



8772513330

<http://www.deftdeliverytakeout.com>

Red Lobster

Appetizers

Lobster and Langostino Pizza \$12.79

Maine lobster meat, langostino, Norway lobster, melted mozzarella, fresh tomatoes and sweet basil.

Peppercorn Panko Calamari \$10.79

Calamari with red and green bell peppers. Served with marinara and ranch dipping sauces.

Mozzarella Cheesesticks \$8.79

Served with Marinara

Parrot Isle Jumbo Coconut \$9.99

Shrimp Appetizer

Dunk in our Signature pina colada sauce

White Wine and Roasted Garlic Mussels \$11.79

Mussels

Roasted tomatoes and green onions, served with grilled artisan bread

Seafood Stuffed Mushrooms \$9.99

Signature seafood stuffing and Monterey Jack Cheese

Langostino Lobster Artichoke and Seafood Dip \$10.99

and Seafood Dip

Langostino and Norway lobster, seafood, artichokes and spinach in a three-cheese blend. Served with tortilla chips and pico de gallo.

Sweet Chili Shrimp \$9.99

Hand battered shrimp tossed in a spicy chili sauce

Buffalo Chicken Wings \$10.79

Served spicy hot with blue cheese dressing

Tuna Poke \$5.99

Sushi-grade ahi tuna in a soy-sesame marinade, topped with green onions. Served with tortilla chips.

Petite Chilled Lobster and Shrimp Roll \$8.49

Shrimp Roll

Chilled Maine lobster meat and shrimp tossed in our signature mayo, served on a bed of spring mix in a buttery toasted roll.

Shrimp Potstickers \$5.49

Three golden-fried dumplings topped with a spicy soy-ginger sauce and green onions. Extra sauce on the side.

Yucatan Shrimp \$5.49

Three jumbo shrimp roasted in chili-lime butter with caramelized pineapple and topped with fresh jalapenos. Served with grilled artisan bread for soaking up that savory goodness.

Shrimp, Lobster, Crab and Combinations

Ultimate Feast \$30.99

Tender Maine lobster tail, wild-caught North American snow crab legs, our signature hand-crafted garlic shrimp scampi and Walt's Favorite Shrimp. Served with rice and choice of two sides.

Seaside Shrimp Trio \$19.99

A generous sampling of our Walts Favorite Shrimp, hand-crafted garlic shrimp scampi and creamy shrimp linguini Alfredo. Served with choice of two sides.

Mixed Grill with Fresh Atlantic \$26.49

Salmon

Wood-grilled sea scallops and a jumbo shrimp skewer, finished with a brown butter sauce and paired with fresh Atlantic salmon. Served with rice and choice of two sides.

Mixed Grill with Sirloin \$26.49

Wood-grilled sea scallops and a jumbo shrimp skewer, finished with a brown butter sauce and paired with a wood-grilled sirloin. Served with choice of two sides.

Admirals Feast \$19.99

Walts Favorite Shrimp, bay scallops, clam strips and wild-caught whitefish, all fried to a golden brown. Served with choice of two sides.

Wild Caught Snow Crab Legs \$22.99

Crack into tender, snow-white North American crabmeat. Served with choice of two sides.

Wood Grilled Lobster Shrimp \$28.99

and Salmon

Maine lobster tail, jumbo shrimp skewer and fresh Atlantic salmon finished with a brown butter sauce. Served with rice and choice of side.

Rock Lobster Tail \$34.99

Wild-caught Caribbean rock lobster tail served with rice and choice of side.

Shrimp Linguini Alfredo \$18.49

Served with a choice of side

Crab Linguini Alfredo \$20.99

Served with choice of side

Creamy Lobster Alfredo \$25.49

Tender Maine lobster meat tossed with fresh tomatoes in a rich and creamy garlic Alfredo sauce, served on a bed of linguini.

Live Maine Lobster \$35.99

Wild-caught, fresh from the Atlantic. Prepared to order in the classic style (), or roasted with crab-and-seafood stuffing (). Served with choice of two sides.

Seafarers Feast \$29.49

A wood-grilled Maine lobster tail, wood-grilled sea scallops, our signature hand-crafted garlic shrimp scampi and Walts Favorite Shrimp. Served with rice and choice of side.

Petite Chilled Lobster and \$18.49

Shrimp Rolls with Fries

Chilled Maine lobster meat and shrimp tossed in our signature mayo, served on a bed of spring mix in buttery toasted rolls. Served with fries.

Bar Harbor Lobster Bake \$29.99

Petite Maine lobster tails, split and roasted, with shrimp, bay scallops, mussels and fresh tomatoes. Served over linguini in a garlic and white wine broth.

Dragon Shrimp \$16.49

Crispy shrimp tossed in a spicy soy-ginger sauce with broccoli, served over rice. Topped with green onions

Crunchy Popcorn Shrimp \$11.99

Dinner

Bite-sized shrimp fried until golden brown. Served with choice of two sides.

Wood Grilled Shrimp \$16.99

Two shrimp skewers served over

rice, with choice of side.

Fish

- Salmon Power Bowl \$17.49
Fresh Atlantic salmon served with quinoa rice, edamame, seasonal berries, sliced almonds and a lemon olive oil vinaigrette.
- Atlantic Salmon \$20.99
Served in your choice of cooking style
- Tilapia \$17.49
Served in your choice of cooking style
- Rainbow Trout \$18.29
Served in your choice of cooking style
- Salmon New Orleans \$24.79
Fresh Atlantic salmon, blackened and topped with shrimp tossed in a Cajun butter sauce. Garnished with tomato-cilantro relish.
- Yucatan Tilapia and Shrimp \$18.99
Wood-grilled tilapia meets jumbo shrimp roasted in a chili-lime butter with caramelized pineapple
- Wild Caught Whitefish \$13.99
- Wild Caught Whitefish Oven \$13.99
- Broiled
- Farm Raised Catfish \$14.99
- Golden Fried Catfish \$14.99
- Fish and Chips \$13.99
Hand battered, wild caught cod served with fries and coleslaw

Chicken and Steak

- 7 Oz Sirloin \$15.99
Simply grilled with a peppercorn seasoning. Served with mashed potatoes
- 6 Oz Filet Mignon \$23.49
Simply grilled with a peppercorn seasoning. Served with mashed potatoes
- 12 Oz NY Strip \$23.49
Simply grilled with a peppercorn seasoning served with mashed potatoes
- Maple Glazed Chicken \$14.99
Wood grilled chicken breast with a sweet maple and cherry glaze. Served with rice
- Cajun Chicken Linguini Alfredo \$17.49

Lunch

- Sailor Platter \$11.99
Fried shrimp, garlic shrimp scampi and broiled wild-caught whitefish.
- Chicken Breast Strips \$9.99
Served with rice and green beans

Weekday Wins

- Endless Shrimp Monday \$15.00
Mix and match from our delicious options

Soups, Salads, and Sides

- New England Clam Chowder
- Lobster Bisque
- Creamy Potato Bacon
- Classic Caesar Salad
- Green Beans \$2.99
- Fresh Asparagus \$3.99
- Rice \$2.99
- Mashed Potatoes \$2.99
- Creamy Langostino and Norway Lobster Mashed Potatoes \$5.99
- Baked Potato \$2.99

Creamy Langostino and Norway Lobster Baked Potato	\$5.99
Sea Salted French Fries	\$2.99
Half Dozen Cheddar Bay Biscuits	\$2.49
One Dozen Cheddar Bay Biscuits	\$4.79
Garden Salad	\$3.99
Caesar Salad	\$3.99
Tomato Mozzarella Caprese	\$4.49
Coleslaw	\$2.99

Kids Meals

Garlic Grilled shrimp	\$6.49
Popcorn Shrimp	\$6.49
Petite Maine Lobster Tail	\$10.79
Macaroni and Cheese	\$5.79
Chicken Fingers	\$6.49
Grilled Chicken	\$6.49
Golden Fried Fish	\$6.99
Wood Grilled Tilapia	\$8.99

Desserts

Chocolate Wave	\$7.79
Brownie Overload	\$8.29
Warm Apple Crostada	\$7.79
Key Lime Pie	\$7.29

Beverages

Coca Cola	\$1.85
Diet Coke	\$1.85
Sprite	\$1.85
Raspberry Lemonade	\$1.85
Light Lemonade	\$1.85
Sweet Iced Tea	\$1.85
Unsweet Iced Tea	\$1.85
Classic Lemonade	\$3.69
Strawberry Lemonade	\$3.69
Peach Lemonade	\$3.69
Strawberry Smoothie	\$5.29
Raspberry Smoothie	\$5.29
Peach Smoothie	\$5.29
Raspberry Boston Iced Tea	\$3.39
Peach Boston Iced Tea	\$3.39
Classic Cranberry Boston Iced Tea	\$3.39