

A&B Lobster House

\$ 80 Menu

Per Person Plus 7.5% Tax and a 22% Gratuity
Guests get a choice in each course

FIRST COURSE

“BERLIN’S” MAINE LOBSTER BISQUE

Maine Lobster Medallions ~ Cognac

BAKED OYSTERS ROCKEFELLER

Parmesan ~ Pernod ~ Spinach ~ Bacon ~ Hollandaise

JUMBO SHRIMP BRUSCHETTA

Garlic Crostini ~ Tomato Salsa ~ Balsamic Glaze ~ Goat Cheese

SECOND COURSE

A & B HOUSE SALAD

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

CLASSIC CAESAR SALAD

Hearts of Romaine ~ Caesar Dressing ~ Croutons

THIRD COURSE

8OZ CARIBBEAN LOBSTER TAIL

Coconut Pecan Rice ~ Asparagus ~ Lemon

SAUTÉED YELLOWTAIL SNAPPER

Truffle Beurre Blanc ~ Mashed Potatoes ~ Haricot Vert

KEY WEST “PINK GOLD” SHRIMP FETTUCINI

Broccolini ~ Tomatoes ~ Lemon-Basil Clam Cream

8OZ BLACK ANGUS FILET MIGNON

Mashed Potatoes ~ Asparagus ~ Bordelaise ~ Béarnaise

FOURTH COURSE

KEY LIME PIE

Whipped Cream ~ Almond Tuille

CHOCOLATE GIANDUJA TORTE

Raspberry Sauce ~ Dark Chocolate Shavings ~ 24K Gold

VANILLA BEAN CRÈME BRULEE

Caramelized Sugar