



LOBSTER SHACK

CABOT CAPE BRETON | NOVA SCOTIA, CA

TO START

OYSTERS ON THE HALF SHELL (GF/DF) Sober Island Oysters, Mignonette, Lemon	28 <i>half doz.</i> 48 <i>doz.</i>
MARITIME SEAFOOD ROLL Snow Crab, Lobster, Tarragon Aioli, Top Sliced Potato Roll	26
CAESAR SALAD Romaine, Croutons, Parmesan, Bacon Bits, Lemon	16
LOBSTER & CRAB DIP (GF) Seafood Dip, Cream Cheese, Spinach, Tortilla Chips, Crudite	22
LOBSTER MAC & CHEESE Fresh Lobster, Parmesan, Alfredo Sauce	32
MARITIME SHELLFISH BOIL FOR TWO (GF) Lobster, Clams, PEI Potato, Corn, Cabot Butter, Warm Roll	80

EXPERIENCE
A MEMORABLE
MARITIME LOBSTER
SUPPER



THE CABOT BOIL \$90

EACH CABOT BOIL DINNER INCLUDES YOUR MAIN ENTREE
ALONG WITH THE FOLLOWING STARTER, ACCOMPANIMENTS AND
DESSERT.

STARTER

WARM ROLL + CULTURED BUTTER

MAIN (CHOOSE) (GF)

- WHOLE INVERNESS LOBSTER
- CHÉTICAMP SNOW CRAB CLUSTER
- ATLANTIC BEEF BRISKET (SF/DF)
- SMOKED ½ CHICKEN (SF/DF)
- SEASONAL SMOKED VEGETABLES (VG/DF/SF)

ACCOMPANIMENTS

- NEW POTATOES, LOBSTER BOULLION (GF/DF) ½ SOUR GARDEN FRESH DILL PICKLE (GF/VG)
- CORN ON THE COB (GF/DF/V) CABOT BUTTER (GF)
- CREAMY COLESLAW (GF/DF) LEMON WEDGES (GF/DF)
- CAESAR SALAD

SAUCE (CHOOSE)

- WHITE LIGHTNING
- KANSAS CITY CAPE BRETON SAUCE
- SAUCE D'OR

DESSERT (CHOOSE)

- N.S. SEASONAL FRUIT COBBLER (V)
- MAPLE CREME BRÛLÉE (GF)



DRINKS MENU

ON TAP | 16 OZ

CABOT ALE	10
BRETON BREWING BLACK ANGUS IPA	10

BEER

ALEXANDER KEITH'S	8
MICHELOB ULTRA	8
CABOT ALE	10
BETHS BLACK OYSTER STOUT	10
NINE LOCKS DIRTY BLONDE	10
BRETON BREWING RED COAT IRISH ALE	10
DIRTY BLONDE AF (NON-ALCOHOLIC)	8

COCKTAILS & CIDERS

CABOT BLUEBERRY MOJITO	8
BLUE LOBSTER VODKA SODA	8
ISLAND FOLK GOOD COMPANY CIDER	10
ISLAND FOLK REBEL ROSÉ CIDER	10

WHITE WINE

LIGHTFOOT & WOLFVILLE FLORA BLEND	12	55
LIGHTFOOT & WOLFVILLE TIDAL BAY	15	70
CALMEL & JOSEPH 'VILLA BLANCHE' CHARDONNAY	15	70
HOROLOGIST SAUVIGNON BLANC	17	80
LAXAS ALBERINO		90
WILLIAM FÈVRE NON DOMAINE CHABLIS		160
CAKEBREAD CHARDONNAY		240
JEAN-MARC BOILLOT 1ER CRU SAUVIGNON BLANC		240

SPARKLING & ROSE

LIGHTFOOT AND WOLFVILLE L&W ROSÉ	14	55
LA BELLA PROSECCO	15	60
BENJAMIN BRIDGE NV BRUT	20	95
GÉRARD BERTRAND CÔTE DES ROSES ROSÉ		65
GÉRARD BERTRAND CÔTE DES ROSES ROSÉ 1.5L		100
TAITTINGER CHAMPAGNE BRUT		175
TAITTINGER CHAMPAGNE BRUT 1.5L		315

RED WINE

LIGHTFOOT & WOLFVILLE FAUNA BLEND	12	55
ANTINORI PEPPOLI CHIANTI CLASSICO SANGIOVESE	17	110
SALENTEIN PINOT NOIR	16	120
CAYMUS VINEYARDS CABERNET SAUVIGNON		265
BATTLE CREEK PINOT NOIR		300

COCKTAILS

TOM COLLINS

Bombay Gin, Lemon,
Simple Syrup,
Sparkling Water

MULLIGAN MULE

Ketel One Vodka, Cassis,
Pineapple juice, Lemon,
Fresh Mint, Ginger Beer

OLD FASHIONED

Knob Creek Bourbon,
Demerara Syrup,
Angostura Bitters

18 EA

GLASS ^{50Z} BOTTLE

12	55
15	70
15	70
17	80
	90
	160
	240
	240

GLASS ^{50Z} BOTTLE

14	55
15	60
20	95
	65
	100
	175
	315

GLASS ^{50Z} BOTTLE

12	55
17	110
16	120
	265
	300