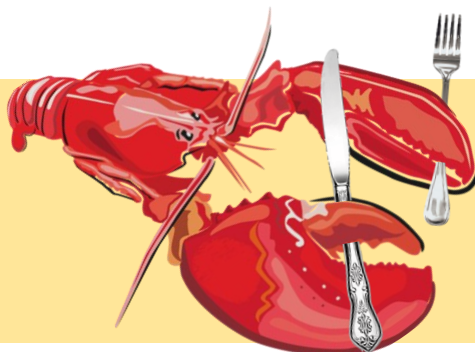


Lobster



Fest 2024

Boatyard Restaurant Peel

LUNCHTIME SPECIALS

Lobster Roll

New England style Lobster, with celery, mayonnaise, lemon served in a NOA's Valhalla sub roll 15 (great with a side of chips)

Lobster Egg Benefict

Half Manx lobster meat, ham, poached Manx egg, hollandaise sauce, toasted muffin 24

LOBSTER STARTER

Local lobster Mac & Cheese Balls

Home made mac and cheese bites made using locally caught lobster and Manx cheddar, coated in breadcrumbs, deep fried, salsa di pomodoro tomato sauce. Drizzled with truffle oil 13.50

LOBSTER MAINS

Lobster Garlic Butter

Local lobster served with homemade garlic butter. served with thick cut chips or new potatoes. (gf*, df*)
1/2 Lobster 22.00 / or Whole 39.50

Lobster Paella

A gorgeous Spanish style Paella, Manx Lobster, Paella rice, infused with saffron, Mussels, Squid, Clams, red peppers, peas, chorizo, onions, & garlic (gf / df*)
1/2 Lobster 24.00 / or Whole 42

Manx Lobster & Queenie Gratin

Local lobster and queenies cooked in a decadent white wine sauce, topped with Manx mature cheddar, breadcrumbs and baked in the shell. Served with a choice of twice cooked chips or buttery new potatoes
1/2 Lobster 24.00 / or Whole 42

LOBSTER FEST PLATTER - Yessir!

(For two to share... or not)

2 Whole Lobsters, Garlic butter (Thermidor sauce + £3 per lobster)
Choice of 2 sides: chips / new potatoes / salad, and 2 glasses of prosecco gf*, df* 85

SOMETHING ON THE SIDE?

Buttery New Potatoes (vg*) 4.50 / Twice cooked Chips (vg) 4.50
Pickled Onion Rings (vg) 3 / Garden peas (vg, gf) 2.75 / Mushy peas (vg, gf) 2.75
Mixed Salad (vg) 4.75 / Saffron & pistachio buttered kale, tender stem broccoli, peas (vg*) 5

Lobster platter

Alternative drinks, Peroni, Heineken Zero Lager, 125ml False Bay Chenin Blanc / 125ml False Bay Syrah or coke/lemonade. Sides as described. Other sides will be charged as extra.

20% of the menu price goes towards VAT

