



Lobster Feast Menu

Appetizers

Lobster Bisque: A creamy tomato based soup with chunks of lobster simmered in a house-made lobster broth - Cup 3500 col / Bowl 6000 col

Lobster Spring Roll: Lobster mixed with mango, carrots, sprouts, mild peppers, and wrapped in wonton paper and lightly fried. Served with a mango salsa - 4000 col

Hand-Helds

Lobster and Shrimp Wrap: Grilled lobster and shrimp in a flour tortilla with shredded lettuce, avocado, cherry tomatoes, cheddar cheese, chipotle sauce - 5000 col

Salad

Lobster Salad: Cold lobster stacked on top of mixed greens tossed in a herb vinaigrette with tomatoes and avocado - 6000 col

Entrées

Lobster Thermador: Chunks of lobsters with mushrooms, béchamel gratin, on a bed of grilled vegetables - 15000 col

Grilled Lobster Tails: Two roasted split lobster tails in a white wine and garlic butter sauce, with grilled vegetables and rosemary potatoes - 16000 col

Oceanside Lobster & Shrimp: A lobster tail, garlic shrimp scampi, and a skewer of grilled shrimp, served with rice pilaf and choice of side - 16000 col

Seafood Linguini: Lobster, shrimp and scallops over a bed of linguini in a white wine and garlic scampi sauce - 9800 col

Seafood Paella: Spanish medley of lobster, shrimp and scallops with mixed vegetables over saffron rice - 9500 col

Seafood Extravaganza: The ultimate sharing platter. Two baked lobster tails, shrimp scampi, coconut shrimp, fried calamari, two crab cakes, and grilled scallops served with rice pilaf and grilled vegetables. Enough for two large appetites - 35000 col

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Prices are subject to Costa Rica mandatory 13% sale tax and 10% service fee.