



Cousins Maine Lobster

Live Mixx Menu

MAINE LOBSTER ROLL

Fresh chilled Maine lobster served on a toasted New England style roll, lightly brushed with butter and delicately lined with mayonnaise.

CONNECTICUT LOBSTER ROLL

Fresh warm Maine lobster served on our toasted New England style roll, touched with melted butter and lemon.

CRAB SALAD ROLL

Fresh and local Maine Jonah crab served on a toasted New England style roll, lightly brushed with butter and dressed with Dijon, mayonnaise, and herbs.

MAINE SHRIMP ROLL

Succulent Maine shrimp served on our toasted New England style roll, lined with mayonnaise, topped with Cousin's seasoning and finished with a hint of lemon-butter.

SPLIT MAINE LOBSTER TAIL

Whole tail or Half tail

Wild caught Maine lobster tail, served split, skewered, and fried with lemon-butter and a dash of Cousin's seasoning.

CALIFORNIA LOBSTER TACOS

3 freshly-made local tortillas, prepared daily and served with fresh Maine lobster, cabbage, pico de gallo, and our signature cilantro lime salsa. One taco for \$4.00

SHRIMP TACOS

3 freshly-made local tortillas, prepared daily and served with mounds of sweet Maine shrimp, cabbage, pico de gallo, and a delicious chipotle aioli.

LOBSTER MARTINI

Best of the best. Fresh Maine lobster meat served naked, presented elegantly in a martini glass, and garnished with lemon and a lobster stuffed olive. Butter upon request.

LOBSTER BISQUE

Large or Small

A rich, decadent lobster base, made from 100% fresh Maine Lobsters. Served with Fresh Maine lobster meat and a dash of hot sauce.

LOS PRIMOS CEVICHE

Fresh Maine seafood (Lobster, Shrimp, Crab) and citrus ceviche. Served with fresh corn tortilla chips.

AUTHENTIC MAINE LOBSTER ICE CREAM

Buttery lobster meat wrapped into rich, mouth-watering Vanilla ice cream. A must try.

CLAM ROLL

Fresh Maine clams, lightly battered and cooked to perfection, served with lemon and our traditional Maine tartar sauce on a toasted buttered bun.

LOBSTER BLT

Filled with crunchy bacon, sweet chunks of lobster and herb-spiked mayonnaise. Served on a freshly baked grilled brioche roll.

GOURMET LOBSTER MAC & CHEESE

A mix of pasta shells, cheddar and asiago cheeses, garlic, and finished with panko crumbs, Cousins's seasoning, and oh yes... Fresh Maine Lobster. A must try!

MINA'S MAINE FRIED CLAMS

Grandma Mina's favorite Maine dish: Fresh Maine clams, lightly battered and cooked to perfection, served with lemon and our traditional Maine tartar sauce.

NEW ENGLAND CLAM CHOWDER

Fresh New England Clam chowder. Rich and satisfying, featuring light cream, hand shucked clams, sauteed onions and delectable potatoes.

LOBSTER COBB SALAD

Local mixed greens paired with Fresh Maine lobster, topped with tomatoes, hard-cooked egg, sweet corn, bacon, crumbled blue cheese, and house vinaigrette. Finished with fresh lemon, sea salt and ground pepper.

CAESAR SALAD

CHICKEN CAESAR SALAD

SHOESTRING FRIES

PARMESAN THYME FRIES

WHOOPIE PIES

Maine's beloved dessert, hand crafted locally. Moist chocolate cookie-cakes paired together by soft, fluffy vanilla frosting.

MAINE ROOT SODA

Handcrafted Maine soda made with Fair Trade Certified organic evaporated cane juice

Jim Tselikis and Sabin Lomac believe that the best way to satisfy an appetite is to consume some of the most authentic foods from across the globe. Hand cut Italian pasta, Alaskan wild caught salmon, French truffles, California oranges, Maine lobster.

Cousins Maine Lobster brings the tradition and quality of Maine's iconic lobster industry to California. We are proud to serve fresh, sustainably harvested lobster product directly from Maine's icy cold waters to consumers on the West Coast.

We only get our lobsters straight from the source – from Maine suppliers who deal with Maine fishermen. You can feel good about supporting Cousins Maine Lobster, because we feel good about supporting a strong Maine industry.