

A&B Lobster House

700 Front Street
305-294-5880

Appetizers

Maine Lobster Escargot

*Medallions of lobster sautéed with helix escargots & wild mushrooms
In an herbed lemon garlic butter and served in a puffy pastry*

16.95

Oysters Rockefeller

Fresh plum oysters baked with spinach, bacon & pernod with hollandaise sauce.

12.25

Roasted Mussels Provencal

*Fresh farm raised Mediterranean mussels pan roasted with garlic, tomato,
White wine, parsley and served toasted crostinis*

11.25

Berlin's Jumbo Lump Crab Cake

Pan seared and served with a mango goat cheese salad and key lime aioli

15.25

Escargot Sauté

*Served in puff pastry, with garlic, wild mushrooms, and a creamy
Cognac demi glace*

10.75

Baked Crab & Artichoke Gratin

*Jumbo lump crabmeat baked in artichoke hearts with hollandaise sauce
And chipotle vinaigrette*

13.25

Shrimp Cocktail Martini

*Jumbo Key West pink shrimp, served chilled with
Horseradish cocktail sauce & lemon*

14.75

Tuna Tataki

*Black and white sesame encrusted yellow fin tuna seared rare
and served with a spicy Sriracha sauce, wasabi vinaigrette
and wakame seaweed salad*

17.50

Pan Seared Jumbo Scallops

*Served on a grilled vegetable salad of fennel, asparagus and red onion,
Finished with a basil brie sauce and crumbled Prosciutto ham*

First Place Winner Master Chef 2009

17.25

Berlin's Daily Caviar Service

Served iced with traditional garnish

Market \$

Bisques & Chowders

Lobster Bisque

Laced with cognac & Maine lobster medallions and garnished with caviar

8.75

New England Clam Chowder

Fresh clams, celery, potatoes, bacon & cream

7.75

Salads

A & B House Salad

Mixed baby greens, red onions and tomatoes, tossed in sherry vinaigrette

8.25

Classic Caesar

*Romaine hearts, tossed in our Caesar dressing with Mediterranean anchovies,
Served in a crispy asiago coronet*

9.25

Endive Salad

*Belgian endive & baby greens in pear vinaigrette with red wine poached pears,
hazelnuts and gorgonzola*

10.25

Fresh Mozzarella and Tomato Salad

Vine - ripened red & yellow tomatoes with fresh buffalo mozzarella

Drizzled with balsamic vinaigrette, garnished

With fresh basil and cracked pepper

11.25

Summer Salad

Baby greens tossed with herbed goat cheese, fresh mango, berries

And spicy pecans in a raspberry champagne vinaigrette

11.25

Land Specialties

Sunset Surf and Turf

Six ounce filet mignon and a six ounce lobster tail

49.95

Berlin's Surf and Turf

Ten ounce filet mignon and a ten ounce lobster tail

70.50

Black Angus Strip Steak

Served with gorgonzola potato gratin and roasted cremini

Mushroom caps with bordelaise and béarnaise sauce

35.75

Filet Mignon Béarnaise

Served with a gorgonzola potato gratin, bordelaise and béarnaise sauce

Six ounce 30.50 / Ten ounce 39.75

Steak Au Poivre

Black Angus N.Y. strip steak, pepper seared and

Served with gorgonzola potato gratin

35.75

Free Range Chicken

Stuffed with prosciutto and fontina cheese and served with wilted

Spinach, wild mushroom cous cous and finished with a drizzle

Of roasted garlic and rosemary gorgonzola cream

25.50

Grilled Pork Chops

Served with a galette of garlic mashed potatoes, wild mushrooms,

Roasted tomato confit and roasted shallot demi glaze

24.45

Lobster Specialties

Lobster Thermidor

*Medallions of Florida lobster served in a traditional sauce of thyme
and sherry with wild mushrooms and baked with
Herb infused panko breadcrumbs*

43.75

Broiled Florida Lobster Tail

*Served with coconut pecan rice and baby vegetables
Six ounce 29.50 / Ten ounce 38.75*

Sautéed Jumbo Scallops

*Served with braised shiitake mushrooms, asparagus
And lemon garlic butter sauce*

37.75

Steamed Whole Maine Lobster

*Served with sweet corn & red bliss potatoes
Priced at Market*

Signature Seafood Entrees

Grouper Oscar

*A Napoleon of pan seared grouper and jumbo lump crab cake
Served with asparagus spears and topped with a citrus hollandaise*

35.75

Brazil Nut Snapper

*Lightly crusted in Brazil nut flour and served with a
Mango ginger beurre blanc*

29.50

Sesame Seared Yellowfin Tuna

*Black & white sesame encrusted tuna steak served with
Wasabi vinaigrette*

32.75

Sautéed Jumbo Scallops
Served with braised shiitake mushrooms, asparagus
And lemon garlic butter sauce
29.50

Tuna Au Poivre
Pepper seared tuna steak with a cognac cream sauce
32.75

Key West Shrimp Pasta
Sautéed with asparagus tips, sundried tomatoes and Buffalo mozzarella
in a fresh lemon basil butter sauce
30.50

Crab Cakes
Jumbo lump crab cakes, pan seared served with coconut pecan rice
And key lime aioli
28.50

Baked Shrimp Gratin
Baked with Jumbo lump crabmeat, panko breadcrumbs and asiago cheese
Then finished with hollandaise sauce & a chipotle vinaigrette
37.75

Bouillabaisse
Jumbo shrimp, clams, mussels & our fresh local catch,
simmered in saffron and fennel broth with a sourdough crouton
and saffron aioli
33.75

Reservations recommended but not required
We do accept American Express, Visa and MasterCard
Gratuity will be added to party of 6 and more
Large parties are welcome