

Chicken & Lobster

Breakfast | Lunch | Dinner

Soup & Salads

- Soup of the Day** \$7
Ask your waiter about our daily special
- Creamy Lobster Bisque** \$14
Made with freshly caught rock lobster tail,
Gluten-free option available, ask your waiter
- French Onion Soup** \$10
Topped with Gouda cheese and croutons
- Caesar Salad** \$12
Add grilled chicken for \$6
- Caprese Salad** \$16
Mozzarella, tomatoes and homemade basil pesto
- Goat Cheese Salad** \$15
Goat cheese, apple, walnuts and vinaigrette

Appetizers

- Shrimp Cocktail (5 pieces)** \$19
Served 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 Escoffier** \$16
One dozen slow-cooked escargots in garlic butter
served with toast
- Caribbean Ceviche** \$18
Shrimp and local fish marinated in aji amarillo and lime juice,
mixed with red onions, cilantro and a hint of Madame
Jeanette served with plantain chips
- Bang Bang Shrimp** \$16
Crispy shrimp in a creamy, spicy sauce with a perfect
balance of heat and sweetness

- Tuna Tartare** \$18
Diced fresh tuna marinated in ponzu with mango relish,
spicy mayo and served with toast
- C&L Sliders** \$18
Smashed burger-style beef served with lettuce, tomato,
crispy onions and our secret sauce

Our Specialties

- Free-Range Rotisserie Chicken** \$21 or \$35
Half or whole chicken served with BBQ sauce, fries
and house salad
- Chicken and Lobster** \$42
Half rotisserie chicken with BBQ sauce and a 1/4-pound
lobster tail, served with clarified butter, roasted potatoes
and seasonal veggies
- Crispy Chicken Sandwich** \$18
Served with bacon, lettuce, tomato, french fries and
remoulade aioli
- Spicy Orange Chicken** \$25
Fried Chicken tossed in our homemade sweet and spicy
orange glaze served with fresh vegetables and white rice
- Lobster Thermidor** \$40
Fresh lobster, shrimp, mushrooms, onions and garlic in
Hollandaise sauce with Parmesan cheese

- Mixed Grill For 2** \$75
Sirloin, ribs, Argentine chorizo, half chicken served with
seasonal veggies and roasted potatoes
- Seafood Platter For 2** \$85
Lobster tail, shrimp skewers, mussels, fresh catch and
calamari rings, served with a served with plantains,
Creole sauce and yellow rice

- Sides** \$7
Mashed potato / Baked potato / Mac and cheese /
Seasonal veggies / Fried Plantains / Side house salad

Seafood

- Almond Crusted Grouper** \$29
Served with seasonal veggies, yellow rice & plantains
- Grilled Tuna Steak** \$29
Served with seasonal veggies, yellow rice and Ponzu glaze
- Fresh Catch** (Market price)
Served with seasonal veggies, yellow rice & plantains
- Twin lobster tails** \$55
Two 1/4 pound lobster tails served with seasonal veggies,
roasted potato and clarified butter

Meat

- 8 Oz Angus Burger** \$23
BBQ Caramelized onions, bacon, lettuce, tomato,
Gouda cheese and French fries
- BBQ baby back Ribs** \$28
Served with French fries
- 8 Oz Filet Mignon** \$45
Served with roasted potatoes and seasonal veggies
- 12 Oz NY Strip** \$49
Served with roasted potatoes and seasonal veggies
- Surf & Turf** \$59
1/4 pound lobster tail, 8oz fillet mignon, Served with seasonal veggies

- Choose your sauce** \$1
White wine sauce / Creole Sauce / Chimichurri / Red wine sauce

Pasta

- Chicken Parmesan** \$25
Crispy chicken, marinara sauce, melted mozzarella, Gouda
and Parmesan cheese with linguine
- Truffle Linguini** \$25
A rich dish with truffle, Parmesan cheese and Alfredo sauce
- Pasta Primavera** \$23
Linguini tossed in pomodoro sauce with fresh vegetables

Add on: Chicken \$6 / Shrimp \$13 / Lobster \$26

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Cocktails

Misterioso \$14 El Silencio Mezcal, Lime Juice, Orange Bitters, Mango Puree and Tajin Rim	Caribbean Mojito \$12 (add your flavor for \$1) Planterey 3 Stars Rum, Lime Juice, Mint and Soda
Negroni \$12 Citadelle Gin, Campari and VYA Sweet Vermouth	Classic Margarita \$14 (add your flavor for \$1) Milagro Tequila Silver, Lime juice, De Kuyper Triple Sec and Tajin rim
Berry Hendrick's \$14 Hendrick's Gin, Mixed Berries Puree, Lime Juice and Tonic	Ultimate Spritzer \$14 Choose between your favorite Aperol Spritz, Limoncello Spritz or De Kuyper Peach Tree!
Mai Thai \$14 Planterey 3 Stars Rum, Planteray Original Dark Rum, Orgeat, Lime Juice and De Kuyper Orange Liqueur	Tropical Mango \$12 Sailor Jerry Spiced Rum, Planteray 3 Stars Rum, Lime juice and Mango Puree
Old Fashioned \$14 Elijah Craig Bourbon, Bar Sugar, Old Fashioned Bitters and Marshino Syrup	Espresso Martini \$16 ALB Vodka, Kahlua, Baileys and Espresso Shot
Classy Gentleman \$14 Monkey Shoulder Blended Scotch Whiskey, De Kuyper Strawberry Liqueur, Pineapple Juice and Orange Liqueur	Lychee Martini \$15 ALB Vodka, Kwai Feh Lychee, De Kuyper Elderflower and Lychee Fruit
Ladies Favorite \$14 Vanilla Vodka, Aperol, Lime Juice, Orange Juice, Passionfruit puree	Mango Martini \$14 ALB Vodka, Lime Juice and Mango Puree
Maya Mule \$14 Milagro Tequila Reposado, Ginger Beer and Lime Juice	Strawberry Lemon Drop \$15 ALB Vodka, Lime Juice, Limoncello, Strawberry Puree and Sugar Rim

C&L Sangria (Red/White/Watermelon) \$14
The boss' secret recipe Pitcher \$48

Wines

House Wine

Sparkling Wine

Montparnasse, Blanc de Blanc, France 15/55

Santa Julia Whites

Pinot Grigio, Sauvignon Blanc, Chardonnay 8/36

Santa Julia Reds

Pinot Noir, Merlot, Cabernet Sauvignon 8/36

Sparkling Wines

Teresa Rizzi, Prosecco Brut, Veneto, Italy 13/50
Veuve Cliquot, Champagne Brut, France 150

Pinot Grigio / Pinot Gris

Folonari, Veneto, Italy 55
Santa Cristina, Veneto, Italy 13/60
La Crema 'Pinot Gris' Monterey, California 75

Sauvignon Blanc

Mud House, Marlborough, New Zealand 65
Murphy-Goode, California 59
Silverado 'Miller Ranch', Napa Valley, California 79
Pascal Jolivet, Sancerre, Loire Valley, France 85

Chardonnay

Montes 'Classic', Central Valley, Chile 40
Carmel Road, Monterey, California 14/65
Wente 'Riva Ranch' Arroyo Seco, Monterey, California 72
Louis Latour 'Pouilly Fuisse', Burgundy, France 105

Other Whites

Quady 'Electra' Moscato, Madera, CA 12/45
Protos, Verdejo, Rueda, Spain 50
689 Cellars 'White Blend', California 60
Gérard Bertrand 'Art de Vivre', Clairette Blanc, Languedoc, FR 65

Rosé

Côte des Roses, by Gérard Bertrand, Languedoc, France 65

Pinot Noir

Hobnob, Pays d'Oc, France 60
Carmel Road, Monterey, California 14/65
Elusive, California 69
La Crema, Sonoma Coast, California 99

Cabernet Sauvignon

Lapis Luna, Lodi, California 14/65
Lucky Draw by 689 Cellars, California 75
Kendall-Jackson 'Vintner's Reserve', Sonoma County, CA 85
Silverado Vineyards, Napa Valley, California 125

Other Reds

La Posta 'Pizzella' Malbec, Mendoza, Argentina 59
Santa Cristina, 'Chianti Superiore', Tuscany, Italy 14/65
J. Lohr 'Los Osos', Merlot, Paso Robles California 69

Red Blends

Wente 'Mount Diablo' Red Blend, Central Coast, California 55
Gérard Bertrand 'Art de Vivre' Rouge, Languedoc, France 65
Villa Antinori – Rosso -, 'Super Tuscan', Tuscany, Italy 75
Château Les Cadrans de Lassegue, St.Emilion, Bordeaux, FR 115