

Lobster Shanty

Fall Restaurant Week Menu

*We are offering both the \$15 2-course dinner and the \$25 3-course dinner options.
For \$15 you may select either a Starter or a Finish, plus a Main dish.
For \$25 you may select one item from each category.*

Starters

Chinese 5-spice dusted calamari served with cilantro lime mayo

Lobster Spring roll; a fresh rice roll filled with lobster, jicama, chilies, lime & sesame seeds, served with a blood orange gastrique

Tabasco Poached Connecticut Blue Point Oysters served with a bacon & black pepper aioli

Mains

Pan Seared Scallops and angel hair pasta tossed with ginger, garlic, lemongrass & chili threads

Grilled Shrimp served on a chilled black bean & corn salad with cilantro, lime & grilled vegetables

Smoked Lobster Tail over cheesy bacon grits with wilted spinach

Finish

Melon wrapped in prosciutto, served with ginger crème Lobster Ice Cream with a wee ginger cookie

Cheese plate from our friends at Shubie's; Consider Bardell Farm's Pawlett from Vermont and Robinson Farm's Tekenink Tomme from Massachusetts, served with a bit of quince paste and an assortment of crackers

For Reservations:

The Lobster Shanty
25 Front Street, Salem, MA - (978) 745-5449