



## Soups

**Lobster & Corn Chowder** Maine lobster with sweet corn, bacon, and veggies Cup \$5.95 Bowl \$9.95

Tomato Bisque \$3.95

## Starters

Chips & Salsa Fresca \$3.95

Hummus and Toasted Pita \$5.25

**Drunken Mussels or Clams** Little neck clams or black mussels in our zesty tomato basil white wine broth. Served with your choice of garlic bread, over pasta shells, or side of rice \$11.95

**Baked Chicken Wings (6)** Spicy Buffalo, Chilli BBQ, or Caribbean Jerk \$6.95  
+ served with ranch or blue cheese

**Blue Crab Cakes (2)** lump blue crab with herbs, spices, and panko breadcrumbs served with our lemon basil aioli \$11.25

**Nachos** 3 cheese sauce, pinto beans, melted shredded cheese, avocado cream, sour cream, and a side of salsa fresca. add Lobster \$7 add Shrimp \$6 add Short Rib \$5 \$8.95

**3 Cheese Crab Dip** blue crab with monteray jack, cheddar, and cream cheese served with tortilla chips \$10.95

**Lobster Mac & Cheese** pasta shells with shredded Maine Lobster in our 3 cheese sauce topped with toasted panko \$11.75  
+ add truffle oil +2

**Shrimp Cocktail** 1/2 dozen chilled shrimp with cocktail sauce \$7.95

thank you for ordering at the counter

Happy Hour 11:30am to 7pm Daily  
Late Night Happy Hour 9pm to 10pm Mon-Sat

## Salad

**Romaine Salad** With cucumber, red onion, and carrots. 3.95  
+ balsamic vinaigrette, lemon vinaigrette, ranch, blue cheese, ceasar

**Basil Caesar** romaine, basil Caesar dressing, croutons 8.95

**Kale & Quinoa** Red quinoa, chopped kale, cucumber, red onions, and carrots in our lemon vinaigrette \$5.95

## Rice Bowls

served over white rice, brown rice, or kale

**Ahi Poke Bowl** marinated ahi served with avocado, diced white onions, seaweed, cucumber, sesame seeds, and fried onions served with our poke sauce \$11.25  
+ double the poke + \$5

**Lobster & Shrimp Bowl** Chilled Maine lobster and shrimp with avocado, cucumber, seaweed, and fried onions served with our poke sauce \$12.50

**Avocado Bowl** diced avocado with cucumber, seaweed, edamame, diced white onions, shredded cabbage, fried onions, and sesame seeds served with our poke sauce \$8.95

## Street Tacos

3 Tacos per order served on corn or flour tortilla

**Lobster Tacos** shredded Maine lobster with chipotle aioli, pico de gallo, and shredded cabbage \$11.50

**Spicy Short Rib Tacos** braised beef short rib with diced white onions and cilantro topped with shredded cabbage and crema \$9.50

**Ahi Poke Tacos** Marinated ahi tuna with jalapeno aioli, pico de gallo, cucumber, and shredded cabbage \$9.50

**Grilled Fish Tacos** grilled white fish with our secret sauce, pico de gallo, and shredded cabbage \$7.50

## Mains

Served with house made slaw. . add potato wedges \$2.50 add romaine salad \$2.50 add a bag of chips \$1

**Connecticut Roll** warm Maine lobster cooked in herb butter with a swipe of mayo topped with old bay and green onions \$15.95

**Maine Roll** Chilled Maine lobster in lemon herb mayo with thin sliced celery topped with old bay and green onions \$15.95

**Cali Style Truffle Roll** Chilled Maine lobster in lemon herb mayo with diced cucumber, carrots, cabbage, and celery topped with old bay and green onions with truffle oil \$16.95

**Blue Crab Roll** Lump blue crab in lemon herb mayo with thin sliced celery topped with green onions and old bay \$12.75

**Seafood Combo** 5oz lobster tail, shrimp, clams, and mussels on our zest tomato basil white wine broth. Served with garlic bread, over pasta shells, or with rice \$19.95

**Beer Steamed Lobster Tail** steamed in modelo and served with herb butter and lemon \$11.50  
+ make it a double + \$9.95

**Crab Stuffed Lobster Tail** 5oz lobster tail stuffed with lump blue crab and steamed in modelo especial beer 17.95

**Lobster Grilled Cheese** Diced Maine lobster with gruyere, monteray jack, and green onions on sourdough bread. Served with tomato bisque \$12.75  
+ Sub a cub of chowder \$4.95

**Lobster Quesadilla** Shredded Maine lobster with jack cheese, cheddar, and fresh diced jalapeno served with lemon basil aioli and salsa fresca \$12.25

Lobster & Beer  
3456 Motor Ave  
LA, CA 90034  
424-298-8106  
www.ILoveLobsterAndBeer.com

## Add-Ons & Sides

Chilled Shrimp (4) \$5.95

Beer Steamed 5oz Lobster Tail \$9.95

Knuckle and claw meat (2oz) \$7.95

Avocado \$1.95

Old Bay Potato Wedges baked potato wedges  
seasoned with Old Bay \$3.95

Rice White or Brown \$2

Seasoned Pinto Beans \$2

Garlic Bread \$1.50

Grilled Cheese cheddar jack blend on  
sourdough \$5.95

Mac and Cheese \$4.95

Cheese Quesadilla cheddar jack blend served  
with salsa fresca \$5.95

## Aioli /Dipping Sauce

chipotle, lemon basil, Jalapeno,  
Ranch, or Blue Cheese \$.50

Sour Cream \$1.00

Avocadodo Cream \$1.50

## Sweets

Warm Rocky Road Brownie with vanilla  
bean ice cream and a drizzle of nutella \$4.95

Root Beer Float \$3.95

Vanilla Ice Cream 2.95

## Please see our digital menu for rotating draft beer selection

## Wine

Prosecco, Cupcake \$5.....\$22

Chardonnay, California Winery \$5....\$18

Pinot Grigio, Flight Song, NZ \$6.....\$22

Sauv Blanc, Santa Carolina, Chile \$7....\$26

Cabernet, California Winery \$5.....\$18

Pinot Noir, Monterey Canyon, CA \$7..... \$26

## Sangria

Red Peach California cabernet, peach nectar,  
soju, green apples \$7

White Pineapple Mango California  
sauvignon blanc, pineapple juice, mango nectar, soju,  
diced green apple \$7

## Bottle/Can Beer

ABK German Lager 16oz \$4

Bud Light \$4

Corona \$5.50

Schillings Gold Cider 16oz \$6

## Cocktails

our cocktails are made with fermented spirit  
alternatives with an alcohol content of 24% or  
48 proof

Cape Codder \$6 vodka/cranberry

Bay Breeze \$6 vodka, cranberry, pineapple

Greyhound \$6 vodka, grapefruit

Vodka & Tonic or Soda \$6

Screwdriver \$6 Vodka, OJ

Whiskey & Ginger or Coke \$6

Moscow Mule \$7 vodka, fresh lime, simple  
syrup, ginger beer

Kentucky Mule \$7 Whiskey, fresh lime, simple  
syrup, ginger beer

Fiery Mule \$7 Cinnamon Whiskey, fresh lime,  
splash on pineapple, ginger beer

Mexican Mule Agave Wine, fresh lime, tripple  
sec, ginger beer \$7

Vodka & Red Bull \$8

Margarita \$7 100% Agave Wine, fresh  
lemon/lime, tripple sec, simple syrup served on the  
rocks

Bloody Mary \$7 vodka, artisan bloody mary  
mix

## Coffee Drinks

Irish coffee \$5.50 coffee, Irish cream,  
whipped cream

Mexican Coffee \$5.50 Coffee, coffee Liqueur,  
Agave Wine, whipped cream

Italian Coffee \$5.50 Coffee, amaretto,  
whipped cream

100% Agave Wine Shot \$5

Cinnamon Whiskey Shot \$5