

Sea Breeze Bites

MIXED OLIVES <i>Mediterranean mixed olives</i>	\$88
FISH FINGERS & CHIPS <i>served with tartar sauce</i>	\$88
CALAMARI FRITTI <i>Lightly battered fried baby octopus & squid.</i>	\$98
SALMON FISHCAKE <i>Salmon fishcake topped with a poached egg, hollandaise sauce, red caviar & capers.</i>	\$98
CHILEAN MUSSELS <i>Chilean mussels cooked in marinara sauce with white wine, butter & parsley.</i>	SMALL \$128 LARGE \$198
CLAMS <i>Clams cooked in butter white wine, with parsley & chili flakes.</i>	SMALL \$128 LARGE \$198
CRISPY FRIED WHITEBAIT <i>Crispy fried whitebait served with parsley & capers sauce.</i>	\$98

Starters

SALMON TARTAR <i>Sashimi-grade salmon mixed with chives & whole-grain mustard served with souvlaki bread.</i>	\$168
SCALLOPS CEVICHE <i>Sashimi-grade Japanese scallops served with avocado, coriander, red onion and mango.</i>	\$178
WAGYU BEEF TARTAR <i>Wagyu M6/7 rump beef mixed with pickles, shallots & capers, served on bone marrow.</i>	\$238

Salads

BURRATA SALAD (V) <i>125g of burrata served with cherry tomatoes, extra virgin olive oil and balsamic reductions</i>	\$138
HALLOUMI CARROT & ORANGE SALAD <i>Grilled halloumi served with a fresh salad of carrots, oranges & watercress, drizzled with honey & mustard dressing.</i>	\$168
GREEK SALAD <i>A refreshing mix of tomatoes, cucumber, red onion, feta cheese & stuffed olives with red pepper.</i>	\$168

Lobster Lovers

LOBSTER ROLL <i>Lobster meat piled high on a classic hot dog-style bun, served with fries.</i>	\$268
GRILLED LOBSTER <i>Whole grilled lobster brushed with garlic lemon butter served with fries & salad.</i>	\$368
LOBSTER MAC & CHEESE <i>Macaroni pasta baked with double cream, mozzarella, cheddar cheese & chunks of lobster meat.</i>	\$288
LOBSTER LINGUINI <i>tossed with chopped garlic, basil, lemon juice, white wine & lobster bisque.</i>	\$268
LOBSTER RISOTTO <i>Creamy risotto made with lobster meat, chili garlic, white wine, parsley, tomato sauce & lobster bisque.</i>	\$268

Surf & Turf Tavern

Steaks

served with fries, house salad & veal juice.

RIB EYE STEAK 10oz	\$350
FLANK STEAK 10oz	\$320
WAGYU M6/7 PICANHA 10oz	\$380
BONE-IN RIB EYE Grassfed- New Zealand 700-850g	\$680

ADD ONS:

1/2 LOBSTER: \$98
3 PCS SCALLOPS: \$88

Burgers

served with fries & house salad.

BEEF BURGER	\$168
FISH BURGER	\$148
LAMB BURGER with chimichurri sauce	\$168

ADD ONS:

LOBSTER MEAT: \$98
3 PCS SCALLOPS: \$88

Oysters

FRESH OYSTERS (6 PCS) <i>Freshly shucked oysters served on the half shell.</i>	\$198
OYSTERS ROCKEFELLER (6 PCS) <i>Cooked oysters topped with spinach, cheese & bacon.</i>	\$198
OYSTER TEMPURA <i>Lightly battered fried oysters served with wasabi mayo.</i>	\$168

Pasta & Risotto

LINGUINI VONGOLE <i>tossed with garlic, fresh parsley, white wine.</i>	\$168
MUSSELS MARINARA LINGUINI <i>served with Chilean mussels in a rich marinara sauce, topped with parmesan cheese.</i>	\$168
TYPHOON CRAB LINGUINI <i>featuring crispy garlic, fried chili, basil & truffle paste.</i>	\$188
MIXED SEAFOOD RISOTTO <i>Creamy risotto loaded with Chilean mussels, clams, octopus & Sicilian tomato sauce.</i>	\$188
MAC & CHEESE (V) <i>Macaroni pasta in double cream, mozzarella & cheddar cheese.</i>	\$158
WILD MUSHROOM RISOTTO (V) <i>Truffle sautéed wild mushrooms in white wine, parsley, cream & padrone cheese.</i>	\$148
SALMON LINGUINI <i>salmon, dill cream sauce, parmesan cheese</i>	\$188

Sides \$58

- Sautéed Crème Spinach
- Fries
- Asparagus
- Smoked Salmon
- Toasted Souvlaki Bread
- House Salad
- Sweet Potato Fries +\$10
- Hash Brown
- Sautéed Mushroom
- Mashed Potato

Mains

FISH & CHIPS <i>Barramundi fish served with mushy peas, lemon wedge, salad & regular fries / sweet potato fries+\$10</i>	\$218
CONFIT DUCK LEG <i>French confit duck leg served with mashed potato and roast carrots</i>	\$188
MARRY ME CHICKEN <i>Chicken breast cooked in a cream sauce, garlic, sundried tomato, parmesan cheese served with mashed potato</i>	\$198
GRILLED SALMON <i>Accompanied by lobster bisque rice, crème with salmon roe & spinach.</i>	\$238
GRILLED BARRAMUNDI FISH <i>Served with double cream mashed potatoes, green beans & butter sauce.</i>	\$238
MISO BLACK COD <i>Served with double cream mashed potato, miso, green asparagus & banana leaf.</i>	\$288
LAMB RACK <i>3 pcs of lamb rack served with half lobster & sweet potato fries.</i>	\$368

Soup

LOBSTER BISQUE <i>A smooth and flavorful soup made from a strained broth of fresh lobsters.</i>	\$98
SEAFOOD CHOWDER <i>A creamy and flavorful soup filled with assorted seafood.</i>	\$98
SALMON FISH SOUP Limited offer	\$98

Sweet Treats

CHEESECAKE WITH STRAWBERRY COMPOTE	\$98
TIRAMISU	\$98

10% Service Charge Applies



@LobsterShackHK