

**LOBSTER HOUSE**

KEY WEST

*Starters*

**OYSTER ROCKEFELLER \***

*Grana Padano ~ Pernod ~ Spinach ~ Applewood Bacon ~ Hollandaise Sauce ~ Piquillo Peppers*  
16

**PAN SEARED JUMBO SCALLOPS** <sup>GF</sup>

*Grilled Fennel ~ Asparagus ~ Red Onion ~ Brie-Basil Cream ~ Crispy Serrano Ham*  
18

**MAINE LOBSTER & ESCARGOT**

*Crimini Mushroom ~ Garlic & Clam-Cream  
Puff Pastry*  
19

**SHRIMP COCKTAIL "MARTINI"** <sup>GF</sup>

*Chilled Jumbo Shrimp ~ Berlin's Cocktail Sauce  
Horseradish*  
16

**MUSSELS "AU CURRY"** <sup>GF</sup>

*Diced Tomatoes ~ Apple ~ Onion ~ Thyme ~ Garlic ~ Parsley Butter ~ White Wine ~ Sour Cream*  
16

**BEEF CARPACCIO \***

*Certified Prime Black Angus Beef  
Grana Padano ~ Truffle Oil ~ Curly Mustard Greens ~ Rye Crostini ~ Mushroom Vinaigrette  
Hen of the Woods, Cremini & Beech Mushrooms*  
19

**SESAME SEARED TUNA TATAKI \***

*Wasabi Vinaigrette ~ Wakami Seaweed Salad ~ Sriracha ~ Togarashi ~ Sweet Soy*  
17

*Soups & Salads*

**A&B LOBSTER BISQUE**

*Maine Lobster Medallions ~ Cognac*  
11

**NEW ENGLAND CLAM CHOWDER**

*Clams ~ Celery ~ Potatoes ~ Bacon ~ Cream*  
10

**HEIRLOOM BEET SALAD** <sup>GF</sup>

*Mixed Greens ~ Creole Hollandaise ~ Burrata ~ Beets ~ Balsamic Onion ~ Candied Bacon & Pecans*  
14

**BERLIN'S CLASSIC CAESAR SALAD** <sup>GF</sup>

*Hearts of Romaine ~ Caesar Dressing  
Mediterranean Anchovies ~ Crispy Asiago Coronet*  
12

**A&B HOUSE SALAD** <sup>GF</sup>

*Mixed Greens ~ Tomatoes ~ Cucumber  
Shaved Carrot ~ Sherry Vinaigrette*  
10

**THE "BLT" ICEBERG WEDGE** <sup>GF</sup>

*Pancetta ~ Bleu Cheese Dressing  
Tomatoes ~ Red Onion*  
11

**TOMATO & MOZZARELLA** <sup>GF</sup>

*Heirloom Tomatoes ~ Buffalo Mozzarella ~ Basil  
Mixed Greens ~ Balsamic*  
13

**GF – Gluten Free**

**\* CAUTION:** There is a risk associated with consuming raw or undercooked meats, poultry, seafood, shellfish and eggs. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from these items and should eat them fully cooked. If unsure of your risk, consult a physician.

**We Accept VISA, AMEX and MasterCard**

# Lobster

## 2LB MAINE LOBSTER BAKE <sup>GF</sup>

*Buttered Corn on the Cob ~ Herb Roasted Red Bliss*

Market Price

## BUTTER POACHED FLORIDA LOBSTER TAIL <sup>GF</sup>

*Candied Applewood Bacon ~ Leek & Roasted Garlic Mashed Potatoes ~ Green Beans*

43

## FLORIDA LOBSTER STROZZAPRETTI PASTA

*Crimini Mushrooms ~ Andouille ~ Chevre*

*Marinara & Clam-Cream*

38

## FLORIDA LOBSTER CIOPPINO <sup>GF</sup>

*Mussels ~ Shrimp ~ Scallops ~ Octopus*

*Tomato Stew ~ Anchovy Crostini*

46

## FLORIDA LOBSTER THERMIDOR

*Crimini Mushroom & Sherry-Lobster Cream ~ Roasted Garlic Mashed Potato ~ Asparagus ~ Panko*

45

## FLORIDA LOBSTER & MUSHROOM RISOTTO <sup>GF</sup>

*Crimini Mushrooms ~ Micro Basil ~ Truffle Oil*

*Tomato ~ Grana Padano*

45

## FLORIDA LOBSTER "OSCAR" <sup>GF</sup>

*Super Lump Crabmeat ~ Coconut Pecan Rice*

*Asparagus ~ Hollandaise*

49

# Fresh Fish & Seafood

## 1LB GOLDEN ALASKAN KING CRAB <sup>GF</sup>

*Buttered Corn on the Cob ~ Herb Roasted Red Bliss*

Market Price

## GROUPEL "OSCAR" <sup>GF</sup>

*Super Lump Crabmeat ~ Garlic Mashed Potatoes*

*Asparagus ~ Hollandaise*

39

## SHRIMP FETTUCINI

*Asparagus Tips ~ Sun-Dried Tomatoes ~ Burrata*

*Lemon & Basil Clam-Cream*

32

## SAUTÉED YELLOWTAIL SNAPPER

*Coconut-Pecan Rice ~ Green Beans ~ Citrus Beurre*

*Blanc ~ Piquillo Peppers*

33

## BROILED JUMBO LUMP CRAB CAKES

*Coconut-Pecan Rice ~ Baby Carrots*

*Pickled Asparagus Tartar Sauce*

36

## "DAY BOAT" JUMBO SCALLOPS \* <sup>GF</sup>

*Whiskey-Corn Cream ~ Green Beans*

*Seared Polenta Cake ~ Andouille*

35

## "TOGARASHI" SESAME TUNA \*

*Wasabi Potato Puree ~ Asparagus*

*Soy Bean Butter ~ Pickled Ginger*

38

# Land

## GRILLED FILET MIGNON \* <sup>GF</sup>

*Certified Prime Black Angus Beef*

*Gorgonzola Potato Gratin ~ Asparagus ~ Glace de Veau & Béarnaise Sauce*

57

## SLOW ROASTED PRIME RIB "AU JUS" \*

*Certified Black Angus Beef*

*Roasted Garlic Mashed ~ Asparagus ~ Horseradish*

*Foam*

42

## BLACK ANGUS STRIP STEAK "AU POIVRE" \* <sup>GF</sup>

*Certified Prime Black Angus Beef*

*Gorgonzola Potato Gratin ~ Asparagus ~ Green*

*Peppercorns ~ Au Poivre Sauce*

55

## BERLIN'S SURF N TURF \* <sup>GF</sup>

*Certified Prime Black Angus Beef*

*Filet & Caribbean Lobster Tail ~ Roasted Garlic Mashed Potatoes ~ Asparagus ~ Glace de Veau ~ Béarnaise*

Market Price

## ROASTED PORK TENDERLOIN "AU MORELLE" <sup>GF</sup>

*Organic Pork*

*Roasted Garlic Mashed ~ Asparagus ~ Morelle Mushrooms*

37