



# PJ LOBSTER HOUSE

RESTAURANT & FISH MARKET



## STARTERS

### OYSTERS ON THE HALF SHELL\*

Served with a mignonette sauce, cocktail sauce and lemons  
TWELVE - 28 SIX - 14

### CLAMS ON THE HALF SHELL\*

Local little neck clams served with cocktail sauce and lemons  
TWELVE - 19 SIX - 9.50

### FIRECRACKER CALAMARI

Crispy calamari dusted with peppadew seasoning and teamed with roasted corn, peppers, avocado and a scallion cream dipping sauce 26



### FRIED CALAMARI

Deep fried calamari rings served with marinara sauce 22

### SNOW CRAB LEGS

Served with drawn butter; Sold in one pound increments PRICED DAILY

### BROKEN SNOW CRAB LEGS

Two pounds of snow crab pieces served with drawn butter PRICED DAILY

### ALASKAN KING CRAB LEGS

Served with drawn butter; Sold in one pound increments PRICED DAILY

### KING CRAB KNUCKLES & CLAWS

One pound steamed, served with drawn butter PRICED DAILY



### BAKED CHOPPED CLAMS

Four clams served with lemons 10

### CLAMS CASINO

Broiled whole little neck clams topped with bacon, butter, and red peppers 13

### BUCKET OF STEAMERS

Local soft shell clams, fresh clam juice rinse, and a drawn butter dip 32

### BONELESS WINGS

Choose your style: Hot, BBQ, Honey BBQ, Hot Bleu, Orange Teriyaki or Plain 15

### BONE IN WINGS

Choose your style: Hot, BBQ, Honey BBQ, Hot Bleu, Orange Teriyaki or Plain 15

### STEAMED CLAMS

Local little neck clams steamed with white wine and garlic  
TWELVE - 20 SIX - 10



### BUCKET OF MUSSELS

Prepared in your choice of marinara, white wine and garlic or fra diavolo 17

### SHRIMP AND FETA FLATBREAD

Grilled shrimp topped with fresh spinach, roasted red peppers, feta and parmesan cheese, finished with a balsamic glaze and served on a cauliflower crust 23



### PJ LOBSTER HOUSE FAVORITE

### FRIED SHRIMP

Large deep fried shrimp served with cocktail sauce and lemons 18

### OYSTERS ROCKEFELLER\*

Four local oysters baked and topped with fresh spinach, bacon, panko breadcrumb, swiss, and parmesan cheese 21

### BAY SCALLOPS

Choose your style: deep fried, broiled, scampi, or Cajun 20



### FRIED OYSTERS

Deep fried local oysters 23

### FRIED MOZZARELLA

Deep fried breaded mozzarella served with marinara sauce 14



### SHRIMP COCKTAIL

Large shrimp served with cocktail sauce and lemons 14



### SEAFOOD SALAD

Fresh calamari, shrimp and scallops tossed with red peppers, red onions, olives, garlic, lemon juice and olive oil 19

### OCTOPUS SALAD

Spanish octopus legs sliced and tossed with red peppers, red onions, olives, lemon juice, garlic and olive oil 23

### CLAMS OREGANATA

Whole little neck clams with an oregano crumb topping 12

### CRAB CAKES

Homemade crab cakes prepared with lump crab meat, served with rémoulade sauce and lemons PRICED DAILY

### COCO FOR COCONUT FRIED SHRIMP

Malibu coconut jumbo fried shrimp with an orange horseradish sauce 15

### SEAFOOD APPETIZER SAMPLER

Two baked clams, one crab cake, clam strips and fried calamari 32

### SPINACH & ARTICHOKE DIP

A blend of creamy spinach, artichoke hearts, and shaved parmesan cheese served with fresh dipping chips 13

### LOBSTER ROLL SLIDERS

Hand picked lobster meat tossed with Hellman's mayo, served on mini sweet Hawaiian rolls PRICED DAILY

### FRIED CLAM STRIPS

Mini fried clams served with tartar sauce and lemons 19

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Before placing your order, please inform your server if a person in your party has a food allergy.

20% gratuity added to parties of 10 or more.



## SALADS

ADD CHICKEN OR SHRIMP TO ANY SALAD - 10

### MEDITERRANEAN SALAD

Romaine hearts topped with feta cheese, stuffed queen olives, tomatoes, cucumbers and red onions, served with our homemade feta cheese vinaigrette dressing 15



### CRAB CAKE SALAD

Homemade lump crab meat served over a classic house garden salad with your choice of dressing 27

### FISH SALAD

Your choice of Salmon, Mahi-Mahi, or Bay Scallops grilled or blackened atop our classic house garden salad 29  
Sub Tuna\* or Swordfish - 38

### PJ'S HOUSE SALAD

Romaine hearts, tomatoes, red onions, cucumbers and fresh grated carrots served with your choice of dressing

LARGE - 9 SMALL - 6



### CLASSIC CAESAR SALAD

Romaine hearts tossed in creamy Caesar dressing topped with shaved parmesan cheese, fresh black pepper and seasoned croutons.

LARGE - 14 SMALL - 12

### DRESSINGS

Golden Italian, Bleu Cheese, Thousand Island, Balsamic Vinaigrette, Ranch, Creamy Caesar, Honey Mustard

## CURRENT SPECIALS

PLEASE NO SHARING WITH ALL YOU CAN EAT SPECIALS.  
ORDER AS MUCH AS YOU'D LIKE, BUT NO DOGGY BAGS!

### MONDAY - WEDNESDAY

All Inclusive Dinner For Two Special  
*Separate Menu Available*

### CRUISE 'N TUESDAYS

ALL YOU CAN EAT SNOW CRAB LEGS  
Served with soup or salad, two sides, and unlimited crab legs. *Served From 4:00 - 9:00*

MARKET PRICED

### HAPPY HOUR MONDAY-FRIDAY

3:00 - 5:00 PM

Appetizers	DISCOUNTED 3
All Beers/Seltzers	6
Specialty Cocktails	10
Select Wine Bottles	20

### THURSDAY

#### LOBSTER FEST

Steamed 1¼ pound lobster, mussels, corn on the cob, red potatoes and a house garden salad

MARKET PRICED

#### Upgrade Your Lobster

1¾, 2, 2½, or 3 pound  
*Ask your server for pricing and availability.*

#### Have Your Lobster Stuffed

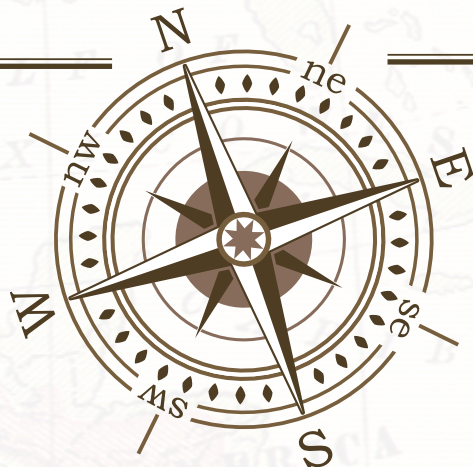
15 per lobster

#### Substitute Mussels with:

Steamers (Soft Shell Clams)	add 4
6 Steamed Little Neck Clams	add 3
12 Steamed Little Clams	add 7

## HOMEMADE SOUPS

	CUP	BOWL	QUART
Manhattan Clam Chowder	7	9.50	19
New England Clam Chowder	7	9.50	19
Our Famous Lobster Bisque	7	9.50	19
French Onion Soup		8	
Any Soup In A Bread Bowl		10	



### PJ LOBSTER HOUSE FAVORITE

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## QUICK FIX

### SANDWICHES - COMBOS - BASKETS

ADD A HOUSE GARDEN SALAD - 5

SUBSTITUTE A HOUSE GARDEN SALAD OR CUP OF SOUP FOR A SIDE DISH - 3


#### TRADITIONAL BASKETS

-  **FISH & CHIPS**  
Beer battered cod fillets served with seasoned waffle fries, coleslaw, and tartar sauce
- |           |    |
|-----------|----|
| 4 PIECE - | 26 |
| 3 PIECE - | 23 |
| 2 PIECE - | 21 |

#### CLAM STRIPS

Mini fried clams served with french fries, coleslaw, and tartar sauce

22

-  **FRIED OYSTERS**  
Deep fried local oysters served with french fries, coleslaw, and tartar sauce
- 28

#### LARGE SHRIMP

Large shrimp cooked your style: deep fried, grilled, broiled, cajun or scampi, served with french fries, coleslaw, cocktail & tartar sauce

20

#### CHICKEN FINGERS

Chicken tenderloins served with french fries, coleslaw and honey mustard

17

#### BAY SCALLOPS

Cooked your style: fried, broiled, cajun or scampi served with french fries, coleslaw, cocktail, and tartar sauce

23

#### COMBINATIONS

##### SOUP & SANDWICH

One of our delicious sandwiches accompanied with your choice of New England or Manhattan clam chowder, Lobster bisque, or French onion soup

CHICKEN, CHEESEBURGER\*, OR SHRIMP SALAD - 25

FLOUNDER - 29

CRAB CAKE - 30

LOBSTER ROLL - MKT

UPGRADE TO A BOWL OF SOUP -  
ADD 2.50

##### SOUP & SALAD

A bowl of French onion soup, lobster bisque, Manhattan or New England clam chowder teamed with a house garden salad

15

-  **BAKED CLAM COMBO**  
Two baked clams served with your choice of soup and a house garden salad
- 18

UPGRADE TO A BOWL  
OF SOUP ADD 2.50

#### SANDWICHES

ALL SANDWICHES ARE GARNISHED WITH FRENCH FRIES & COLESLAW

-  **COLD LOBSTER ROLL**  
Fresh lobster salad made with hand picked lobster meat mixed with celery and Hellmann's mayonnaise served on a toasted New England style brioche bun
- PRICED DAILY

#### HOT LOBSTER ROLL


Warm chunks of lobster tossed in butter served on a toasted New England style brioche bun

PRICED DAILY

#### CHICKEN

All natural antibiotic free chicken cutlet served fried, grilled or cajun and topped with lettuce and tomato on a sweet Brioche bun

22

-  **SHRIMP SALAD**  
Large shrimp tossed with celery and Hellman's mayonnaise topped with lettuce and tomato on a sweet Brioche bun
- 23

#### CRAB CAKE

Homemade crab cakes prepared with lump crab meat topped with lettuce, tomato, and remoulade sauce on a French club roll

28

#### LOCAL CAUGHT FLOUNDER

Deep fried or broiled fillet topped with lettuce, tomato and tartar sauce on a French club roll

27

#### CAJUN SWORDFISH TACO-DILLAS

Cajun Swordfish wrapped with a cool cilantro lime slaw by a cheese quesadilla

34

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## CATCH THIS

SERVED WITH YOUR CHOICE OF TWO SIDE DISHES

ADD A HOUSE GARDEN SALAD - 5

SUBSTITUTE A HOUSE GARDEN SALAD OR CUP OF SOUP FOR A SIDE DISH - 3

### CRAB CAKES

Homemade lump crab meat cakes served with rémoulade sauce PRICED DAILY

### STUFFED FILLET OF FLOUNDER

Local flounder wrapped around our homemade seafood stuffing consisting of shrimp, lump crabmeat, scallops, mozzarella cheese, and breadcrumbs 40



### COCO FOR COCONUT FRIED SHRIMP

Malibu coconut jumbo fried shrimp served with orange horseradish sauce 29

### SEAFOOD PAELLA

Shrimp, scallops, mussels, clams and sausage atop a bed of seasoned rice

*This dish comes with rice instead of two sides* 28

### MAHI-MAHI PICCATA

Egg and flour coated pan seared mahi-mahi sautéed with artichokes and capers in a lemon, butter, white wine sauce 29

### BLACKENED CHILEAN SEA BASS

Cajun seasoned Chilean sea bass pan seared in a cast iron skillet PRICED DAILY



### CAST IRON COMBO

Swordfish, bay scallops and shrimp coated with our homemade Cajun spice blend and pan seared in a cast iron skillet 38



### FISHERMAN'S PLATTER

Large shrimp, bay scallops, local flounder and clams served broiled or deep fried 40

### SESAME ENCRUSTED TUNA\*

Yellow fin tuna coated in black and white sesame seeds and pan seared served with wasabi sauce 42

### FLOUNDER FRANCESE

Local caught flounder coated with an egg and flour batter and sautéed in a lemon, butter, white wine sauce 40

### MIXED OCEAN GRILL

Mahi-Mahi, swordfish and tuna grilled and topped with a roasted garlic butter sauce 48



### HONEY MUSTARD SALMON

Pan seared salmon fillet topped with a sweet and spicy honey mustard horseradish sauce 30

SUBSTITUTE ORGANIC SALMON

ADD 12.00

### STUFFED JUMBO SHRIMP

Jumbo shrimp wrapped with our homemade seafood stuffing consisting of shrimp, lump crabmeat, scallops, mozzarella cheese, and breadcrumbs 38

### CAJUN SWORDFISH

Fresh cut swordfish steak coated with Cajun spices and pan seared in a cast iron skillet 39

### SALMON PINWHEEL

Salmon fillet wrapped around our homemade seafood stuffing consisting of shrimp, lump crabmeat, scallops, mozzarella cheese, and breadcrumbs 30



## YOUR FISH - YOUR STYLE

SERVED WITH TWO SIDE DISHES

ADD A HOUSE GARDEN SALAD - 5

SUBSTITUTE A HOUSE GARDEN SALAD

OR CUP OF SOUP FOR A SIDE DISH - 3

### SELECT YOUR STYLE

### SELECT YOUR FISH

Jumbo Shrimp	31
Tuna*	42
Mahi-Mahi	29
Swordfish	39
Farmed Salmon	30
Organic Salmon	42
Flounder/Fluke	40
Chilean Seabass	PRICED DAILY
Cod	35
Sea Scallops	43

**Broiled:** Lemon juice, garlic, paprika, pesto sauce and white wine

**Fried:** Coated with seasoned breadcrumbs and deep fried

**Grilled: Non-seasoned** and seared on a high heat flat top

**Scampi:** Sautéed with garlic, butter, basil, breadcrumbs and white wine

**Blackened:** Very spicy cajun seasoned and cooked in a cast iron skillet

**Pan Seared:** Sautéed with fresh spinach, shallots, and tomatoes



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## LOBSTER LOVERS

HAVE YOUR LOBSTER STUFFED  
ADD 15 PER LOBSTER



### TRADITIONAL LOBSTER DINNER

Served with a house garden salad and two side dishes  
Your choice of 1 ¼, 1 ¾, 2, 2 ½ or 3 lbs.

PRICED DAILY



### LOBSTER HOUSE SPECIAL

1 ¼ pound steamed lobster served with shrimp cocktail, a cup of soup, a house garden salad and one side dish

PRICED DAILY

### TRADITIONAL CLAMBAKE

1 ¼ pound steamed lobster and your choice of steamers, mussels or six steamed clams. Served with a steamed red potato, an ear of corn and a house garden salad

PRICED DAILY

### DOWNEAST DINNER FOR TWO

Two 1 ¼ pound steamed lobsters, your choice of steamers, mussels, or twelve steamed clams, two cups of soup, and two house garden salads

PRICED DAILY

### LOBSTER LOVER'S SPECIAL FOR TWO

Two 1 ¼ pound steamed lobsters, two 8oz sirloin steaks, two cups of soup, two house garden salads, and two side dishes

PRICED DAILY

### TWIN LOBSTER TAILS

Two 7 oz. lobster tails broiled with butter and garlic, served with a house garden salad and two side dishes

PRICED DAILY

### SURF & TURF

1 ¼ pound steamed lobster and a grilled 8oz sirloin steak. Served with a house garden salad and two side dishes

PRICED DAILY



### LOBSTER FRA DIAVOLO

1 ¼ pound lobster, sautéed with shrimp, scallops, mussels and clams in a spicy marinara sauce served over pasta. Served with a house garden salad

PRICED DAILY

### STEAMED LOBSTERS ALA CARTE

Your choice of 1 ¼, 1 ¾, 2, 2 ½, or 3 pound. Served with drawn butter and lemons

PRICED DAILY



### COLD LOBSTER ROLL

Fresh lobster salad made with hand picked lobster meat mixed with celery and Hellmann's mayonnaise served on a toasted New England style brioche bun. Served with french fries and cole slaw

PRICED DAILY

### HOT LOBSTER ROLL

Warm chunks of lobster tossed in butter served on a toasted New England style brioche bun. Served with french fries and cole slaw

PRICED DAILY

## STEAK

ADD A HOUSE GARDEN SALAD 5

SUBSTITUTE A HOUSE GARDEN SALAD OR CUP OF SOUP FOR A SIDE DISH - 3

### CHAR-GRILLED SIRLOIN\*

An 8 oz. USDA Choice sirloin steak seasoned and grilled to your liking. Served with a house garden salad and two side dishes

PRICED DAILY

### FILET MIGNON\*

An 8oz USDA Choice boneless beef tenderloin seasoned with salt and cracked black pepper. Served with a house garden salad and two side dishes

PRICED DAILY

### BONE IN RIBEYE\*

A 16oz USDA Frenched Ribeye steak seasoned with salt and cracked black pepper. Served with a house garden salad and two side dishes

PRICED DAILY

### SURF & TURF KABOBS\*

Grilled fillet mignon, jumbo shrimp, and mini potatoes topped with garlic butter and served over a bed of fresh string beans

29

## INCLUDED SIDE DISH CHOICES

FRENCH FRIES  
WAFFLE FRIES  
SWEET POTATO FRIES  
STEAMED RED POTATOES  
CREAMED SPINACH

CORN ON THE COB (2)  
MASHED POTATOES  
SEASONED RICE  
COLESLAW  
STEAMED FRESH MIXED VEGETABLES

PASTA  
WITH MARINARA OR BUTTER & GARLIC  
PASTA WITH CLAM SAUCE (ADD 3)

ALL SIDES ARE ALA CARTE - 9



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## **BURGER FACTORY**

**WE PROUDLY ALWAYS SERVE CERTIFIED ANGUS BEEF BURGERS**  
ALL BURGERS ARE GARNISHED WITH FRENCH FRIES AND COLESLAW  
ADD A HOUSE GARDEN SALAD - 5  
SUBSTITUTE A GARDEN SALAD OR CUP OF SOUP INSTEAD OF FRIES - 3

### **THE PJ CLASSIC\***

Two 4oz CAB patties layered with special sauce, lettuce, pickles, and American cheese on a sweet Brioche bun 22

### **CRABBY PATTY\***


A 10 oz CAB patty topped with our homemade crab cake and Cajun kickin jalapeno sauce on a sweet Brioche bun 27

### **CHEESEBURGER\***

A 10 oz CAB patty topped with lettuce, tomato, and American cheese on a sweet Brioche bun 21

## **PASTA**

SERVED WITH A HOUSE GARDEN SALAD  
CHOICE OF LINGUINI, PENNE, OR ANGEL HAIR PASTA  
GLUTEN FREE ROTINI - 3

 **SEAFOOD MARINARA**  
Shrimp, scallops, mussels, and clams sautéed with our homemade marinara sauce

34

### **SHRIMP SCAMPI**

Large shrimp sautéed in butter, garlic, breadcrumbs and white wine

23

### **LINGUINI & RED OR WHITE CLAM SAUCE**

Fresh shucked local clams sautéed with fresh herbs and roasted garlic

21

### **SHRIMP PARMESAN**

Large deep fried shrimp topped with marinara sauce and mozzarella cheese

27

### **PENNE ALLA VODKA**

Penne pasta tossed in a tomato cream sauce with shallots and bacon

23

ADD CHICKEN OR SHRIMP - 10

### **CHICKEN PARMESAN**

Deep fried antibiotic free chicken cutlets topped with marinara sauce and mozzarella cheese

28

### **SHRIMP FRANCESE**

Large shrimp coated with an egg and flour batter, sautéed in a lemon, butter, white wine sauce

25

 **SHRIMP & SCALLOP ALFREDO**

Bay scallops and large shrimp tossed in a creamy cheese sauce

26

### **LOBSTER TAIL SCAMPI**

Four lobster tail halves sautéed in butter, garlic, breadcrumbs and white wine

PRICED DAILY

 **SEAFOOD SUPREME**

Shrimp, scallops, mussels, and clams sautéed in a garlic, cream, and cheese sauce

34

### **SHRIMP & LITTLENECK CLAM SCAMPI**

Large shrimp and local littleneck clams sautéed with fresh garlic, butter, breadcrumbs and white wine

27

### **CHICKEN FRANCESE**

Antibiotic free chicken cutlets coated with an egg and flour batter, sautéed in a lemon, butter and white wine sauce

26

### **LOBSTER MAC AND CHEESE**

Shell pasta tossed in a creamy three cheese sauce with lobster meat, finished with panko bread crumbs

45

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