



Welcome to Prairie Moon's Annual Lobsterfest!



Friday, June 14 - Sunday, June 16

SOUP

★ MAINE LOBSTER BISQUE

Homemade lobster stock with cream & Sherry ... cup 5.95 bowl 8.95

SMALL PLATES

GULF SHRIMP COCKTAIL

½# Large EZ-Peel Gulf shrimp served with traditional cocktail sauce. ... 12.95

STUFFED GULF SHRIMP LOUISE

4 Large Gulf shrimp, Blue Crab stuffing with a fresh herb, sweet pepper and roasted garlic sauce over white rice ... 12.95

★ JONAH CRAB CLAWS

½# East Coast cold, cracked Jonah crab claws with honey mustard sauce ... 12.95

LOBSTERFEST BIG PLATES

★ MAINE LOBSTER BOIL

1 ¼# Whole Maine Lobster, boiled red skin potatoes and slaw ... Summer Lobster Fest 26.95!

★ EAST COAST SWORDFISH

Grilled east coast swordfish with a lobster, blue crab & sweet pepper seafood broth over a MI asparagus risotto with grilled asparagus spears ... 20.95

★ SURF AND TURF

8oz Rock lobster tail paired with our 4oz center cut filet mignon finished with fresh herb butter, served mashed potatoes & rosemary asparagus ... 29.95

★ LOBSTER DIAVOLO PASTA

Spicy tomato, garlic, white wine, lobster cream sauce & linguine tossed with Maine lobster meat & large gulf shrimp ... 18.95

DESSERT

MI BLUEBERRY CRUMBLE

Warm with vanilla ice cream ... 5.95

TEXAS SHEET CAKE

Rich chocolate cake served warm with vanilla ice cream ... 5.95

KEY LIME PIE

Coconut crust, whipped cream & finished with toasted coconut. ... 5.95

STRAWBERRY CINNAMON GRILLED POUND CAKE

Cinnamon grilled pound cake, fresh strawberries, strawberry sauce, Mexican vanilla cream, cinnamon roll icing ... 6.95