

7th Annual London Lennie's Lunacy

all items subject to change and availability

LIGHT FARE

- LOBSTER BISQUE *with sherry* cup 6 / bowl 9
- SPICY LOBSTER FUTO MAKI *cucumber, lettuce & tempura flake* 14
Wine Pairing ~ Morgadio Albarino 2006 glass/9.
- FRESH SHELLED LOBSTER STACK *avocado & mango, drizzled with tomato-sherry vinaigrette & chive oil* 18
Wine Pairing ~ Telmo Rodriguez Basa Verdejo 2007 glass/8.
- FRESH PICKED LOBSTER MEAT EMPANADAS *with mango mojo & salsa verde* 17
Wine Pairing ~ Sakonnet Vidal Blanc 2006 glass/7.
- LOBSTER POT PIE *fresh lobster & garden vegetables baked in a bechamel & topped with a flaky pie crust* 22
Wine Pairing ~ Catena Chardonnay 2007 glass/9.
- DOWN EAST LOBSTER ROLL *served on a toasted top split roll, french fries & cole slaw* 23
Wine Pairing ~ Vernaccia - Palagetto "San Gimignano" 2007 glass/7.
- FRESH SHELLED NEW ENGLAND LOBSTER MEAT *over watercress, daikon, crispy wontons & mango key lime salsa, mustard soy vinaigrette*..... 23

Live Maine Lobsters

EAST COAST LOBSTER BAKE *steamed in a bag... 2 lb Live Maine Lobster, sweet corn on the cob, steamers, Penn Cove mussels, red potatoes, coffee or tea & creamy cheesecake, plus our famous coleslaw* 48.

LIVE MAINE LOBSTER *2, 3, 4, 5 lb and up includes cole slaw & choice of baked potato, french fries, rice or vegetable* 23/lb.

ENTRÉES

- RISOTTO WITH FRESH LOBSTER *asparagus tips, ripe roma tomato, roasted yellow peppers*..... 32
Wine Pairing ~ Azienda Cornarea "Roero" 2004 glass/8.
- STEAMED TWIN CHICKS *two steamed 1lb lobsters served with drawn butter and "oldbay" fries.* 32
Wine Pairing ~ Saladin Cotes du Rhone Vill. "Per El" 2006 glass/9.
- ~ The following selections include our famous cole slaw & choice of baked potato, french fries, rice or vegetable ~
- TRADITIONAL LOBSTER THERMIDOR 41
Wine Pairing ~ Herve Seguin Pouilly Fume 2006 glass/10.
- LENNIE'S DUET COMBINATIONS *8 oz filet mignon & 7 oz cold water lobster tail.*..... 47
12 oz filet mignon & 7 oz cold water lobster tail. 58
- PAN ROASTED 12 OZ SPLIT COLD WATER LOBSTER TAIL *with roma tomatoes, crispy leeks & herb butter in a lobster broth* 50
Wine Pairing ~ Hermann J. Weimer Dry Riesling 2006 glass/8.

SIDES FOR TWO

- LOBSTER MAC & CHEESE *drizzled with truffle oil*..... 14
- LOBSTER HOMEFRIES *with old bay seasoning*..... 14

BEVERAGES

- SAM ADAMS BREWING NOBLE PILS OR BOSTON LAGER..... 16 oz. pint glass 5 / 60 oz. pitcher 18
- RED SANGRIA..... by the glass 5 / 60 oz. pitcher 28