



Soups

Lobster & Corn Chowder Maine lobster with sweet corn, bacon, and veggies Cup \$6.50 Bowl \$11.50

Tomato Bisque cup \$3.95 bowl \$7.95

Starters

Chips & Salsa Fresca \$3.95

Loaded Lobster Tots with melted cheddar and monterey, shredded Maine Lobster, topped with our secret sauce, pico de gallo, and green onions. 14.95
+ Double the Lobster \$7

Drunken Mussels or Clams Little neck clams or black mussels in our zesty tomato basil white wine broth served with grilled garlic bread 11.95

Chicken Wings (6) Spicy Buffalo, Chili 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 secret sauce \$14.50

Nachos 3 cheese sauce, beans, melted cheddar/jack cheese, avocado cream, sour cream, and a side of salsa fresca. \$8.95
+ Add Lobster \$7 Add Short Rib \$5

3 Cheese Crab Dip blue crab with monterey jack, cheddar, and cream cheese served with corn tortilla chips \$11.95

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 half dozen chilled shrimp with cocktail sauce \$7.95

Salad

Romaine Salad With cucumber, red onion, and carrots. Full \$6.95 Half \$4.95
+ balsamic vinaigrette, ranch, or blue cheese

Basil Caesar romaine, basil Caesar dressing, croutons
+ Full \$6.95 Half \$4.95

Chopped Kale & Quinoa with 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, onions, seaweed, cucumber, sesame seeds, and fried onions served with our poke sauce \$11.50
+ double the poke + \$5

Lobster & Shrimp Bowl Chilled Maine lobster and shrimp with avocado, edamame, cucumber, seaweed, and fried onions served with our poke sauce \$12.95

Avocado Bowl diced avocado with cucumber, seaweed, edamame, shredded cabbage, fried onions, and sesame seeds served with our poke sauce. \$8.95
+ *poke sauce = soy sauce, sesame oil, siracha, honey, ponzu

Street Tacos

3 per order served on artisan flour or corn tortillas

Lobster Tacos 11.95 Shredded Lobster with chipotle aioli, pico de gallo, and shredded cabbage

Spicy Short Rib Tacos braised beef short rib with diced white onions and cilantro topped with shredded cabbage and crema \$9.95

Ahi Poke Tacos Marinated ahi tuna with secret sauce, pico de gallo, cucumber, and shredded cabbage \$9.95

Mains

⌘ **Make it a meal.** Add tater tots, fries, steamed veggies, or salad \$3.50 Add a bag of chips \$2

all rolls are served on a fresh baked brioche split top bun

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

NEW Cali Style Truffle Roll Chilled Maine lobster in lemon herb mayo with diced avocado, cucumber, carrots, cabbage, red onion, and celery topped with old bay and green onions with truffle oil \$17.95

Blue Crab Roll Lump blue crab in lemon herb mayo with thin sliced celery topped with green onions and old bay \$12.95

NEW Seafood Combo 5 oz lobster tail, shrimp, clams, and mussels in our zesty tomato basil white wine broth with grilled garlic bread. \$21.95

Beer Steamed Lobster Tail 5oz lobster tail steamed in modelo especial beer and served with herb butter and lemon \$12.25
+ make it a double + \$9.95

Stuffed Lobster Tail 5oz lobster tail stuffed with lobster and lump blue crab and steamed in modelo especial beer 18.95

Lobster Grilled Cheese Diced Maine Lobster with gruyere/jack cheese and green onions on sourdough bread. Served with a cup of tomato bisque \$13.25
+ Sub a cup of chowder \$4.95

Lobster Quesadilla shredded lobster with jack/cheddar blend and diced jalapeno served with salsa fresca and secret sauce 12.25

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

thank you for ordering at the counter

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

Sides and Add-Ons

French Fries or Tater Tots \$4.50

Steamed Veggies carrots, squash, zucchini
\$4.50

Grilled Garlic Bread \$1.50

Grilled Cheese cheddar jack blend on
sourdough \$5.95

Mac & Cheese \$5.95

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

Rice and Beans \$3.95

Chilled Shrimp (4) \$5.95

Knuckle and claw meat (2oz) \$7.95

Avocado \$1.95

Aioli /Dipping Sauce

Chipotle Aioli \$.50 Ranch \$.50

Secret Sauce \$.50 Blue Cheese \$.50

Sour Cream \$1 Avocado 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

Sparkling, Coastal Vines, CA \$6.....\$22

Chardonnay, California Winery \$6....\$21

Pinot Grigio, Flight Song, NZ \$7.....\$24

Sauv Blanc, Santa Carolina, Chile \$8....\$36

Rose, Sables d'Azur, France \$9.....\$38

Cabernet, California Winery \$6.....\$21

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

Corona \$6

Stella Artois \$6

Cocktails

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

Cape Codder \$7 vodka/cranberry

Bay Breeze \$7 vodka, cranberry, pineapple

Cuba Libre \$7 rum, coke

Greyhound \$7 vodka, grapefruit

Vodka & Tonic or Soda \$7

Screwdriver \$7 vodka, OJ

Whiskey & Ginger or Coke \$7

Moscow Mule \$8 vodka, fresh lime, simple
syrup, ginger beer

Kentucky Mule \$8 whiskey, fresh lime, simple
syrup, ginger beer

Mexican Mule \$8 agave wine, fresh lime,
triple sec, ginger beer

Vodka & Red Bull \$8

Margarita \$7 100% agave wine, fresh
lemon/lime, triple 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

consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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