



RESTAURANT WEEK

Available until February 28th
Mon to Thurs | 12 pm - 5 pm
Fri | 12 pm - 4 pm

MENU

Take advantage of NYC's restaurant week.
All meals priced at 20.21

ORIGINAL LOBSTER ROLL MEAL

Chilled lobster meat dressed in Japanese mayo, served in our signature toasted brioche bun, served with French fries and your choice of can soda.

ORIGINAL BURGER MEAL

10 oz Nebraskan beef patty, bacon, cheese, lettuce, tomato, pickles, onions, and B&L's secret sauce, served with French fries with your choice of can soda.

SODA CHOICES:

Coke, Sprite, Ginger Ale, Diet Coke, or Arizona Iced Tea

BOOZE

Toast to our Happy Hour drinks offers.
Available Mon - Thurs 3 pm - 5pm | Fri until 4 pm.

COCKTAILS 9

MADDISON PARK PUNCH

El Dorado Rum, Gin Lane Pink, triple sec, White cranberry juice, pineapple juice, lemon juice, blueberries & lemon wheel.

THE FLING

Helix Vodka, basil syrup, strawberry puree and lemon juice.

MARGARITA

Luna Azul Tequila, triple sec, lemon juice, lime juice, oj and lemon wheel.

BEERS 5

STELLA ARTOIS

Draft

BROOYLYN IPA

330ml Can

MODELO

330ml Can

WINES

7 / GLASS

B&L HOUSE WHITE

Chardonnay.

B&L HOUSE RED

Sangiovese Blend.

B&L HOUSE SPARKLING

Tiamo, Veneto Italy.

REMEBER TO TAG @BURGERANDLOBSTERUSA IN ALL YOUR SNAPS!

Please inform a member of our team if you have any food or beverage allergies!

Burger & lobster

TO START

Lobster Bisque 12

Creamy lobster bisque served with lobster morsels and chives.

Calamari 15

Calamari tossed in a secret spice blend and served with cherry pepper sauce.

Oysters

East Coast/West Coast 3.5

Half Dozen 18

Full Dozen 37

Burger Bites 10

Our signature burger blend with cheese and pickles in a pastry shell.

Lobster Bites 10

Our signature lobster and shrimp mix in a pastry shell.

SALADS

Add lobster for 10.

Kale Salad 15

Baby kale, red endive, sliced gala apples, pine nuts, goat and parmesan cheeses and a red wine vinaigrette.

Farro Salad 15

Fennel, farro, orange segments, arugula, frisee, basil, mint pesto with toasted almonds and a lemon vinaigrette.

THE MAINS

We serve our live, wild Atlantic lobsters that are delivered fresh daily to our restaurants. All our beef is from Nebraska, USA.

All mains are served with our knock-out B&L fries and house salad.

THE ORIGINALS

Original Burger 20

10 oz beef patty with lettuce, tomato, pickles, onions and B&L's secret burger sauce.

Lobster Roll 27

Lobster dressed in Japanese mayo and lemon. Served in our signature toasted brioche roll.

Original Lobster 32

1.25 lb whole lobster, grilled or steamed and served alongside a clarified or lemon and garlic butter sauce.

London Burger 16

6 oz beef patty, bacon, cheese, lettuce, tomato, pickles, onions and B&L's secret burger sauce.

Beast Burger 31

10 oz beef patty topped with lobster meat, Swiss cheese and truffle mayo

Beyond Burger 21

Beyond Meat patty, lettuce, tomato, red onion, house-made vegan burger sauce.

GF | V

The best of both worlds!

B&L Combo 42

6 oz Original Burger and a 1.25 lb Original Lobster served with fries, salad and your choice of clarified butter or lemon garlic butter sauce.

Roll Combo 39

6 oz Original Burger and Original Lobster Roll served with fries and salad.

Po' Boy Lobster Roll 21

Cornmeal crusted fried clusters of lobster with homemade pickles, lettuce, tomato, onions and spicy remoulade.

SIDES

**B&L
Fries 3**

**Truffle
Fries 8**

**Garden
Salad 3**

**Sweet Potato
Fries 5**

**B&L
Sauces 3***

*Available Sauces: Lemon Garlic Butter, Clarified Butter, Chipotle Mayo

BRUNCH MENU

Available Saturday & Sunday | 12 pm - 3:30 pm

Lobster Benedict 20

Lemon garlic butter, lobster, poached eggs on potato brioche, citrus hollandaise and a side salad.

Brunch Burger 22

Our signature 10oz patty with a maple bacon jam, fried egg, Cheddar cheese and American cheese. Served with fries and salad.

Lobster Truffle Omelet 19

Classic egg omelet with lobster, truffle salsa, and chives, served with lemon crème fraîche and a side salad.

Lobster, Bacon & Egg Sandwich 21

Our signature toasted brioche Roll, topped with lobster, crisp bacon and scrambled eggs served with lemon aioli, arugula and finished with salad and fries.

The ultimate brunch dish!

TO FINISH

Because you're not quite sweet enough!

All 8

Chocolate Mousse

Silken chocolate mousse with house made whipped cream.

Cheesecake Mousse

Unique strawberry cheesecake mousse topped with strawberry compote.