IT'S TIME FOR Suddess Shrips NEW! Fire BBQ Grilled Shrimp Wood-Grilled shrimp brushed with a spicy pepper BBQ sauce. Parmesan Cheese Shrimp Savory garlic shrimp scampi topped with melted Parmesan cheese. NEW! Cheddar Beef-Bacon Shrimp Pasta Tender shrimp in a creamy Cheddar and Parmesan sauce with corkscrew pasta, bacon, and diced green onions.

ALL-YOU-CAN-EAT SHRIMP FOR JUST AED 99

*THIS OFFER IS VALID ONLY FROM SUNDAY TILL THURSDAY
**THIS OFFER IS NOT VALID WITH ANY DISCOUNT, SPECIAL OFFERS, AND DURING HOLIDAY PERIODS





TASTING PLATES

Red Lobster Roll

Chilled sweet Maine lobster meat tossed in Meyer lemon aioli on a toasted roll—split on the top, never on the side, like they do in New England. Served with fries. *AED 59*

Yucatán Shrimp

Two jumbo shrimp roasted in chili-lime butter with caramelized pineapple and topped with fresh jalapeños. Served with grilled artisan bread for soaking up that savory goodness. *AED 35*

Bruschetta Caprese

Fresh Mozzarella, grape tomatoes, red onions and basil tossed in a viniagrette with a balsamic glaze, served with grilled artisan bread. *AED 25*

GLOBALLY INSPIRED ENTRÉES

Baja-Style Tacos

Three wood-grilled golden tortillas, house-made fire-raosted corn and avocado salsa, and jalapeño ranch. Served with rice.

Lobster Shrimp Tilapia
AED 59 AED 55 AED 52

Yucatán Tilapia and Shrimp

Fresh, wood-grilled tilapia meets jumbo shrimp roasted in a chili-lime butter with caramelized pineapple. Topped with fresh jalapeños and served over rice. AED 59

Margherita Seafood Pasta

Sautéed shrimp bay scallops and mussels over cavatappi pasta in a creamy tomato-basil sauce tossed with roasted tomatoes, fresh Mozzarella and topped with shaved Parmesan. Served with grilled artisan bread. *AED 59*





Cheers!

SPECIALTIES

Sunset Passion Piña Colada

A classic, frozen Caribbean flavor piña colada topped with a taste of strawberry. AED 21

Bahama Mama

Get a taste of Caribbean with an exotic blend of mango passion fruit mix syrup, garnished with an orange slice and a cherry. AED 21

Bay Breeze

A summer blend of Caribbean flavor, pineapple juice and grenadine. Topped with a splash of cranberry juice. *AED 21*

Margarita (Classic or Strawberry)

Our signature margarita made with lemon or strawberry flavor syrups. Frozen or on the rocks. Served with a fresh wedge of lime. *AED 21*

Mojito (Classic or Strawberry)

Chill out with our coolest mojitos, prepared with Caribbean flavor, mixed with a margarita twist, and garnished with crushed crispy mint leaves. *AED 21*





Mud Slide

Get swept into a chocolate laced avalanche of coffee flavor syrup and ice cream. AED 21

Boston Iced Tea

Iced tea with a twist, blended with cranberry juice. AED 21

Berry Mango Daiquiri

A frozen combination of Caribbean flavor syrup and tropical mangoes swirled and topped with sweet, blended strawberries. *AED 21*

Mango Mai Tai

A refreshing blend of Caribbean flavor syrup with mango puree and triple sec syrup. AED 21

Malibu Hurricane

Caribbean flavor and tropical fruit juice, topped with splash peach syrup. AED 21

Blue Hawaiian

This refreshing sweet and sour delight includes a jolt of blue Curacao with a splash of lime. It's our coolest cocktail. *AED 21*

Raspberry Iced Tea

Iced tea blended with raspberry juice. AED 21

BEVERAGES

| Sodas | AED 17 | Perrier® | AED 17 |
|--|--------|--|--------|
| Pepsi®, 7UP®, Mirinda®, Diet Pepsi® & Diet 7UP® | | Fresh Orange Juice | AED 23 |
| Water (Small) | AED 9 | Flavored Lemonades Strawberry, Peach, Raspberry, | AED 21 |
| Premium Water (Small) | AED 11 | Mint or Classic | |
| Premium Water (Large) | AED 20 | Raspberry Lemonade | AED 21 |

APPETIZERS



SEASIDE STARTERS

Seaside Sampler

Lobster-crab-and-seafood-stuffed mushrooms, Parrot Isle coconut shrimp and sweet chili shrimp. *AED 54*

Mozzarella Cheesesticks

Served with tangy marinara. AED 28

Crispy Calamari and Vegetables

A generous portion of hand-breaded goldenfried calamari, broccoli and red bell peppers. Served with tangy marinara and creamy ranch. AED 37

Lobster Pizza

A crisp thin-crust pizza topped with lobster meat, melted Mozzarella cheese, fresh tomatoes and sweet basil. *AED 43*

Spicy Buffalo Chicken Bites

Tender strips of chicken breast, hand-battered and tossed in a spicy Buffalo Sauce . Topped with Blue cheese crumbles. *AED 37*

Lobster Nachos

Crispy tortilla chips topped with lobster, creamy Cheddar and Monterey Jack cheese, fresh pico de gallo, jalapeño peppers and sour cream. *AED 49*

Sweet Chilli Shrimp

Roasted Garlic Mussels

With red pepper, yellow pepper, red onion and fresh garlic. AED 61

Lobster, Artichoke and Seafood Dip

A creamy three-cheese blend with artichokes, spinach, Maine lobster, and seafood. Served with tortilla chips and pico de gallo. AED 39



Lobster-Crab-And-Seafood-Stuffed Mushroom

Fresh mushrooms stuffed with seafood, smothered in Monterey Jack cheese and baked golden brown. *AED 43*

Sweet Chili Shrimp

A dozen hand-battered shrimp tossed in a spicy chili sauce. AED $45\,$

SOUPS & SALADS

Wild Mushroom Soup

Cup AED 19 Bowl AED 21

New England Clam Chowder Soup

Cup AED 19 Bowl AED 21

Lobster Bisque Soup

Cup AED 21 Bowl AED 28



Coastal Clam Chowder Soup

Unique clam chowder soup now comes in a warm sourdough bread bowl. *AED 37*

Coastal Wild Mushroom Soup

Our famous wild mushroom soup in our delicious sourdough bread bowl. AED 37

Coastal Lobster Bisque Soup

Red Lobster signature lobster bisque soup served in our sourdough bread bowl. AED 41

Classic Caesar Salad

Crisp romaine, croutons and shaved Parmesan cheese. *AED 21*

Add a topping:

Shrimp

+AED 13 additional

Chicken

+AED 8 additional

Calamari

+AED 13 additional

Atlantic Salmon

+AED 18 additional

Red Lobster Garden Salad

Diced cucumbers, onion rings, tomatoes and croutons on a bed of crisp salad mix served with your choice of dressing. *AED 16*



Classic Caesar Salad with Chicken

DRESSINGS & CONDIMENTS

Selections may vary. Ask your server about today's availability.

Blue Cheese Dressing
Balsamic Vinaigrette
Honey Mustard

Ranch Thousand Island French Caesar Italian Oil & Vinegar



ENJOY OUR COMPLIMENTARY CHEDDAR BAY BISCUITS & ADD AED 7 FOR GREEN SALAD WITH EVERY ENTRÉE



ADD TO ANY MEAL

Torn between a favorite dish and trying something new? Enjoy both by adding one of these favorites to your meal!

Maine Lobster Tail

Wood-grilled or roasted.

Garlic-Grilled Shrimp Skewer

With a buttery garlic glaze.

AED 29

Snow Crab Legs

1/2 pound, steamed. AED 49

> Scallops AED 35



SIDES

| Fresh Broccoli | AED 23 |
|------------------------------|--------|
| Fresh Asparagus | AED 27 |
| Wild Rice | AED 23 |
| Saffron Rice | AED 23 |
| Vegetables | AED 23 |
| Fries | AED 23 |
| Mashed Potato | AED 23 |
| Lobster Mashed Potato | AED 27 |
| Baked Potato | AED 23 |
| reamy Lobster Baked Potato | AED 27 |
| Corn on the Cob | AED 23 |
| | |



Ultimate Feast

A tender split Maine lobster tail, steamed snow crab legs, garlic shrimp scampi and handbreaded shrimp. AED 127



🔐 Lemon-Basil Salmon & Shrimp

Wood-grilled fresh Atlantic salmon topped with a lemon basil cream sauce and tender roasted shrimp. AED 85



♦ Wood-Grilled Lobster, Shrimp & Salmon

A split Maine lobster tail, skewered jumbo shrimp and fresh Atlantic salmon, brushed with brown butter. Served over broccoli and baby gold potatoes. AED 129





LOBSTER & CRAB

Lobster Lover's Dream

A tender split Maine lobster tail, rock lobster tail and our signature lobster and shrimp pasta. *AED 169*



Bar Harbor Lobster Bake

A roasted split Maine lobster tail, tender shrimp, sea scallops, mussels, and linguini in a garlic and seafood broth. *AED 139*

Roasted Maine Lobster Bake

Petite Maine lobster tails, split and roasted with sweet corn on the cob and baby gold potatoes in a garlic-butter sauce. Served with side of wild rice pilaf.

AED 209

Snow Crab Legs

0.5kg, steamed and served with melted butter. *AED 79*

Live Maine Lobster 1.25 lb. (566g)

Our fresh, live Maine lobster is served steamed, roasted or grilled. AED 159

Live Maine Lobster 1.25 lb. (566G) Thermidor

Fresh, live Maine lobster served with creamy Parmesan cheese sauce. AED 169

Live Maine Lobster 1.25 lb. (566g) Mediterranean

Wood-grilled Maine lobster marinated in our light creamy garlic & lemon Mediterranean sauce. *AED 169*



Roasted Maine Lobster Bake



Arabian Gulf Catch

A colorful mix of grilled hammour, Atlantic salmon and shrimp marinated in a rich lemon, garlic and butter sauce. Served with saffron rice and vegetables. *AED 135*

Salmon New Orleans

Fresh Atlantic salmon blackened and topped with shrimp tossed in a Cajun butter sauce. Garnished with pico de gallo. Served with broccoli and choice of side. *AED 93*

♦ Wood-Grilled Lobster, Shrimp & Scallops

A split Maine lobster tail, skewered shrimp, and sea scallops with a buttery garlic finish, over wild rice pilaf. AED 129

♦ Lobster & Shrimp Trio

A wood-grilled Maine lobster tail, garlic-grilled shrimp, and lobster-and-shrimp mac 'n' cheese with a white Cheddar and beef bacon sauce, topped with Parmesan crumbs. Served with wild rice pilaf. *AED 129*

Wood-Grilled Lobster, Shrimp & Scallops

Lobster & Shrimp Trio





SHRIMP

Parrot Isle Jumbo Coconut Shrimp (10 Pcs.)

Hand-dipped in our signature batter, then tossed in coconut and fried golden brown. Served with baked potato and piña colada sauce. AED 61

Seaside Shrimp Trio

A generous sampling of our hand-breaded shrimp, savory garlic shrimp scampi and shrimp linguini Alfredo. *AED 79*

Grilled Shrimp Skewers

Two skewers of wood-grilled shrimp over wild rice pilaf and your choice of side order. *AED 81*

Hand-Breaded Shrimp Basket

A generous portion of our shrimp, lightly battered and fried to golden brown. Classically served over fries in a basket. *AED 79*



Hand-Breaded Shrimp Basket



3 favorites.

ONE PLATE.

You're welcome.

CREATE YOUR OWN COMBINATION

Choose Any Two **AED 79** • Choose Any Three **AED 99**Served with choice of side.

Parrot Isle Jumbo Coconut Shrimp

Fresh Wood-Grilled Tilapia

Garlic-Grilled Sea Scallops +AED 12 additional **Hand-Breaded Shrimp**

Garlic Shrimp Scampi

Fresh Wood-Grilled Salmon

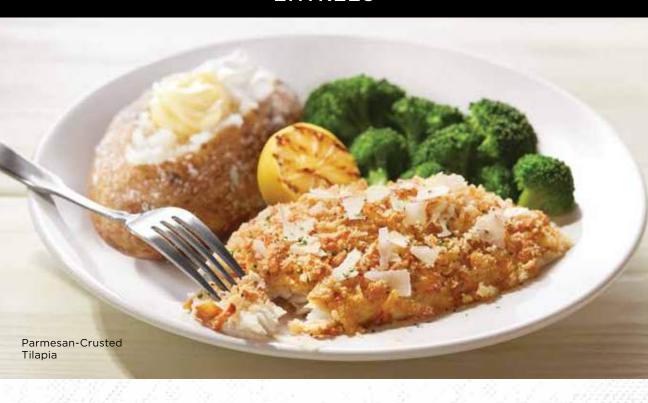
+AED 12 additional

Garlic-Grilled Shrimp

Shrimp Linguini Alfredo

7 oz. Wood-Grilled Sirloin +AED 20 additional





FISH

Parmesan-Crusted Tilapia

Tilapia topped with a creamy blend of Parmesan cheese and breadcrumbs, then baked crispy and golden. Served with fresh broccoli and your choice of side order. AED 69

Hand-Battered Fish and Chips

Served with tartar sauce and malt vinegar. AED 61



Fish Skewers

A generous portion of fresh fish and vegetable skewers, marinated with Arabic spices and wood-grilled to perfection. Served over saffron rice.

AED 93

Fresh Fish

Fresh fish can be prepared on our wood-grill, oven-broiled or blackened. Served with choice of two sides.

Fish of the Day Atlantic salmon AED 75 AED 85





PASTA

Parmesan-Crusted Chicken Alfredo

Served over corkscrew pasta and fresh broccoli.*AED 55*

Shrimp Linguini Alfredo

Tender shrimp tossed in garlic Parmesan cream sauce on bed of linguini.

 Half
 Full

 AED 37
 AED 57

Cajun Linguini Shrimp Bake

Shrimp, beef sausage, peppers, cherry tomatoes and onions all seasoned with Cajun spices and tossed in spicy Buerre Blanc sauce. Served over linguini marinara. *AED 71*

Lobster Mac & Cheese

Decadent lobster meat, shrimp, white cheddar cheese and cavatappi pasta together, baked golden brown with a Parmesan panko topping. AED 69



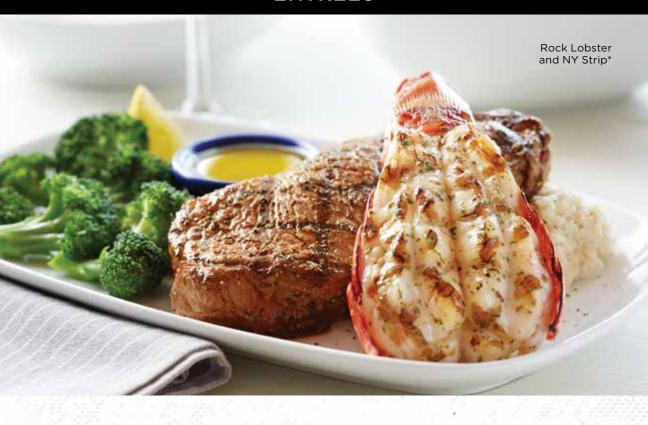
Cajun Linguini Shrimp Bake

Cajun Chicken Linguini Alfredo

Spicy, tender chicken breast tossed in a garlic Parmesan cream sauce on a bed of linguini. *AED 55*







LAND & SEA

♦ Steak & Rock Lobster Tail

A lightly seasoned, wood-grilled steak and our rock lobster tail.

Filet Cut (170g) NY Strip (340g) AED 145

₩ Wood-Grilled Peppercorn Sirloin & Shrimp

Our center-cut sirloin rubbed with peppercorn seasoning and a skewer of shrimp(6 pcs) finished with a buttery garlic glaze. Served over home-style mashed potatoes. *AED 97*

🗳 Steak Lobster & Shrimp Oscar

A wood-grilled NY strip smothered with our buttery lobster and shrimp sauce. AED 115

Wood-Grilled Scallops, Shrimp & Chicken Skewered sea scallops, shrimp and a tender chicken breast with a buttery garlic finish, over

wild rice pilaf. AED 83





perfectly prepared by our grill Masters

Wood-Grilled Peppercorn Sirloin & Shrimp



STEAK & CHICKEN

Sirloin Steak with Cajun Portobello Sauce

Our center-cut sirloin wood-grilled and topped with Cajun mushroom sauce. Served with mashed potatoes and your choice of side.

AED 89

Sirloin Steak with Cajun Portobello Sauce



Center-Cut NY Strip Steak

A generous 12oz. (340g) USDA choice center-cut NY Strip, lightly seasoned and grilled over wood fire. Served with your choice of side. *AED 103*

Portobello Grilled Chicken

Dual chicken breasts cooked on our woodgrill smothered in Cajun mushroom sauce. All served over mashed potatoes. Served with your choice of side. *AED 61*

Wood-Grilled Southwest Chicken Sandwich

Topped with apple-wood smoked beef bacon, crispy onion rings, Cheddar cheese and creamy BBQ sauce. Served with fries. *AED 41*



DESSERT



SAVE ROOM FOR Dessert

Indulge yourself in our sweet treats.

Brownie Overboard

A warm brownie served with a scoop of vanilla ice cream. Topped with caramel, fudge and whipped cream. AED 29

Chocolate Lava Cookie

A warm thick chocolate chip cookie with a molten chocolate center, topped with vanilla ice cream and drizzled with chocolate sauce.

AED 29

Chocolate Wave

Warm, rich chocolate with vanilla ice cream and chocolate sauce. AED 29

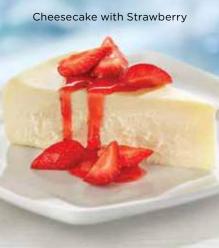
Cheescake with Strawberry

A rich and creamy classic, topped with fresh strawberries. AED 28

Ice Cream

Two generous scoops of ice cream. Choose vanilla or chocolate, or a combination of both. *AED 23*







HOT DRINKS

| American Coffee | AED 16 | Cappuccino | AED 19 |
|-----------------|--------|------------|--------|
| Espresso | AED 15 | Macchiato | AED 16 |
| Hot Tea | AED 15 | Green Tea | AED 15 |
| Café Latte | AED 19 | | |