



Shell-ebrate with

GROUP DINING

When you're ready to take your event up a notch, treat yourself and your guests to all the seafood favorites you deserve.

Whether it's a corporate gathering or a family get-together, we offer a range of chef-curated, multi-course menus with pricing designed to fit every budget.

All group dining menus include our freshly baked Cheddar Bay Biscuits®!

LET US HELP PLAN YOUR NEXT EVENT!

CLASSIC MENU

SALAD HOUSE SALAD

ENTRÉE CHOICE

FISH & CHIPS

Served with Chesapeake fries, coleslaw and hush puppies.

SHRIMP LINGUINI ALFREDO

CAJUN CHICKEN LINGUINI ALFREDO

BACON CHEESEBURGER*

Served with Chesapeake fries.

DESSERT CHOCOLATE WAVE CAKE

BEVERAGES

SOFT DRINKS

ICED TEA

**May be cooked to order. Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illnesses.*

Before placing your order, please ask your server for our allergen guide if a member of your party has a food allergy.

SIGNATURE MENU

Choose one selection for each course.

SALAD

HOUSE SALAD
CAESAR SALAD

ENTRÉE

GRILLED ATLANTIC SALMON*

Served with baked potato & broccoli.

SHRIMP LINGUINI ALFREDO

CAJUN CHICKEN LINGUINI ALFREDO

BACON CHEESEBURGER*

Served with Chesapeake fries.

DESSERT

CHOCOLATE WAVE CAKE

BEVERAGES

SOFT DRINKS
ICED TEA

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PREMIER MENU

Choose one selection for each course.

SALAD

HOUSE SALAD
CAESAR SALAD

ENTRÉE

All served with choice of two sides.

GRILLED ATLANTIC SALMON*
MAINE LOBSTER TAIL & SHRIMP SCAMPI
PARMESAN-CRUSTED CHICKEN
7 OZ. SIRLOIN*

Classic Sides

Orzo Rice, Coleslaw, Seasoned Broccoli, Hush Puppies,
Chesapeake Fries, Mashed Potatoes, Baked Potato

DESSERT

CHOCOLATE WAVE CAKE
KEY LIME PIE

BEVERAGES

SOFT DRINKS
ICED TEA

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GRAND MENU

Choose one selection for each course.

SOUP OR SALAD

NEW ENGLAND CLAM CHOWDER
LOBSTER BISQUE
HOUSE SALAD
CAESAR SALAD

ENTRÉE

All served with choice of two sides except Mariner's Boil.

GRILLED ATLANTIC SALMON*

SALMON NEW ORLEANS*

Fresh blackened salmon topped with shrimp in a Cajun butter sauce, with tomato-cilantro relish.

ULTIMATE FEAST®

A Maine lobster tail, shrimp scampi, snow crab legs, and Walt's Favorite Shrimp.

MARINER'S BOIL

A Maine lobster tail, snow crab legs, a dozen shrimp, corn and red potatoes in Cajun butter.

PARMESAN-CRUSTED CHICKEN

6 OZ. FILET MIGNON*

Classic Sides

Orzo Rice, Coleslaw, Seasoned Broccoli, Hush Puppies, Chesapeake Fries, Mashed Potatoes, Baked Potato

DESSERT

CHOCOLATE WAVE CAKE
KEY LIME PIE
STRAWBERRY CHEESECAKE BLISS

BEVERAGES

SOFT DRINKS
ICED TEA

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BOILS BASH MENU

Choose one selection for each course.

SALAD

HOUSE SALAD
CAESAR SALAD

ENTRÉE

1. CHOOSE YOUR BOIL

MARINER'S BOIL

A Maine lobster tail, snow crab legs, a dozen shrimp, corn and red potatoes.

SAILOR'S BOIL

Two dozen shrimp, Cajun sausage, corn and red potatoes.

2. CHOOSE YOUR FLAVOR

ROASTED GARLIC BUTTER
CAJUN BUTTER
LEMON PEPPER BUTTER
OLD BAY® & BUTTER
RL SIGNATURE BUTTER

3. CHOOSE YOUR SPICE LEVEL

ORIGINAL SPICY🔥 EXTRA SPICY🔥🔥

DESSERT

CHOCOLATE WAVE CAKE
KEY LIME PIE

BEVERAGES

SOFT DRINKS
ICED TEA

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BEVERAGE OPTIONS

BEER & WINE

14 OZ. BLUE MOON BELGIAN WHITE DRAFT

14 OZ. BUD LIGHT DRAFT

6 OZ. MARK WEST PINOT NOIR

6 OZ. ECCO DOMANI PINOT GRIGIO

COCKTAILS

TRIPLE BERRY SANGRIA

CLASSIC ROCKS MARGARITA

TITO'S® STRAWBERRY LEMONADE

LONG ISLAND ICED TEA

SUGGESTED STARTERS

MOZZARELLA CHEESESTICKS

SEAFOOD-STUFFED MUSHROOMS

CALAMARI

SHRIMP COCKTAIL

CRAB QUESO

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Group Dining Menus are available for parties of 12+ with advance reservations. Be sure to ask about Private Dining Spaces for parties of 20+.

Thank you for considering Red Lobster for your special event. We'd be delighted to host you!

TO HOST YOUR LARGE GROUP RESERVATION, PLEASE ASK A MANAGER FOR DETAILS.