

LOBSTER LAB

SOUPS

New England Clam Chowder \$9
Add a Sourdough Bread Bowl +\$6

Lobster Bisque \$12
Add lobster +\$14

SHAREABLES

Chips/Fries \$8
Truffle Chips/Truffle Fries \$12
Served with Truffle Aioli

Grilled Cauliflower \$15
Dill Pickle Aioli, Arugula, Parmigiano-Reggiano

Calamari \$16
House Tartar Sauce

Wrapped Shrimp \$16
Sweet Chili Aioli - Rice Wrapped

Roasted Artichoke \$19
Stracciatella, Olives, Confit Tomatoes, Herb Oil

Mussels \$21
White Wine, Garlic, Parsley, Grilled Sourdough
Add House-made Spaghetti +7

Harpoon \$24
Prawn & NY Steak Skewer, Grilled Peppers, Broccolini

Caviar bites \$30
Brioche toast, Herb Cream Cheese, Hard-Boiled Egg Yolk, Chives

Lobster Flight \$39
Three Petite Rolls: Maine, Connecticut & Truffle

SALADS

House Salad \$12
Baby Gem, Cucumber, Tomato, Fennel, Radish, Avocado, Citrus Vinaigrette

Carlsbad Strawberry Salad \$16
Arugula, Strawberries, Cucumber, Mint, Almonds, Parmigiano-Reggiano, Balsamic Vinaigrette

Classic Caesar Salad \$16
Baby Romaine, Bread Crumbs, Caesar Dressing, Parmigiano-Reggiano

ADD ON SALAD

Grilled Shrimp	\$7
Smoked Salmon	\$9
Lobster	\$14
Steak	\$15

KIDS MENU

Chicken Tenders & Fries \$12
Kids' Steak & Fries \$16
5oz-Portion NY Strip, French Fries

MAC & CHEESE

Just Mac \$9
Truffle Mac & Cheese \$13
Lobster Mac & Cheese \$24

GRILLED CHEESE

Served with House-Made Chips

Classic \$15
Shrimp \$20
Crab \$24
Lobster \$34
Served with Lobster Bisque

ROLLS

Served with House-Made Chips

	REGULAR	XL	XXL
Shrimp Roll ❄️			
Classic \$18 Feeling Truffly \$20 Cali \$21	\$18	\$25	-
Crab Roll ❄️			
Classic \$25 Feeling Truffly \$25 Cali \$28	\$25	\$34	-
Lobster Roll VOTED BEST LOBSTER ROLL IN SAN DIEGO ON 			
Maine \$30 Connecticut (Warm) \$30	\$30	\$48	\$70
Feeling Truffly \$32 Cali \$35			

SANDWICHES

Served with House-Made Chips

Smoked Salmon Sandwich \$21
Herbed Cream Cheese, Red Onion, Cucumber, Tomato, Capers, Arugula

Classic Tuna Melt \$21
House Tuna Salad, Cheddar, Tomato

Premium Tuna Melt \$23
House Tuna Salad, Cheddar, Tomato, Lettuce, Bacon, Avocado

ENTREES

Fish & Chips \$19
Beer-Battered Cod, French Fries, House Tartar Sauce

Spaghetti Di Mare \$28
Calamari, Shrimp, Mussels, House-made Pomodoro

Lobster Ravioli \$31
Lobster Bisque, Stracciatella, Balsamic Pearls, Herb Oil

Steak Frites \$32
NY Strip, French Fries, Chimichurri

Mediterranean Branzino \$34
Capers, Olives, Cherry Tomatoes, Garlic, Fresh Herbs

Surf & Turf \$69
NY Strip, Lobster Tail, Boursin Mashed Potatoes, Broccolini

DESSERTS

Brownie \$12
Vanilla Ice Cream +\$3

Basque Cheesecake \$12

DRINK MENU

HOUSE COCKTAILS

Passion of the Coast \$17

Malfy Limone Gin, Lemon juice, Passion fruit syrup, Aperol, Prosecco. Garnished with Candied orange

Mamma Said... \$17

Califino Blanco Tequila, lime juice, Luxardo Del Santo, maraschino liqueur, Demerara syrup, celery bitters.

Honey, I'm Home \$17

Pendleton Whisky, lemon juice, honey-clove syrup, ginger beer.

The Right Peach of Mind \$17

Pisco, peach syrup, lemon juice, lime juice, dry vermouth, egg white foam.

Put It on the Pony's \$17

Clocktower Gin, Earl Grey tea syrup, lemon juice, Italicus Rosolio di Bergamotto, grapefruit juice.

Hotta Under de Watah \$17

Madre Mezcal, triple sec, lime juice, verdita, Tajín rim.

Whisk Me Away \$17

Westward Whiskey, lemon juice, honey-clove syrup, Amaro Nino, bitters.

Holla Back \$17

Hideout Vodka, banana liqueur, Averna, coffee liqueur, fresh espresso, walnut bitters.

Rock Lobstaaahh \$19

Lobster butter-washed Stoli Vodka, dry vermouth, lemon oleo saccharum, celery bitters, fresh dill.

The Dirty Pearl \$25

Ketel One Vodka, dry vermouth, olive brine, celery bitters. Garnished with crème fraîche and caviar.

WHITE WINE

	GLASS	BOTTLE
La Gioiosa Prosecco Italy	\$10	\$35
DAOU Chardonnay Paso Robles	\$18	\$65
Ruffino Pinot Grigio Italy	\$14	\$50
The Beach Rosé France	\$14	\$50
Justin Sauvignon Blanc Central Coast	\$15	\$55
Isabey Savignon Aegean Region	\$15	\$65
Chalk Hill Chardonnay Sonoma County	\$18	\$65
Kim Crawford Sauvignon Blanc New Zealand	\$18	\$65

RED WINE

	GLASS	BOTTLE
DAOU Cabernet Sauvignon Paso Robles	\$15	\$55
Justin Cabernet Sauvignon Paso Robles	\$15	\$65
Sevilen Kalecik Karasi Aegean Region	\$15	\$65
Erath Pinot Noir Oregon	\$18	\$65

DRAFT BEER \$8

Salty Crew Blonde Ale
Burgeon Cali Crush Pale Ale
Societe Pupil IPA
Fall Brewing Plenty for All Pilsner
JuneShine P.O.G.
Harland Hazy IPA

BOTTLE BEER \$7

Coors Light
Michelob Ultra
Pacifico
Donna's Pickle Beer
The Long Drink
Surfside
Lemonade Vodka • Strawberry Lemonade
Vodka • Blueberry Lemonade Vodka
Bomonti Unfiltered Lager
High Noon Black Cherry HARD SELTZER
Ginger Beer \$5

SOFT DRINKS & REFRESHERS \$3.50

Coke
Diet Coke
Sprite
Sweet Tea
Unsweet Tea
Ginger Ale
Club Soda
Tonic Water
Lemonade

WATER \$9

Saratoga Still Water
Saratoga Sparkling Water
Acqua Panna Still Water

KIDS DRINKS \$3.50

Chocolate Milk
Apple Juice