



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

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Whites

08 Zenato	
Pinot Grigio Doc <i>Veneto</i>	9 30
09 Terranoble	
Chardonnay <i>Elqui Valley</i>	9 30
10 Villa Maria	
Sauvignon Blanc <i>Marlborough</i>	10 34
11 Clean Slate	
Riesling <i>Mosel</i>	10 34
12 Ancient Peaks	
Sauvignon Blanc	11 36

13 Château Ducasse	
Bordeaux Blanc <i>Bordeaux</i>	12 42
14 Salvard Domaine du Cheverny	
Vin de France Sauvignon Blanc <i>Loire Valley</i>	12 42
15 Bodega Garzón	
Albariño Reserva	10 34
16 Mer Soleil	
Chardonnay Reserve <i>Santa Lucia Highlands</i>	12 42

17 Villa Maria	
Sauvignon Blanc Reserve <i>Wairau Valley</i>	14 46
18 Vietti	
Moscato D'asti <i>Piedmont</i>	35
19 Tiefenbrunner	
Pinot Grigio igt <i>Alto Adige</i>	38
20 Alain Chavy	
Bourgogne Blanc	65
21 Amici	
Chardonnay Sonoma	60

Rosé

22 Gueissard	
Rosé <i>Côtes de Provence</i>	10 25

23 Lapostolle	
Le Rosé <i>Chili</i>	9 24

Reds

24 Cousino-Macul	
Cabernet Sauvignon <i>Maipo Valley</i>	9 30
25 Deloach Heritage Reserve	
Pinot Noir <i>California</i>	10 34
26 Silk & Spice	
Red Blend <i>Portugal</i>	10 34
27 The Arsonist	
Red Blend	12 42
28 Selvapiana	
Chianti Rufina	12 42
29 Matthews Blackboard	
Merlot <i>Washington</i>	13 35
30 Dough	
Pinot Noir <i>Oregon</i>	13 35
31 Kermit Lynch	
Côtes Du Rhône <i>Rhône</i>	14 35
32 Seghesio	
Zinfandel <i>Sonoma</i>	40
33 Collemassari Rigoletto Rosso 	
Sangiovese Blend <i>Tuscany</i>	12 40

34 Matchbook	
Cabernet Sauvignon <i>Dunnigan Hills</i>	12 42
35 Catena Vista Flores	
Malbec <i>Mendoza</i>	12 42
36 Tinto Rey	
Tempranillo <i>Dunnigan Hills</i>	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 Goldeneye	
Anderson valley pinot noir	75
42 Textbook	
Cabernet Sauvignon <i>Paso Robles</i>	16 65

43 The Herdsman	
Red Blend Giguere Estate	17 67
44 Domaine Michel Magnien	
Pinot noir <i>Burgundy</i>	70
45 Ancient Peaks	
Oyster Ridge (Bordeaux Blend) <i>Paso Robles</i>	111
46 Altesino	
Brunello Di Montalcino DOCG <i>Tuscany</i>	100
47 Zenato	
Amarone DOCG 2015 <i>Veneto</i>	125
48 Frogs Leap	
Cabernet Sauvignon Rutherford 2016 <i>Napa</i>	125
49 Duckhorn Vineyard	
Cabernet Sauvignon 2016 <i>Napa</i>	125
50 Amici	
Cabernet Sauvignon <i>Napa</i>	90
51 Caymus	
Cabernet Sauvignon <i>Napa</i>	150

 Organic