

The Lobster Loft

318 42nd Place, Sea Isle City, NJ

Appetizers

SERVED HOT

CRABBY BALLS 11.99
Our Homemade Famous Blend of Crab & Spice Lightly Breaded & Fried Golden

CRAB NACHOS 18.99
Chips Topped with Jumbo Lump Crabmeat, Diced Tomato, Jalapeno Peppers & Melted Cheese, with Sour Cream & Salsa.

Steamed Mid Neck Clams 11.99
Served with White Garlic Sauce

Fried Calamari 11.99
Hand Breaded & Fried

Famous Buffalo Wings 13.99
Choice of Hot Sauce, Honey BBQ, Sweet Chili Thai & Teriyaki

Fried Clam Strips 12.99
Fresh Jersey Shore Clam Strips

Clams Casino 11.99
Tony's Special Recipe

Steamed Mussels 11.99
Marinara Red or White Wine Garlic

Stuffed Mushrooms 12.99
Our Old Fashion Crab Imperial

Sea Scallops 14.99
Wrapped in Bacon with Teriyaki Sauce

Fried Mozzarella 9.99
Homemade, Fresh Hand Breaded

Shrimp Poppers 11.99
Cheese Stuffed Shrimp

Applewood Bacon Wrapped Scallops \$14.99
Sundried Tomato Pesto Cream Sauce

SERVED COLD

Petite Lump Crabmeat Cocktail 14.99

Sesame Encrusted Ahi Tuna 13.99
Thinly Sliced Sushi-Grade Tuna. Served w/Wakame, Soy, Pickled Ginger & Wasabi

Roasted Peppers w/Provolone Cheese 9.99

Bruschetta 8.99

Crab & Artichoke Dip \$13.99
Lump Crabmeat & Heart of Artichoke in a Creamy Cheese Sauce. Served w/Tortilla Chips.

Jumbo Gulf Shrimp Cocktail w/Lemon Wedge 12.99

Succulent Clams on the Half Shell
half dz. 6.99 dz. 11.99

Oysters on the Half Shell
(4) 10.00 (6) 14.00

Soup

Lobster Bisque Bowl 8.99 | Cup 7.99
Manhattan Clam Chowder Bowl 8.99 Cup 7.99
Soup du Jour Bowl 6.99 Cup 5.99

Salads

COLD SEAFOOD PLATTER 38.99
Steamed Whole Maine Lobster, Jumbo Gulf Shrimp, Jumbo Lump Crabmeat, Clams, Cape May Salts Oysters on a Half Shell, Served on a Bed of Mixed Greens with all the Fixings.

Caesar Salad 10.99
w/Gulf Shrimp 16.99 w/Chicken 14.99
Crisp Romaine Lettuce Tossed w/Cheese Garlic Croutons & Caesar Dressing

Chef Tony's Greek Salad 14.99
Crisp Romaine Lettuce, Feta Cheese, Greek Seasonings, Tomatoes, Cucumbers, Onions, Stuffed Grape Leaves, Hard Boiled Eggs, Roasted Red Peppers & Kalamata Olives

Baby Spinach Salad 9.99
Fresh Tender Spinach, Mushrooms & Choice of Dressing, Topped w/Crisp Bacon & Chopped Egg

Adrian Salad 27.99
Crisp Romaine Lettuce & Fresh Tender Spinach, Topped w/Fresh Gulf Shrimp, Lump Crabmeat, Tomatoes, Cucumbers, Eggs, Feta Cheese, Olives, Roasted Peppers & Bruschetta

Soft Drinks

Coke, Diet Coke, 7up, Root Beer, Unsweetened Iced Tea, Lemonade, Sweet Iced Tea, Chocolate Milk, Milk & Apple Juice 2.50

Seafood

All entrees served with salad & choice of vegetable & potato or pasta
Lobster Bisque a la carte 3.99 Small Caesar Salad a la carte 3.99

Seafood Combo 28.99
Broiled Flounder, Sea Scallops & Gulf Shrimp, with Half Lobster Stuffed w/Jumbo Lump Crabmeat 36.99

Steamboat Willie 41.99
Whole Lobster, Clams, Alaskan Snow Crab, Mussels, Corn, & Potato, Cooked in Beer & Spices in a Steam Boat Steamer

Stuff Any Lobster with Crab Imperial 8.99

Lobster Tail 31.99
8 oz. Tail, Broiled to Perfection, Served w/Drawn Butter with Crab Imperial 39.99

Whole Maine Lobster
2 lb.; 3 lb; 4 lb
Cracked & Served w/Drawn Butter & Lemon Market Price

Seafood Pescatore 42.99
Shrimp, Sea Scallops, Clams, Mussels, Lobster, & Crab Over Cappalini Red Italiano or White Garlic Bianco

Whole Maine Lobster, 1 1/4 lb. 26.99
Cracked & Served w/Drawn Butter & Lemon

Fresh Jersey Founder 23.99
Broiled or Fried to Perfection

Surf & Turf 51.99
8 oz. Center Cut Filet with 8 oz. Lobster Tail

Flounder Stuffed w/Crab Imperial 31.99

Flounder Francaise 26.99
Egg Battered, White Wine, Lemon Butter Sauce

Baked Crab Imperial 27.99
Our Old Fashion Crab Imperial Baked to Perfection

Petite Jumbo Lump Crab Cakes 27.99
Award Winning Broiled or Deep Fried

Jumbo Stuffed Gulf Shrimp 28.99
Broiled & Stuffed with Our Crab Imperial

Sea Scallops 26.99 Broiled or Deep Fried to Perfection
Blackened 27.99

Fried Jumbo Gulf Shrimp
Hand Breaded 24.99

Sesame Seared Tuna Steak 24.99
w/Warm Asian Slaw, Vegetable Du Jour & Thai Chili Sauce

Broiled Salmon World's Best!
North Atlantic Scottish Salmon 23.99
Blackened 24.99
Stuff w/crabmeat add 7.99

Alaskan King Crab Legs
Steamed in Old Bay, Butter Sauce Market Price

Fried Oyster Dinner
(6 oysters) 20.99

Pasta & Seafood

Plate Sharing Charge 5.99 • Includes Formica Atlantic City Bread & Tossed House Salad

Pasta Topped w/Clams or Mussels 21.99
Choice of White Garlic Bianco or Red Italiano Sauce

Shrimp & Sea Scallop Rose 29.99
Sautéed Shrimp & Sea Scallops Over Penne Rigate w/Sautéed Spinach & Roasted Peppers. Finished w/ a Rose Sauce

Seafood Scampi 32.99
Shrimp, Sea Scallops & Lump Crabmeat in a Scampi Sauce Over Pasta

Seafood Fra Diavolo 32.99
Shrimp, Sea Scallops & Lump Crabmeat in a Spicy Fra Diavolo Sauce Over Pasta

Shrimp Scampi 24.99
In Classic Scampi Sauce, w/Artichoke Hearts & Sundried Tomatoes Over Linguine

Lobster Mac n Cheese 19.99
Elbow Macaroni w/Chunks of Lobster in a Gruyere Cheddar Seasoned Sauce

Steak & Chicken

All Entrees Served with Tossed House Salad & Choice of Vegetable & Potato or Pasta with Red Italiano Sauce or Garlic Bianco.
Small Caesar Salad a la carte 3.99 Plate Sharing Charge 5.99

8oz Center Cut Filet Mignon 32.99
Broiled Expertly to Melt in Your Mouth add Crab Meat 8.99

Chicken Marsala 19.99
Sautéed Chicken w/Mushrooms in a Light Marsala Wine Sauce

New York Strip 32.99
12 oz. Center Cut Broiled to Perfection Add Crab Meat 8.99

Chicken Piccata 19.99
Sautéed Chicken in a Lemon Butter White Wine Sauce

Chicken Alla Parmigiana 20.99
Chicken Breast Topped with Mozzarella Cheese & Marinara Sauce

Chicken Francaise 24.99
Boneless Chicken Breasts Egg Battered, White Wine, in a Lemon Butter Sauce

The Lobster Loft

Early Bird Dinner Menu \$16.99

Available Every Night from 4:00pm - 6:00pm

All Entrees Served with Salad or Soup du Jour & Dessert • Sorry, No Substitutions. Plate Sharing 5.99

Lobster Mac 'n Cheese - Complete
Fresh Jersey Flounder; Broiled or Fried
(1) Homemade Lump Crab Cake, Broiled or Fried
Broiled North Atlantic Salmon
Fried Jumbo Gulf Shrimp - Hand Breaded
Pasta w/Clams (Red Italiano or Garlic Bianco)
Pasta w/Mussels (Red Italiano or Garlic Bianco)
Chicken Alla Parmigiana - with a Side of Pasta
Chicken Francaise - w/ Side of Pasta, Egg Battered, White Wine Lemon Butter Sauce
(6) Chef Tony's Cheese Ravioli - w/(2) Homemade Meatballs

Children's Menu \$6.99

Choice of One:

Spaghetti w/Meatball • Fried Flounder w/Fries • Cheese Ravioli w/Meatball
Chicken Fingers w/Fries • Hamburger w/Fries • Tony's Mac 'n Cheese

*Sunday Only - 1 FREE kid's dinner with (1) purchased adult dinner

*Special Runs from Memorial Day thru Labor Day *

Weekly Specials

Every Monday Night Lobster Loft Land & Sea

Buffet \$32.99 PP

Alaskan Snow Crab Clusters
Drawn Butter- Lemon Wedges
U Peel Shrimp Seasoned
with Old Bay Seasoning
Seafood Cakes Broiled or Fried
Deviled Clams • Clams and Pasta
Mussels over Pasta
(Red Italiano or Garlic Bianco Sauces)
Broiled or Fried Catch of the Day
Chicken Alla Parmigiana
Bay Scallops & Shrimp Stir Fry
House Tossed Salads
Homemade Desserts
Rice Pudding-Apple Crisp – Chocolate Mousse

Every Tuesday Wednesday & Thursday 2 for 1 Dinner Menu \$32.99

Chicken Alla Parmigiana
Chicken Francaise
Chicken Piccata • Chicken Marsala
Broiled Salmon • Broiled or Fried Flounder
Shrimp Scampi • Fried Shrimp
Clams or Mussels, Red Italiano or Garlic Bianco
(Plate Sharing \$5.99)
No Substitutions, Thank You.)

Every Friday and Saturday

"Old Steamboat Willie's Special"

Seafood Lover's Dream \$39.99

Whole Maine Lobster
Alaskan Snow Crab Clusters - Clams -
Mussels - Steamed Gulf Shrimp
Corn on the Cob
Red Bliss Potatoes
Steamed to Perfection in Beer
and Lobster Loft Special Spices

Sunday Lobster Loft "Lobster Fest"

All Whole Lobsters, Cracked & Served with Drawn Butter

1 1/4 Whole Maine Lobster \$24.99 - Drawn Butter, Corn on the Cob, Red Bliss Potatoes, Home Made Slaw

Market Price 2 lb Stuffed Maine Lobster - 2 lb. Stuffed Maine Lobster - with Lump Crab Meat add \$7.99
Severed with Corn on the Cob, Red Bliss Potatoes, Home Made Slaw, Drawn Butter, Lemon Wedge

2 lb, 3 lb., 4 lb. Lobsters Market Price - Served w/Drawn Butter, Corn on the Cob, Red Bliss Potatoes, Home Made Slaw

Lobster Roll \$19.99 - Fresh Handpicked Lobster, Mayonnaise, Celery, Lettuce & Lemon/Lime on a Bun

Lobster Mac and Cheese \$19.99 - Elbow Macaroni w/Chunks of Lobster in a Gruyere Cheddar Seasoned Sauce