WALT’S FAVORITE SHRIMP

PARROT ISLE JUMBO COCONUT SHRIMP 12.49
Served with our pina colada sauce.  610 Cal

SIGNATURE JUMBO SHRIMP COCKTAIL 9.99
Served with cocktail sauce.  130 Cal

SEAFOOD-STUFFED MUSHROOMS 9.99
Signature seafood stuffing and Monterey Jack.  390 Cal

HAND-BREDDED CALAMARI 10.99
Topped with banana peppers. Served with marinara.  1010 Cal

LANGOSTINO LOBSTER-ARTICHOKE- & SEAFOOD DIP 9.99
Langostino and Norwegian lobster with spinach in a three-cheese blend. Served with tortilla chips and pico de gallo.  790 Cal

CRAB-STUFFED SHRIMP RANGOON 9.99
Served with sweet chili sauce.  660 Cal

MOZZARELLA CHEESESTICKS 7.99
Served with marinara.  700 Cal

WHITE WINE & ROASTED-GARLIC MUSSELS 11.49
Sautéed with tomato and green onions. Served with artisan bread.  880 Cal

HOUSEMADE CRAB CAKES 14.49
Pan-seared jumbo lump crab and brioche crumbs. Served with remoulade.  550 Cal

BACON-WRAPPED SEA SCALLOPS 9.99
Sea scallops wrapped in crispy bacon.  350 Cal

KUNG PAO NOODLES A sweet and spicy soy-ginger sauce with edamame, cabbages, crispy onion, cashews and green onions.
- Chicken 15.99 1320 Cal
- Crispy Shrimp 16.99 1360 Cal
- Crispy Lobster Tail 21.99 2110 Cal

GARLIC LINGUINI ALFREDO
- Cajun Chicken 15.99 1070 Cal
- Shrimp 16.99 1050 Cal
- Crab 20.99 2110 Cal

LOBSTER LINGUINI 25.99
Maine lobster meat tossed with tomatoes and linguini in a creamy lobster sauce.  1120 Cal

SOPHIE’S FEAST 30.99
A broiled Maine lobster tail, grilled sea scallops, garlic shrimp and Walt’s Favorite Shrimp.  1220 Cal

LOBSTER, SHRIMP & SALMON* 29.99
Tender Maine lobster tail, grilled jumbo shrimp skewer and Atlantic salmon, drizzled with brown butter.  710 Cal

ULTIMATE FEAST* 32.99
Tender Maine lobster tail, snow crab legs, garlic shrimp scampi and Walt’s Favorite Shrimp.  1070 Cal

BAR HARBOR LOBSTER BAKE 29.99
Petite Maine lobster tails, split and roasted, with shrimp, bay scallops, mussels and tomatoes, over linguini in a garlic and white wine broth.  1100 Cal

CREATE YOUR OWN

Choose two for 19.99 (500 - 920 Cal) • Choose three for 23.99 (750 - 2880 Cal)
Served with choice of two sides.

PARROT ISLE JUMBO COCONUT SHRIMP 660 Cal
GARLIC SHRIMP SCAMPI 430 Cal
POPCCORN SHRIMP 430 Cal

GOLDEN-FRIED WHITEFISH 710 Cal
WALT’S FAVORITE SHRIMP 380 Cal
ATLANTIC SALMON* +19.9 310 Cal
7 OZ. SIRLOIN* +2.99 290 Cal

CLAM STRIPS 960 Cal
BAY SCALLOPS golden-fried 420 Cal • oven-broiled 250 Cal
BACON-WRAPPED SEA SCALLOPS +3.99 480 Cal

NUTRITIONAL INFORMATION

Served on a toasted brioche bun with choice of side.

WAGYU BACON CHEESEBURGER* 12.49
A ½ lb. grilled Wagyu patty, bacon, aged white Cheddar, lettuce and tomato.  900 Cal

NASHVILLE HOT CHICKEN 10.99
Spicy sweet chicken tenders, ranch, lettuce and banana peppers.  140 Cal

CRISPY COD 11.99
Hand-battered wild-caught cod, tartar sauce and crunchy slaw.  830 Cal

CLASSICS

Served with choice of two sides (except for Fish & Chips).

PARROT ISLE JUMBO COCONUT SHRIMP 16.49
Served with our pina colada sauce.  1220 Cal
Add six more for 4.99.  560 Cal

SALMON* NEW ORLEANS Blackened salmon topped with shrimp tossed in a Cajun butter sauce, with tomato-alarito relish.
Half 19.49 580 Cal • Full 24.49 890 Cal

WILD-COAUTG SNOW CRAB LEGS 25.49
Served with melted butter.  440 Cal

WALT’S FAVORITE SHRIMP 14.99
Hand-breaded, butter-fried and lightly fried. Served with cocktail sauce.  550 Cal
Add six more for 3.99.  300 Cal

GARLIC SHRIMP SKEWERS 15.99 330 Cal
Add a skewer for 3.99.  250 Cal

HAND-BREDDED CALAMARI TENDERS 13.99
Served with honey mustard.  150 Cal

FISH & CHIPS 14.49
Hand-battered, wild-caught cod served with fries, cole slaw and tartar sauce.  1230 Cal

SIMPLY GRILLED FISH
- Rainbow Trout 17.99 490 Cal
- Atlantic Salmon* 20.49 630 Cal

LIVE MAINE LOBSTER Market Price
Wild-caught, fresh from the Atlantic, available steamed or stuffed. Ask your server for available sizes.  440 Cal (1 ¼ lb. steamed)  610 Cal (1 ¼ lb. stuffed)

STEAKS
Grilled and seasoned with peppercorn.
- 7 oz. Sirloin 15.99 290 Cal
- 12 oz. NY Strip* 22.99 600 Cal
- 9 oz. Fillet Milignon* 22.99 270 Cal

Served on a toasted brioche bun with choice of side.

HARBORSIDE LOBSTER & SHRIMP 30.49
A roasted rock lobster tail, garlic shrimp scampi and garlic-grilled shrimp.  1010 Cal

ADMLRAL’S FEAST 20.99
Walt’s Favorite Shrimp, wild-caught whitefish, clam strips and bay scallops, all fried to a golden brown.  1520 Cal

ULTIMATE SURF & TURF* 38.49
A 6 oz. filet mignon, butter-poached Maine lobster tail and bacon-wrapped sea scallops.  850 Cal

SEASIDE SHRIMP TRIO 20.99
Walt’s Favorite Shrimp, garlic shrimp scampi and creamy shrimp linguini Alfredo.  1500 Cal

"CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF ACQUIRING A FOODBorne ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Due to supply disruptions, item availability and recipes may vary. Thank you for understanding.
ULTIMATE ENDLESS SHRIMP® MONDAY
Mix and match from the options below.
Served with choice of side. 1799
GARLIC SHRIMP SCAMPI
430 Cal • 860 Cal
GRILLED SHRIMP SKEWER
330 Cal • 660 Cal
PARROT ISLE JUMBO COCONUT SHRIMP
660 Cal • 1190 Cal
WALT’S FAVORITE SHRIMP
300 Cal • 600 Cal

TWO FOR TUESDAY
Get two Marine’s Feast® entrées for $19.99.
Each served with choice of two sides. 1050 Cal (each)

STEAK--AND-LOBSTER WEDNESDAY
A Maine lobster tail paired with a peppercorn-seasoned 7 oz. sirloin for 20.99.
Served with choice of two sides. 700 Cal

THROWBACK THURSDAY
Get Walt’s Favorite Shrimp and a fountain beverage of your choice for 12.99.
Served with choice of two sides. 550 Cal

FISH FRY FRIDAY
Hand-battered, wild-caught cod served with fries, coleslaw and tartar sauce. 11.99 230 Cal

LUNCH SPECIALS
Salmon New Orleans, Simply Grilled Atlantic Salmon, Simply Grilled Rainbow Trout and Pasta entrées are $2 less every day until 3pm.

SIDES

FRESH BROCCOLI 40 Cal
SIDE CAESAR SALAD 290 Cal
SIDE HOUSE SALAD 110 Cal
COLESLAW 70 Cal
QUINOA RICE 180 Cal
SEA-SALTED FRIES 510 Cal
MASHED POTATOES 170 Cal
Baked Potato 270 Cal
With butter, sour cream and sprinkled salt.
+ Add bacon, Cheddar and green onions +0.99 320 Cal

SANGRAS

RED WINE, BERRY JUICES AND FRUIT.

TRIPLE BERRY

BERRY MANGORITA

MOJITO

1800 Silver tequila, triple sec, mango and Citrónge.

GRAND PATRÓN MARGARITA
Patrón Silver tequila, Patron Citrónge and a sidecar of Grand Marnier. 200 Cal

TITO’S® STRAWBERRY LIMONADA
Tito’s® Handmade Vodka with strawberry lemonade. 180 Cal

BAHAMA MAMA
Captain Morgan Original Spiced Rum blended with tropical fruit flavors and Bacardi Black rum. 360 Cal

SUNSET PASSION COLADA
1800 Silver tequila, triple sec, mango and Patrón "True Wild Berry"

TOP-SHELF LONG ISLAND ICED TEA
Absolut, Tquraney, Bacardi and Patron Citrónge. 180 Cal

BERRY MANGORITA
1800 Silver tequila, triple sec, mango and strawberry. 180 Cal

MARGARITAS
Saúza Gold tequila margarita –
Classic - Rocks 120 Cal/Frozen 180 Cal
Strawberry - Rocks 170 Cal/Frozen 280 Cal
Raspberry - Rocks 170 Cal/Frozen 280 Cal
Peach - Rocks 170 Cal/Frozen 290 Cal

DRAFT 14 OZ OR 20 OZ
Bud Light Stella Artois

BLUE MOON Belgian White
Sam Adams Boston Lager

Availability may vary.
14 oz. Light/Rippled 120/180 Cal
20 oz. Light/Rippled 170/260 Cal

ASST. SODAS

PERRIER SPARKLING WATER

COFFEE

ORGANIC HOT TEAS

PERI PERI SPARKLING WATER

DESSERTS

BROWNIE OVERBOARD®
Topped with vanilla ice cream, caramel and fudge. 1020 Cal

VANILLA BEAN CHEESECAKE
With a vanilla cookie crust and vanilla bean-whipped cream. 700 Cal

KING LIME PIE
A tart, sweet, creamy classic with a graham cracker crust. Drizzled with raspberry sauce. 750 Cal

BEER/CIDER/SELTZER

BOTTLES/CANS
Budweiser Coors Light Miller Lite

Heineken Modelo Especial Lagunitas IPA

Michelob ULTRA® Fat Tire Amber Ale

Apple Cider

Budweiser

12 oz. Bud, Light/Rippled 100/150 Cal
12 oz. Hard Cider 220 Cal, 12 oz. Hard Seltzer 100 Cal

SAUVIGNON BLANC
Ecco Domani, Italy

RIESLING
Chateau Ste. Michelle, Washington

PINOT GRIGIO
8.49 10.99 32.00

MOSCATO
6.99 9.49 26.00

SAUVIGNON BLANC
Matua, New Zealand

PINOT NOIR
Mark West, California

CABERNET SAUVIGNON
Josh Cellars, California

STILL RIESLING
Raveneaux, Illinois

PIÑA COLADA
Captain Morgan Original Spiced Rum blended with lime, pineapple, coconut and cream. 170 Cal

MARGARITAS
Bacardi Superior rum with fresh lime juice, sugar, salt, lime and orange zest. 180 Cal

TOASTED DASH OF LIME

SURF COCA COLA, PEPSI, DR. PEPPER, 7-UP

DESSERTS

BROWNIE OVERBOARD® 7.99
Topped with vanilla ice cream, caramel and fudge. 1020 Cal

VANILLA BEAN CHEESECAKE 7.49
With a vanilla cookie crust and vanilla bean-whipped cream. 700 Cal

KING LIME PIE 7.49
A tart, sweet, creamy classic with a graham cracker crust. Drizzled with raspberry sauce. 750 Cal

*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBorne ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

Before placing your order, please ask your server for our allergen guide if a member of your party has a food allergy.

Due to supply disruptions, item availability and recipes may vary. Thank you for understanding.

©2021 Red Lobster Hospitality LLC