

Chef/Owners Dave & Cherie Fluegel were born and raised in Connecticut on Long Island Sound. We founded **The Lobsta Mobsta** after years of being passionate about cooking and missing the true family owned restaurant with great food and great value. We've taken some of our favorite Italian recipes and East Coast Classics on the road with Cincinnati's newest entry into the mobile food market. For more information about us, our daily locations or event catering options, please call us or visit our web site at www.thelobstamobsta.com.

A heartfelt thank you for checking out **The Lobsta Mobsta**. Come see us again and bring a friend! Help us spread the word!!

Hours

Wednesday – Sunday
3:00 P.M. – 1:00 A.M.
(at a location near you)

All Major Credit Cards & Payment Methods
(no personal checks please)



▪ Lobster Rolls ▪ Jumbo Shrimp ▪ Italian Favorites



THE LOBSTA MOBSTA, LLC.

Amelia, OH 45102

Phone (513) 417-3267

<http://www.thelobstamobsta.com>

Menu

LOBSTER ROLLS

New England style Lobster Rolls “made” two ways and served with our delicious diner style Red Oven Browns, a fresh Kosher dill pickle spear and wedge of lemon.

THE GOOMAH

LOBSTER ROLL - MAINE style \$14.95

Fresh steamed, cleaned and chilled sweet Maine lobster gently tossed in just the right amount of tarragon mayo and finely chopped celery piled into a grilled New England style bun.

THE BOSS

LOBSTER ROLL – CONNECTICUT style \$14.95

Fresh steamed and cleaned sweet Maine lobster warmed then gently tossed in piping hot butter and piled into a grilled New England style bun.

GRILLED SHRIMP

A variety of fresh wild caught grilled shrimp recipes “made” fresh daily. *Served with our delicious DINER style Red Oven Browns, a fresh Kosher dill pickle spear, Lobsta Mobsta cocktail sauce and a wedge of lemon.

THE FEDS

***GRILLED NEW ENGLAND STYLE SHRIMP** \$7.95

Fresh Premium Shrimp (#U13-15) dusted with New England seasonings, marinated in EVOO and grilled to perfection.

THE WISEGUY

***GRILLED BACON WRAPPED SHRIMP** \$8.95

Freshly seasoned shrimp (#U13-15) wrapped in bacon and grilled to perfection.

EAST COAST CLASSICS

Our spin on some of the East Coast Classics and our special “made” from scratch Italian favorites.

THE VIG

HUMMEL BROS. HOT DOG \$3.50

Straight outta New Haven CT, we bring you the one and only natural casing Hummel Bros. Hot Dog. Slow grilled to perfection with added fresh crisp bacon crumbles on a fresh toasted bun. Add 0.50 for delicious homemade chili, melted American Cheese or Kraut. Might want to Grab two dogs for \$6!

THE RICO ACT

MEATBALL PARMESAN GRINDER \$7.95

To Die For” Meatballs made with fresh ground beef, seared and simmered in our home made Italian marinara (a.k.a., gravy) before being placed in a fresh grinder roll, topped with a splash of gravy, premium Italian cheeses and baked to a golden brown. Topped off with a sprinkle of Italian parsley and fresh basil from our garden.

THE AMORE

BAKED ZITI \$7.95

Cherie Amore’s famous Baked Ziti! Homemade Italian marinara sauce, Rigatoni pasta and premium mozzarella cheese baked to a golden brown and finished with a sprinkle of Italian parsley and fresh basil from our garden. Served with slice of grilled Italian Garlic Bread. Add a side of meatballs to take it to another level (\$2). Take home a family tray for a special dinner (serves 4-6) for \$19.95. Preorder recommended.

SHRIMP – CONTINUED –

THE OMERTA

SHRIMP CASINO FLAT BREAD WHITE PIZZA \$9.95

Freshly seasoned, grilled shrimp (#U13-15), bell peppers, onions, bacon on a grilled flatbread drizzled with EVOO and butter, premium Italian cheese blend and garnished with fresh thyme and a sprinkle of crushed red pepper flakes.

THE SKIPPER

SHRIMP COCKTAIL \$7.95

Freshly boiled and immediately chilled shrimp (#U13-15), served on a bed of Iceberg lettuce with Lobsta Mobsta cocktail sauce, pickle spear and lemon wedge garnish.

SOUPS du JOUR

Delicious home “made” soups from the freshest of ingredients.

THE UNDERBOSS

LOBSTER BISQUE \$5.95

Traditional Maine lobster bisque made with minced lobster meat, lobster stock, cream, butter and subtle spices all slowly simmered then finished with a splash of sherry for a silky smooth delight.

THE ASSOCIATE

NEW ENGLAND CLAM CHOWDER \$5.95

“Made from Scratch” family recipe....chopped clams, diced red potatoes, celery, onion, bacon and thyme slow simmered in a creamy broth served w/ oyster crackers.

EAST COAST – CONTINUED –

THE COSA NOSTRA

ITALIAN SAUSAGE GRINDER (HOT or SWEET) with PEPPERS & ONIONS \$7.95

Italian sausage, seared and allowed to simmer in our home made Italian gravy before being placed in a fresh baked grinder roll, topped with a splash of our Italian gravy, sautéed peppers and onions, premium Italian cheese, Italian seasoning and baked to a golden brown finish.

THE MADONN'

SHAVED RIBEYE CHEESE STEAK GRINDER with PEPPERS & ONIONS \$8.95

USDA Ribeye Steak sliced wafer thin, seasoned and sautéed before being placed in a fresh baked grinder roll and topped with sautéed peppers and onions and melted premium provolone cheese.

BEVERAGES & SIDES

Refreshing beverages and fresh brewed Iced Tea.

DRINKS

FRESH BREWED ICED TEA (20 OZ) \$1.75

ORANGE DRINK (20 OZ)

GRAPE DRINK (20 OZ)

WATER (DASANI 16.9.OZ)

• PEPSI • SPRITE • A&W ROOTBEER

SIDES

RED OVEN BROWN POTATOES \$2.25

MEATBALLS (2)

SAUSAGE (1)