



LOBSTER CRAWL MENU

LOBSTER FOR BREAKFAST

available from 7am to 11am

LOBSTER BENEDICT

2 poached eggs on a toasted English muffin, poached lobster meat topped with hollandaise

Served with breakfast potatoes

\$23

SURCHARGE \$9

LOBSTER BREAKFAST TACO

Lobster scramble, guacamole, cheddar cheese wrapped in a warm flour tortilla wrap

Served with pico de gallo, dill sour cream and breakfast potatoes

\$20

SURCHARGE \$6

LOBSTER & ROMANO CHEESE FRITTATA

Served with breakfast potatoes, and your choice of whole wheat or white toast

\$22

SURCHARGE \$8

BACON & LOBSTER OMELET

With goat cheese sautéed mushroom and pepper and fresh chives,

Served with breakfast potatoes, and your choice of whole wheat or white toast

\$22

SURCHARGE \$8

LOBSTER & SPINACH STUFFED FRENCH TOAST

Lobster and spinach mixed with ricotta cheese

stuffed into brioche with chopped tarragon and lightly toasted almonds

Served with maple glazed bacon.

\$24

SURCHARGE \$10

Nova Scotia's second South Shore Lobster Crawl from February 1 to 18, 2019!

Lobster Crawl is a veritable feast of more than 50 Sip and Savour, Lobster Get-aways, Sporting Events, Art, Music, Heritage, Film, Local Shopping AND different Lobster Rolls served up by resorts, restaurants, cafes, pubs and U-cooks from Barrington to Peggy's Cove! Visit our interactive map at www.lobstercrawl.ca to plan your visit ... or visits ... to take it all in!

With so many places to stay along Nova Scotia's South Shore, make Lobster Crawl your winter destination. Crawl a'board and stay awhile! For the latest on the Crawl, head over to our Facebook site <https://www.facebook.com/novascotiasouthshore/> and our Instagram at <https://www.instagram.com/visitnovascotiasouthshore/>

AVAILABLE FROM
1130AM TO CLOSE

LOBSTER CHOWDER

Lobster Chowder, purple potatoes,
lemon, lime tarragon crème fresh
and lobster oil
\$15

LOBSTER ROLLS

THE TRADITIONAL

Composed lobster salad with fennel
slaw, green leaf lettuce served
topped with radish sprouts
\$22

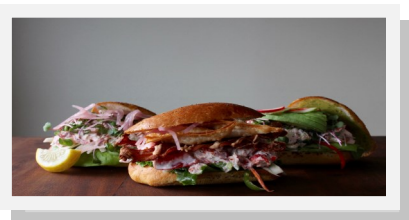
THE SKINNY

Lobster tossed in greek yogurt,
fennel slaw, lemon aioli,
fresh slice avocado,
cured radish and cucumber
Served on our signature roll
\$22

THE ULTIMATE

Lobster with double
smoked bacon, chipotle mayo,
crispy fried lobster wonton,
pickled red onion truffle oil
\$26

Lobster rolls served on
our signature roll from
Boulangerie La Viendenne Bakery
With your choice of Salad or
French Fries
Go ALL Lobster and sub your side for
Lobster Chowder
ADD \$8



LOBSTER CRAWL MENU



AVAILABLE FROM
5PM TO CLOSE

SHELLFISHNESS MENU

1st

LOBSTER CAKES

Paired with **Selkie Frizzante**
Jost Winery, Malgash NS

2nd

LOBSTER CHOWDER

Paired with **Jeezus Murphy**
Irish Red Ale
*Saltbox brewing company, Mahone
Bay NS*

3rd

LOBSTER NATASHA

Tail and claws, tomato vodka
sauce
Paired with **Tidal Bay**
*Domaine De Grand Pre Winery,
Grand Pre NS*

4th

LOBSTER RAVIOLI

Truffle cream sauce
Paired with **Grand Pre Rose**
*Domaine De Grand Pre Winery,
Grand Pre NS*

5th

SFOGLIATELLE

Shell shape thin leaf layers
of Italian pastry
filled with rum cream
Paired with **1oz JD rum**
cream Liqueur
Halifax Distillery, Halifax NS
\$85

AVAILABLE FROM
10AM TO CLOSE

FROM THE BAR

EMPEROR

Classic Caesar
using Blue Lobster
Vodka finished with
a lobster tail
\$17

ROCK LOBSTER

Rye, Raspberry &
Cranberry Juice
\$9

LOBSTER PUNCH

Rum & Vodka
Orange juice,
Pineapple juice,
Lemonade
\$10

LOBSTER GOT YOUR TAIL

Spiced Rum with
blue curacao,
fresh lime, grenadine
topped with 7-up
\$9

LOBSTER BEER

Made in Mahone Bay
Salt Box Brewery
\$9