

Lobster Haven Seafood Market & Shanty

MENU



We accept all credit cards



Hours

Monday-Thursday: 11am—9pm

Friday-Saturday: 11am—10pm

Sunday: 11am—9pm

lobsterhaven.com

Join us on Facebook!



Prices subject to change

Lobster Haven started out In 2006 with a father and son who wanted to create a friendly East Coast style lobster and seafood market where everyone could enjoy the quality fresh seafood they grew up with. We have been growing ever since and are delighted to bring you some of our favorite dishes from Maine along with delicious favorites from other regions. We know that you will enjoy the best quality seafood around and are happy to have our family serving yours. Enjoy!

Soups

New England Clam Chowder

Jambalaya-A tomato based New Orleans favorite with onions, fresh peppers, shrimp, chicken, andouille sausage and rice.

Cup \$4.99 Bowl \$8.99

Lobster Chowder

Cup \$8.99 Bowl \$14.99

Salads

Caesar

Crisp Romaine lettuce, tomato and red onions with croutons tossed in dressing.

\$6.99

Add fried chicken strips **\$8.99**

Add Pan Seared Salmon **\$14.99**

Get Your **Jazzy Shrimp** On

Pan Seared Sausage, Onion, tossed with Shrimp, Corn, Potatoes and our house Seasoning.

Special **\$14.99** *Reg* \$19.99

New Entree Item

Appetizers

“Soon to be famous” Crab Cakes

Fresh picked Louisiana blue crab lightly seasoned and mixed with scallions and just the right amount of buttery cracker crumbs.

\$16.99

Smoked Fish Spread

So fresh it has a bite! Smoked and prepared in-house with the freshest fish available and served with Club crackers.

\$8.99

Conch Fritters

Our Key West inspired recipe served with home made remoulade sauce.

\$9.99

Calamari

We start with the whole squid, hand slice it then lightly bread and fry it. Served with onion straws and home made marinara.

\$9.99

There is a risk associated with consuming raw oysters and clams. If YOU have a chronic illness of the liver, stomach or blood and/or have immune disorder, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If YOU are unsure of YOUR risk consult your physician.

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Shrimp Appetizers

TnT

Our lightly breaded shrimp fried golden brown & tossed in a Sriracha aioli.

\$9.99

Garlic Feta Shrimp

Our fresh pan seared shrimp peeled & served in a creamy homemade garlic feta sauce. Served with toast points.

\$12.99

Fried shrimp basket

A half pound of or fresh shrimp peeled & lightly breaded. Served with homemade cocktail sauce.

\$11.99

Shrimp Cocktail

Made to order steamed shrimp cooled to perfection!

\$6.99

Steamed Shrimp Basket

You peel'em & eat'em! Half pound of shrimp lightly seasoned.

\$8.99

Chicken Alfredo

Sliced Pan chicken and our signature, homemade Alfredo sauce over linguine pasta. Made to order with butter, fresh garlic & cream, Tossed with linguine & feta cheese. \$15.99



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Don't be shellfish! Share some of our fresh clams and oysters!

New England Steamers *Pissah* Clams

An East Coast Favorite! One pound of perfectly steamed soft shell clams.

\$12.99

Hard shell clams

Steamed and served with drawn butter.

Little Necks **\$9.99 doz**

Middle Necks **\$10.99doz**

Oysters on the half shell

Our freshest oysters shucked upon order .

\$19.99 Doz.

Snow Cove, Maine Oyster \$21.99

Black Mussels

One pound of fresh mussels served in our homemade garlic butter & white wine sauce or our home made marinara. Served with toast points.

\$9.99

Additional sides

French fries **\$2.99**

Seasoned red potato

Corn on the cob

Steamed Broccoli **\$2.00**

Cole Slaw

Potato Salad **\$1.50**

Lobster Haven Signatures

Served with Cape Cod potato chips and home made potato salad or cole slaw.

Lobster Roll

Top Shelf! A toasted split top roll lightly smeared with mayo, served with a strip of crispy lettuce and overflowing with a quarter pound of cold freshly shucked Maine lobster.

\$25.99

Crab Cake Sandwich

Our "Soon to be famous" crab cake pan seared to perfection and served on a toasted roll with crab sauce, lettuce & tomato.

\$16.99

Ucon Rolls

Not for the calorie conscience! A toasted split top roll filled with warm freshly shucked Maine lobster drenched in butter.

\$25.99

Blackened Mahi Tacos

Mahai mahi seasoned with a blackened seasoning served up with a fresh pico de gio, cilantro lime aoli as well as sriracha, with fresh cabbage. These tacos are fresh, light, and on so delicious. Yum

\$15.99

Fried Entrees

Served with seasoned french fries.

Fish and Chips

Lightly breaded haddock deep fried and served with home made cole slaw, tartar sauce and lemons.

\$18.99

Fresh Grouper sandwich

Lightly breaded grouper served on a toasted roll with remoulade sauce lettuce and tomato.

5oz \$15.99.

8 oz \$21.99

Fried Shrimp Dinner

Our large shrimp peeled and lightly breaded, served with home made cocktail sauce and cole slaw.

\$18.99

Belly Clams

These are the real deal! Whole large steamer clams shucked in house, lightly breaded and served on top of onion straws with home made cole slaw and tartar. .

\$21.99

Shrimp Po Boy

Lightly breaded shrimp served on a toasted roll with remoulade sauce, shredded Colby jack cheese, lettuce and pico.

\$15.99



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Steamed Buckets

Choose one of our already made buckets (no substitutions please) or build your own!

Lobster Haven Shanty Bake

One and a half pound Maine lobster, one pound of New England steamer clams and one pound of fresh mussels served with corn on the cob, red potato, clam broth and drawn butter.

\$41.95

Upgrade to a 2# \$11.99

Gold Bucket

Try it all! A one pound Maine lobster (6)Middle neck clams (6)black mussels (8)large shrimp, half a pound of Louisiana style crawfish and a snow crab cluster. Served with corn on the cob, red potato, clam broth, cocktail sauce and drawn butter.

\$39.99

Upgrade to 1 1/2 \$11.99

Upgrade to 2# \$22.99

Build your own bucket or Entrée

Its easy! Start with any starter in the grey boxes and add anything else you want. You can share the dish but no check splitting please.

Build a Lobster Bucket	
Chix Lobster Starter	\$ 23.99
1 1/4 Lobster Starter	\$ 29.99
1 1/2 Lobster Starter	\$ 34.99
Large Lobster \$23.00/#	
1# Snow Crab Starter 5-8	\$ 17.99
1# Crawfish Starter	\$ 12.99
(8) Large Shrimp	\$ 6.99
(6) Little Neck Clams	\$ 2.99
1# Steamers	\$ 10.99
CrayFish 1/4#	\$ 3.99
Snow Crab Cluster	\$ 12.99
Corn	\$ 1.50
Red Potate	\$ 1.50
Black Mussels (8)	\$ 2.99
1/4# Sausage	\$ 1.99
Chix Lobster Extra	\$ 15.99
1 1/4 Lobster Extra	\$ 19.99
1 1/2 Lobster Extra	\$ 29.99
*You have to buy a starter to Build a Bucket	
**No splitting a check on a Build a Bucket	

Entrees

All items served with corn on the cob and seasoned red potato unless stated otherwise.

Snow Crab Dinner

One and a half pounds of the highest quality large snow crab, steamed and served with drawn butter.

\$29.99

Peel and Eat Shrimp Dinner

Our large Gulf shrimp steamed, lightly seasoned and served with home made cocktail sauce.

\$18.99

Lazy Man

We pick it for you! Five to six ounces of hand picked Maine lobster served on a bed of Ritz cracker crumbs and drenched in drawn butter.

\$28.99

French Quarter Seafood Bake

A culinary trip to The Big Easy! Our tender shell off shrimp, bay scallops and fresh black mussels drenched in a cheesy garlic sauce and paired with steamed broccoli and red potato.

\$20.99

Maui Glazed Salmon

Our fresh pan seared salmon served smothered in our home made sweet chili glaze.

\$21.99

Seared Sea Scallops

Half a pound of lightly seasoned and pan seared scallops in a buttery garlic wine sauce.

\$21.99

Add shrimp \$24.99

Just for Kids

French fries will be seasoned unless otherwise requested.

Chicken Tenders

Lightly breaded hand cut chicken breast fried golden brown and served with honey mustard and fries.

\$8.95

Chicken Parmesan

Our chicken strips served on a toasted roll with home made marinara and parmesan cheese. Served with fries.

\$9.95

Hot Dog

Served on a warm bun with fries.

\$4.99

Mac and Cheese

Served with Cape Cod potato chips

\$4.99

Hot Dog only

\$1.99

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