

THE BOSS \$18.95

LOBSTER ROLL – CONNECTICUT style

Fresh steamed and cleaned sweet Maine lobster warmed then gently tossed in piping hot butter and piled into a grilled top sliced New England style bun. Served with side of UTZ potato chips. Try pairing it with our Homemade Chowder.

THE GOOMAH \$18.95

LOBSTER ROLL - MAINE style

Fresh steamed, cleaned and chilled sweet Maine lobster gently tossed in just the right amount of tarragon mayo piled into a grilled top sliced New England style bun. Served with side of UTZ potato chips. Try pairing it with our Homemade Chowder.

THE RICO ACT \$9

MEATBALL PARMESAN GRINDER

To Die For" Meatballs made with fresh ground beef, pork and veal, seared and simmered in our home made Italian Gravy (tomato based meat sauce) before being placed in a fresh grinder roll with mozzarella cheese and topped with our Italian Gravy.

"Eat the F'in Meatball"

THE AMORE \$9

BAKED ZITI

Cherie Amore's famous Baked Ziti! Homemade Italian Gravy (tomato based meat sauce). Rigatoni pasta and premium mozzarella cheese baked to a golden brown. Served with fresh sliced Italian Bread & Butter. Add a side of Meatballs or Sausage (\$3.50).

THE MADONN' \$11

SHAVED RIBEYE CHEESE STEAK GRINDER with PEPPERS & ONIONS

USDA Ribeye sliced thin, seasoned and sautéed before being placed in a fresh baked grinder roll and topped with sautéed peppers and onions and melted premium American cheese. Try it Steak Pizzaiola style with a splash of our Italian gravy (tomato based meat sauce)... Yummm!

THE COSA NOSTRA \$9

ITALIAN SAUSAGE GRINDER (HOT or SWEET) with PEPPERS & ONIONS

Two Italian sausages on a fresh baked grinder roll, covered with our Italian gravy (tomato based meat sauce), sautéed peppers and onions, and premium Italian cheese.

THE UNDERBOSS \$6

NEW ENGLAND CLAM CHOWDER

FAMILY RECIPE - Brings us back to the Mystic Inn & Seaport in Mystic, CT.

DRINKS \$2

WATER (DASANI 16.9.OZ)

COKE • DIET COKE • A&W • MOUNTAIN DEW

SIDES \$3.50

MEATBALLS (2)

SAUSAGE (1)

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The Lobsta Mobsta



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