

LOBSTER FEST THE BOATYARD

16 TO 26 SEPTEMBER

WINE PAIRINGS

LOBSTER FEST SPECIAL: BLANC PESCADOR

A touch of sparkle from a second fermentation gives this dry & fruity lightly sparkling white wine a special freshness. Ideal pairing with seafood & Lobster! Spain 11.5% Bottle 24.00



SEA CHANGE CHARDONNAY

This Prize winning Chardonnay is vibrant and juicy, bursting Full of lemons, limes and citrus zest. Each bottle helps support charities fighting ocean pollution!

Glass 125ml 4.50 / 175ml 6.75 / Bottle 26.00



STARTER

LOBSTER MAC N CHEESE BALLS

Macaroni & lobster balls with bread crumbs, then deep fried till crisp and golden, served with tomato & basil sauce 8.95

LOBSTER MAINS

MANX LOBSTER & QUEENIE GRATIN

Local lobster & sauteed queenie scallops cooked in a creamy white wine sauce, topped with Manx creameries cheddar, gratinated, served with choice of chips or potatoes
1/2 Lobster 23.00 / or Whole 34.00

LOBSTER KATSU

Panko breaded lobster, homemade katsu curry sauce, Bombay potatoes, cauliflower bhaji 29.00

MANX LOBSTER PAELLA

A gorgeous Spanish style Paella, Manx Lobster, Paella rice, infused with saffron, red peppers, peas, chorizo, onions & garlic (df, gf)
1/2 Lobster 20.00 / Whole 32.00

LOBSTER FEST OFFER

2 Whole Lobsters, 2 Side Dishes, Garlic Butter
& 2 glasses of prosecco 65.00
(3 supp Thermidor style per lobster)

SIDE DISHES ?

New Potatoes 4.00 | Chips 4.00 | Side Salad 4.00
Seasonal Vegetables 4.00
Garden Peas or Homemade Mushy Peas 2.75