

Lobsterfest at Beck's

November 7 through November 22

Starters

Lobster Empanadas 18

Butter poached lobster, potato, lemon, herbs, crispy shells, saffron lime aioli

Lobster & Corn Fritters 16

Fried golden brown, sweet caramel cream sauce

Lobster On A Stick 24

Succulent South African cold water lobster meat, tempura battered, sweet chili dipping sauce

Lobster Fondue 18

Succulent South African cold water lobster meat, smoked gouda cheese, caramelized onions, grilled batard

Lobster Eggrolls 18

Lobster, cream cheese, spinach, corn, red onion, bacon, cheddar cheese, siracha lime aioli

Lobster Couscous Salad 24

Grilled South African lobster tail diced red onion, bell peppers, capers, herbs, lemon, extra virgin olive oil, spicy aioli

Soup

Seafood Bisque with Lobster

Cup 9/ Bowl 12

Sandwiches

Connecticut-Style Lobster Roll

(1) 30 (2) 52

Warm lobster claw meat, brown butter, served on a toasted New England style split top roll, fries and coleslaw

Maine-Style Lobster Roll

(1) 20 (2) 36

Chilled lobster and seafood salad, served on a toasted New England style split top roll, fries and coleslaw

Entrees

Cajun Lobster 46

Lobster sautéed with spanish onion, bell peppers & tomatoes in a Cajun brown butter broth, over jasmine rice

Lobster Mac & Cheese 48

South African lobster tail, ricotta cavatelli, smoked gouda, bacon, corn, red onion, arugula, herbed gratin

Lobster Francaise 48

Egg battered South African lobster tails, mushrooms, red onions, tomatoes, cheese ravioli, lemon caper beurre blanc

Lobster & Shrimp Scampi 48

Sautéed shrimp, garlic lemon butter sauce, linguine, topped with a 3.5oz lobster tail

Ginger Lobster 46

Lobster sautéed in a ginger scallion sauce with carrots, served over jasmine rice

Experience the World's Best: South African and Tristan Lobster Tails

South African Cold Water Lobster Tail

Sourced from icy, pristine waters, our South African lobster tail boasts a sweet, succulent flavor and a firm, steak-like texture, a premier lobster species.

Tristan Islands Lobster Tail

Hailing from the world's most remote island, our Tristan lobster tail offers an exceptionally sweet and clean flavor with a delicately firm, fine-flaked texture, renowned by many as the world's finest lobster.



'Ala Johannesburg'

A stuffed lobster tail topped with Cooper cheese & hollandaise sauce

South African Lobster Tail single 30 twin 56

4.5oz Succulent South African cold water lobster tail, brown butter, served with two sides
stuffed with crab imperial 10 / 14
Ala Johannesburg 10 / 18

Tristan Islands Lobster Tail single 38 twin 66

4.5oz Tristan Islands lobster tail, brown butter, served with two sides
stuffed with crab imperial 10 / 14
Ala Johannesburg 10 / 18

Jumbo South African Lobster Tail 60

8oz Succulent South African cold water lobster tail, brown butter, served with two sides
stuffed with crab imperial 14
Ala Johannesburg 18

Pinnacle Tail Duo 62

4.5oz Succulent South African cold water lobster tail & 4.5oz Tristan Island lobster tail, brown butter, served with two sides
stuffed with crab imperial 14
Ala Johannesburg 18

South African Surf & Turf

King 98

8oz. filet mignon & 8oz jumbo tail, brown butter, served with two sides
stuffed with crab imperial 14
Ala Johannesburg 18

Queen 72

8oz filet mignon & 4.5oz lobster tail, brown butter, served with two sides
stuffed with crab imperial 8
Ala Johannesburg 10

South African Surf & Surf

King 82

8 oz jumbo tail & crab cake, served with two sides
stuffed with crab imperial 14
Ala Johannesburg 18

Queen 56

4.5oz. lobster tail & crab cake, served with two sides
stuffed with crab imperial 8
Ala Johannesburg 10

*All menu items are cooked to order. Consuming raw or undercooked meats or shellfish may increase your risk of food borne illness.

Allergy Warning: Menu items may contain or come into contact with wheat, eggs, nuts and milk.
Ask our staff for more information.

