

CHEF LEWIN'S *Caribbean Lobster Menu*

OPEN FOR LUNCH AND DINNER

STARTER

Lobster Bisque 22

A rich and velvety Caribbean lobster bisque infused with aromatic herbs, finished with fresh cream and served with toasted garlic crostini.

MAIN COURSES

Lobster Burger 34

A succulent Caribbean lobster patty topped with lettuce, vine-ripened tomato, cheddar cheese, and house-made citrus aioli on a toasted brioche bun. Served with seasoned French fries.

Lobster Fried Rice 36

Wok-fried jasmine rice tossed with tender Caribbean lobster, egg, mixed vegetables, garlic, ginger, scallions, and a touch of soy and sesame.

Lobster Jacos 36

Three soft flour tortillas filled with grilled Caribbean lobster, tropical slaw, avocado crema, fresh cilantro, and pico de gallo. Served with seasoned fries and lime wedges.

Mild Jerk Lobster 62

Grilled Caribbean spiny lobster brushed with a mild jerk butter glaze and served with coconut rice, grilled seasonal vegetables, and charred lime.

Lobster Thermidor 65

Caribbean lobster meat folded into a creamy white wine, Dijon mustard, and Gruyère cheese sauce, baked in the shell until golden and served with herb-roasted potatoes and asparagus.

Surf & Turf 74

An 8 oz grilled beef fillet paired with a buttery Caribbean lobster tail, served with garlic mashed potatoes, seasonal vegetables, and a red wine demi-glace.

Lobster Fettuccine 48

Fresh fettuccine tossed with Caribbean lobster in a garlic, white wine, lemon butter cream sauce, finished with Parmesan cheese, fresh parsley, and cherry tomatoes.

Lobster BLT 34

Butter-poached Caribbean lobster layered with crispy bacon, lettuce, tomato, and herb aioli on toasted sourdough bread. Served with French fries.

Lobster Escovitch 62

Grilled Caribbean lobster topped with a vibrant escovitch of pickled peppers, onions, carrots, and Scotch bonnet, served with festival and a fresh garden salad.