

• SIGNATURE DRINKS •



Sunset Passion Colada
A classic, frozen Malibu coconut rum piña colada topped with a taste of strawberry.

Bahama Mama
A frozen blend of tropical fruit flavors mixed with Captain Morgan Original Spiced Rum and topped with a splash of Myers's dark rum.

Berry Mango Daiquiri
A frozen combination of Bacardi rum and tropical mangoes swirled and topped with sweet, blended strawberries.

Classic Margarita
Made with Sauza Gold tequila. Frozen or on the rocks.

Top-Shelf Margarita
Our Sauza Gold tequila margarita served with a sidecar of Grand Marnier. Frozen or on the rocks.

Lobsterita®
Our extra-large, frozen Sauza Gold tequila margarita. Traditional, strawberry or raspberry.

Malibu Hurricane
Malibu coconut rum and tropical fruit juices, topped with a splash of Southern Comfort.

Top-Shelf Long Island Iced Tea
A premium blend of Absolut, Tanqueray, Bacardi and Patrón Citrónge.

Mango Mai Tai
Malibu mango rum and grenadine blended with the sweet, tropical juices of oranges and pineapples.

Triple Berry Sangria
Sutter Home merlot and the juices of blueberries, strawberries and blackberries with a hint of ginger.

Be sure to also ask your server about our variety of premium spirits.

• WINE •

Our wines are listed from milder to bolder within varietals.

Sparkling	Split	Blush	Glass	Bottle
Sparkling Brut <i>Korbel</i>	7.95	White Zinfandel <i>Sutter Home</i>	5.75	22.00
		White Zinfandel <i>Beringer</i>	6.25	24.00
White	Glass	Bottle	Glass	Bottle
Riesling <i>Chateau Ste Michelle</i>	6.50	25.00	Red	
Pinot Grigio <i>Cavit</i>	6.25	24.00	Merlot <i>Sutter Home</i>	5.50 21.00
Pinot Grigio <i>Ecco Domani</i>	6.50	25.00	Merlot <i>Columbia Crest Two Vines</i>	6.50 25.00
Sauvignon Blanc <i>BV Coastal Estates</i>	6.50	25.00	Merlot <i>Blackstone</i>	7.50 29.00
Chardonnay <i>Sutter Home</i>	5.50	21.00	Cabernet Sauvignon	
Chardonnay <i>Yellow Tail</i>	6.25	24.00	<i>Beringer Founders' Estate</i>	6.75 26.00
Chardonnay			Cabernet Sauvignon <i>Excelsior</i>	7.25 28.00
<i>Robert Mondavi Private Selection</i>	7.25	28.00		
Chardonnay				
<i>Kendall-Jackson Vintner's Reserve</i>	8.50	33.00		

• BEER •

Ask your server for our additional offerings and local favorites.



Draft Beer
Sam Adams
Bud Light
Blue Moon

Bottled Beer

Imported and Specialty	Domestic
Sam Adams Seasonal	Michelob® ULTRA™
Corona Extra	Coors Light
Corona Light	Bud Light
Guinness	O'Doul's (nonalcoholic)
Heineken	Miller Lite
Stella Artois	Miller Genuine Draft
Amstel Light	Budweiser

• NONALCOHOLIC DRINKS •

Fountain Beverages
Coke® • Diet Coke® • Sprite®
Dr Pepper®
Minute Maid® Light™ Lemonade
Minute Maid® Raspberry Lemonade

Bottled Beverages
IBC™ Root Beer 2.75
Saratoga Spring Water 2.75
Perrier Sparkling Water 2.75

Coffee and Tea
Harbor Café Coffee™
Iced Tea
Hot Tea
Boston Iced Tea

Complimentary refills on Fountain Beverages, Coffee and Tea

Sail Away Smoothies 4.25
Sunset Strawberry
Berry Strawberry Banana
Banana Bay Chocolate

Tropical Freezes 4.25
Orange or Pineapple



CHEF MICHAEL LADUKE

“The highest-quality, freshest ingredients are at the center of everything we do...and we're always looking at new ways to make our dishes memorable for our guests.

It's why we prepare our seafood and steak over a seasoned oak wood-fire grill—it enhances the freshness and seals in the juices, complementing and amplifying their flavor. It's just a better way to cook!

My job is pretty simple: to make the seafood the star, and to prepare it in unique and exciting ways for you, our guests.

It's how we Sea Food Differently.™”

— Michael LaDuke, Red Lobster Senior Executive Chef

"Like" us on Facebook



SEA FOOD DIFFERENTLY™