

Brownie's Shrimp and Lobsterfest

SOUP, SALAD & APPETIZERS

LOBSTER BISQUE

Rich broth with butter-poached lobster infused with sherry and cream \$7.95

SHRIMP GREEK SALAD

Grilled Shrimp, Romaine, Herbed Vinaigrette, Tomato, Cucumber, Pickled Beets and Peppers, Garbanzo Beans, Feta, Garlic Sauce \$15.99

PEEL & EAT SHRIMP

Full pound cold water shrimp poached in aromatic court-bouillon, served chilled with cocktail sauce \$15.99

SHRIMP CEVICHE

Shrimp, cucumber, red onion, tomatoes, jalapeno, cilantro, and fresh juice and zest of lemon, lime, and orange. Served with grilled garlic butter Texas toast \$12.99

BBQ SHRIMP AND GRITS

Warm herb butter grits topped with six grilled barbecue shrimp \$12.99

ENTRÉES

All entrées include choice of cole slaw or house salad.

TWIN LOBSTER TAIL DINNER

Two roasted lobster tails with shallot butter served with house veg of the day and redskin mashed potato \$34.99

SURF AND TURF

6 oz grilled sirloin steak topped with signature zip sauce served with coldwater lobster tail, redskin mashed potato, and house veg of the day \$38.99

SHRIMP AND CHIVE SLIDERS

Grilled cajun shrimp served on toasted slider bun with lemon aioli, chives, green olive, fresh basil, and shredded lettuce. Accompanied by house fries \$14.99

CAJUN SHRIMP ALFREDO PIZZA

Fresh grilled cajun shrimp, house alfredo sauce, parmesan cheese, and red onions, finished with a butter crust \$14.99

JUMBO PRAWNS JAMBALAYA

Jumbo prawns and sautéed shrimp with Andouille sausage, roasted peppers and onions, simmered with farro and a spicy marinara \$22.99

DESSERTS

BROWNIES CHEESECAKE

with strawberry sauce and whipped cream \$6

CHOCOLATE KIT KAT

with raspberry sauce and whipped cream \$6