

Chicken & Lobster

Breakfast | Lunch | Dinner

Soup & Salads

Bread and Dips \$9

White and brown dinner rolls with homemade aioli

Soup of the Day \$9

Ask your waiter about our daily special

Creamy Lobster Bisque \$16

Made with freshly caught rock lobster

French Onion Soup \$12

Topped with Gouda cheese and croutons

Caesar Salad \$12

The classic!

Goat Cheese Salad \$16

Goat cheese, locally grown salad, apple, walnuts and vinaigrette

Add to your salad:

- Grilled chicken +\$6
- Grilled shrimp +\$12
- Grilled lobster chunks +\$21

Appetizers

Shrimp Cocktail (5 pieces) \$19

Served the classic way with homemade cocktail sauce

Our Famous Chicken Wings (8 pieces) \$14

Your choice of buffalo, BBQ or naked wings served with blue cheese or ranch dressing

Fried Calamari \$16

Fresh calamari with creamy garlic sauce

Escargots Gratine \$16

One dozen slow-cooked escargots in garlic butter topped with Parmesan cheese

Caribbean Ceviche \$16

Shrimp and fresh catch marinated in lime juice, red onions, cilantro and a hint of Arubian papaya pika, served with plantain chips

Bang Bang Shrimp \$16

Deep fried crispy coated whole shrimp with a sweet and spicy sauce

Tuna Tartare \$18

Raw locally caught tuna, marinated in Ponzu, served with Guacamole & Wakame.

Our Specialties

Free-Range Rotisserie Chicken \$26 or \$48

Half or whole chicken served with BBQ sauce, fries and a house salad

Chicken and Lobster \$59

Half rotisserie chicken with BBQ sauce and Fresh 1/2 lobster tail, served with clarified butter, roasted potatoes and grilled vegetables

Spicy Orange Chicken \$24

Stir-fried chicken, fresh vegetables and rice

Lobster Thermidor \$42

Fresh lobster chunks, shrimp, mushroom, onions, and garlic. Topped with Hollandaise sauce and parmesan cheese

Seafood Platter For 2 \$89

Fresh 1/2 lobster tail, 2 shrimp skewers, mussels, fresh catch and calamari rings, served with deep fried plantain and rice

Sides \$7

- Roasted potatoes, Mix vegetables, House salad, French fries
- Sweet potato fries, Mac & cheese

- Add truffle & Parmesan cheese +\$3

Seafood

Almond Crusted Grouper \$31

Served with seasoned vegetables, rice and plantains

Blackened Tuna Steak \$31

Served with seasoned vegetables, rice and Ponzu glaze

Fresh Catch (Market price)

Served with seasoned vegetables, rice and plantains

Lobster Tail \$59

8oz Lobster tail served with seasoned vegetables, roasted potato and clarified butter

Meat

Wagyu Burger \$24

Prime Wagyu ground beef, Romaine lettuce, tomatoes, red onions, bacon, Gouda cheese and pickles

C&L Famous BBQ Ribs \$28

Served with French fries

8 Oz Filet Mignon \$55

Served with roasted potatoes and seasonal veggies and chimichurri

14 Oz Ribeye \$59

Served with roasted potatoes and seasonal veggies chimichurri

Surf & Turf \$65

Fresh 1/2 lobster tail, 8 Oz ribeye, Served with roasted potatoes and seasonal veggies, chimichurri and clarified butter

Pasta

Chicken Parmesan \$25

Crispy chicken, marinara sauce, melted mozzarella, and parmesan cheese with linguini

Pasta Carbonara \$25

The classic American style with cream, butter and bacon

Truffle Linguini \$26

A rich dish with truffle, Parmesan cheese and Alfredo sauce

Pasta Primavera \$23

Linguini tossed in homemade marinara with fresh vegetables

(A Surcharge of %6 will be added to your bill)

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Cocktails

C&L's Margarita \$16 Tequila, Mezcal, triple sec, lime juice, hibiscus and passion fruit	Frozen Red Sangria \$15 C&L secret recipe!
Tia Mia \$16 Ojo de tigre Mezcal, Orgeat syrup, orange liquor, lime juice	The Mule \$15 Your spirit choice, lime juice, ginger beer
C&L Sangria \$14. (Pitcher also available!) Your choice: Red, white or watermelon	Choose your mule: Vodka, Tequila, Bourbon
Blueberry Gin Spritz \$16 Hendrick's Gin, blueberry syrup, lime juice, prosecco	Cucumber Cooler \$15 Cucumber vodka, cucumber puree, lime juice, basil syrup
The Goddess \$14 Prosecco, kiwi syrup, lime juice	Classic Mojito \$14 White rum, mint, lime juice, soda
Mai Tai \$15 White rum, dark rum, Orgeat, orange liquor, lime juice	Signature Spritz \$14 Aperol or Limoncello spritz
Old Fashioned \$16 Elijah Craig bourbon, bar sugar, aromatic bitters, maraschino syrup	Tropical mango \$14 Spice rum, lime juice, orange liquor, mango puree
Paloma \$15 Tequila, lime juice, grapefruit juice, Tajin	Strawberry lemon drop \$16 Vodka, lime juice, Limoncello, strawberry puree
Ladies Favorite \$15 Vanilla Vodka, Aperol, passion fruit puree, lime juice	Mango Martini \$15 Vodka, Lime juice, mango puree
	Espresso martini \$15 Vodka, espresso, kahlua
	Add baileys +\$3

Wines

Sparkling Wines / Moscato

Montparnasse Brut, Vin de France	🍷 \$12/40
Teresa Rizzi , Prosecco Brut, Veneto, Italy	\$48
Quady , Moscato, Madera, California	🍷 \$12/42
Pinot Grigio / Pinot Gris	
Santa Julia Pinot Grigio, Mendoza, Argentina	🍷 \$10/40
Fiordaliso , Valpolicella, Italy	🍷 \$13/47
Tommasi , Le Rosse, Veneto, Italy	\$64
Santa Margherita , Valdadige, Italy	\$58

Sauvignon blanc

Santa Julia Whites Sauvignon Blanc, Mendoza, Argentina	🍷 \$10/40
Mud House , Marlborough, Sauvignon Blanc, New Zealand	🍷 \$14/54
Kim Crawford , Marlborough, New Zealand	\$59
Wente "Louis Mel", California	\$65

Chardonnay

Santa Julia Chardonnay, Mendoza, Argentina	🍷 \$10/40
Wente "Morning Fog" Livermore Valley, USA	\$55
Kendall-Jackson "Vintner's Reserve", Sonoma, County, California	\$65

Rosé

The Beach by "Whispering Angel", Cotes De Provence	\$55
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Pinot Noir

Santa Julia Pinot Noir, Mendoza, Argentina	🍷 \$10/40
Hobnob Pays d'Oc, Pinot noir, France	🍷 \$13/48
Sartori , Veneto, Italy	\$57

Cabernet Sauvignon

Santa Julia Cabernet Sauvignon, Mendoza, Argentina	🍷 \$10/40
Wente 'Southern Hills, California	🍷 \$14 /55
J.Lohr 'Seven Oaks', California	\$63

Other Reds

Santa Julia , Merlot, Mendoza, Argentina	🍷 \$10/40
Pascual Toso , Malbec, Mendoza, Argentina	\$46
Wente 'Sandstone' Merlot, Livermore Valley, California	\$55
Santa Cristina , 'Chianti Superiore, Tuscany, Italy	🍷 \$14/56
Private Dancer , Red Blend, California	🍷 \$13/52

Beers

Bottled Beers:

Balashi	\$7
Balashi Chill	\$7
Balashi Mango	\$6
Corona	\$9
Amstel Bright	\$8
Stella Artois	\$8
Heineken	\$8

Local draft beer:

Medium balashi (18OZ.)	\$18
Medium chill (18OZ.)	\$18
Large balashi (1L.)	\$28
Large chill (1L.)	\$28



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