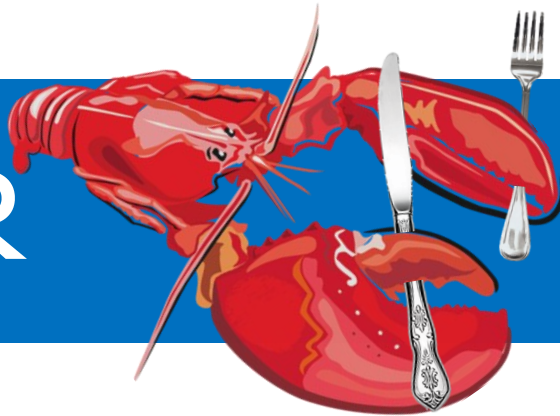


LOBSTER



FEST 23

LOBSTER FEST WINE PARING SUGGESTION

Blanc Pescador, Spain 11.5% 27.00

Soft fruit fragrance & plenty of vigour. Light and pleasant on the palate, with a delicious sparkle.

LOBSTER STARTER

Lobster Scotch Egg

Hens egg coated in local lobster meat, & a crust of golden bread crumbs
Homemade lemon herb mayo 11.50

LUNCHTIME SPECIAL

Lobster Benedict

Toasted muffin, meat of half lobster, sliced ham, poached egg, hollandaise sauce 22

LOBSTER MAINS

Lobster Thermidor

Local lobster cooked in a brandy, mustard, shallots & cream sauce, topped with parmesan, baked in the shell, served with thick cut chips or potatoes
1/2 Lobster 22.00 / or Whole 38

Lobster Paella

A gorgeous Spanish style Paella, Manx Lobster, Paella rice, infused with saffron, Mussels, red peppers, peas, chorizo, onions, & garlic (gf / df*)
1/2 Lobster 23.5 / or Whole 38

Lobster Surf & Turf

1/2 Manx Lobster, 4oz Sirloin Steak, garlic butter, twice cooked chips 38 (gf*)



Boatyard Lobster Platter - Yessir!

(For two to share... or not)

2 Whole Lobsters, Garlic butter (Thermidor sauce + 4 per lobster)

Choice of 2 sides: chips / new potatoes / salad, and 2 glasses of prosecco* 75 (df*)



SOMETHING ON THE SIDE?

Buttery New Potatoes (vg*) 4.25 / Twice cooked Chips (vg) 4.25

Pickled Onion Rings (vg) 3 / Garden peas (vg, gf) 2.75 / Mushy peas (vg, gf) 2.75

Mixed Salad (vg) 4.50 / Saffron & pistachio buttered kale, tender stem broccoli, peas (vg*) 5

Lobster platter

Alternative drinks, Peroni, Asahi, Heineken Zero Lager, 125ml Pinot Grigio/ 125ml Rioja, or any soft drink. Lobster Thermidor Sauce supplement £4 per lobster. Sides as described. Other sides will be charged as extra.