

# The Black Lobster Restaurant Week Menu

## Appetizers

### **Crispy Calamari**

Fried calamari tossed with grape tomatoes, sliced hot cherry peppers, garlic lemon butter; served with a marinara sauce

### **Popcorn Shrimp**

Fried bay shrimp served plain with tartar sauce OR your choice of buffalo or sesame sauce

### **Southwestern Pulled Pork Spring Rolls**

BBQ pulled pork, baby spinach & toasted corn in a hand wrapped spring roll fried to golden perfection; served with our jalapeno ranch sauce

## Entrees

### **Haddock Au Gratin**

Fresh local haddock in a creamy cheddar cheese sauce in a casserole dish with garlic mashed potatoes & summer vegetables

### **Caribbean Salmon**

Grilled Salmon, summer vegetables & jasmine rice served topped with a green apple curry sauce

### **Sweet & Spicy Chicken**

Grilled chicken tenders in an Asian sweet & spicy chili sauce with bok choy, mung beans, & water chestnuts over jasmine rice; topped with candied walnuts

## Dessert

### **Homemade Grape nut Pudding**

Custard topped grape nut cereal baked to perfection

### **Colossal Brownie Sundae**

A giant brownie topped with three scoops of vanilla ice cream, caramel, chocolate & whipped cream

### **Strawberry Shortcake**

A warmed biscuit topped with vanilla ice cream, strawberries & whipped cream