* 14 35

32 Seghesio

Zinfandel *Sonoma* 35

33 Collemassari Rigoletto Rosso DOC

Sangiovese *Organic Tuscany* 12 40

34 Matchbook

Cabernet Sauvignon
Dunnigan Hills 12 42

35 Catena Vista Flores

Malbec *Mendoza* 12 42

36 Tinto Rey

Tempranillo *Dunnigan Hills* 13 42

37 Lapostolle Cuvée Alexandre

Cabernet Franc 16 50

38 Lapostolle Cuvée Alexandre

Carmenere 16 50

39 Lapostolle Cuvée Alexandre

Cabernet Sauvignon 16 50

40 Marques De Riscal

. 50

41 Belle Glos

Las Alturas Pinot Noir
California 20 65

42 Textbook

Cabernet Sauvignon

Paso Robles 16 65

43 The Herdsman

Red Blend Giguere Estate 17 67

44 Domaine de Bellene

Savigny-Les Beaune Vv 2017
Burgundy 75

45 Ancient Peaks

Oyster Ridge (Bordeaux Blend)
Paso Robles 111

46 Il Marroneto

Brunello Di Montalcino DOCG 2014
Tuscany 115

47 Zenato

Amarone DOCG 2015 *Veneto* 125

48 Frogs Leap

Cabernet Sauvignon Rutherford 2016
Napa 125

49 Duckhorn Vineyard

Cabernet Sauvignon 2016 *Napa* 125

50 Cliff Lede

Cabernet Sauvignon *Napa* 125

51 Caymus

Cabernet Sauvignon *Napa* 150