

# EAST

## Friday Night Maine Lobster Menu July 2010

### **Hot Crab and Lobster Dip for Two**

*Back fin Crab and Chopped Maine Lobster baked with Three Cheeses, Scallions, and Low Country Seasoning served bubbling hot with Grilled Baguette*

**16**

### **Steamed Maine Lobster**

*One and a half pound Maine Lobster steamed and served in the shell with Baby Red Potatoes, Grilled Asparagus, and Drawn Butter*

**34**

### **Butter Poached Lobster**

*One and a half pound Maine Lobster removed from the shell and Butter Poached, served with Herb Risotto, grilled Asparagus, and finished with a Brandy Lobster Sauce*

**36**

### **Lobster and Crab**

*Cilantro Pesto grilled Maine Lobster Tail paired with our Jumbo Lump Crab Cake served with two tone Tomato Risotto, Summer Vegetable Sauté, and finished with a Cilantro Beurre Blanc*

**38**

### **Lobster and Filet**

*Butter Poached Maine Lobster Tail paired with our Petit Cab Filet Mignon grilled to perfection and served with Yukon Gold Whipped Potatoes, Summer Vegetable sauté, and finished with a Lemon Butter Sauce and a Merlot Demi-Glaze*

**42**

