



Surf
SEAFOOD
WOBBURN

MOTHER'S DAY 2025

Cocktail

MOM'S MORNING COFFEE 16

Espresso, Stoli Caramel, Kahlua, Rumchata

Soup

CREAMY LOBSTER BISQUE 14

Creme Fraiche, Old Bay, Brioche Croutons

 Pairing: Lucien Albrecht, Brut Rose, Alsaca, FR 12/60

Appetizer

LOBSTER & CORN FRITTES 24

Chervil Lemon Aioli

 Pairing: Delas Freres, Viognier, FR 12/48

Sushi

LOBSTER & HAMACHI ROLL 27

Tempura Lobster, Hamachi, Uni,
Shallots Crunch, Shiso Leaves
Truffle Mayo, Yuzu Aioli

 Pairing: Paul Buisse, Sauvignon Blanc, Loire Valley, FR 15/60

Entrées

1 1/4 LB MAINE LOBSTER MAC & CHEESE 42

English Peas, Truffle Mornay Sauce
Cavatappi Pasta, Breadcrumbs

 Pairing: Valvrán, Chardonnay, Sonoma County, CA 16/64

12 OZ RIB EYE STEAK 52

Lobster Compound Butter
Double Baked Stuffed Idaho Potato
Balsamic Glaze Roasted Broccoli Rabe

 Pairing: Treana, Cabernet Sauvignon, Paso Robles, CA 16/64

Dessert

GIVE ME A BREAK 12

Chocolate mousse, chocolate ganache,
crispy wafer crust

(Gluten Free & Nut Free)

www.surfseafood.com