



https://menuweb.menu 1 N Country RdNY 11777, PORT JEFFERSON, United States (+1)6314731143 - http://pjlobsterhouse.com/









The menu of PJ Lobster House from PORT JEFFERSON contains about 268 different menus and drinks. On average you pay about \$15.7 for a dish / drink. The PJ Lobster House in PORT JEFFERSON, New York, offers a unique dining experience where fresh seafood is served in a cozy, casual atmosphere. In addition to a diverse menu featuring crabmeat stuffed flounder and fish tacos, guests can also indulge in delicious backyard clam bars and homemade desserts like smashed blueberry pie. The restaurant also offers catering services for special events.

Non Alcoholic Drinks

GINGER ALE

Appetizers

TACOS

SALMON PINWHEELS

Alcoholic Drinks

Salad

SANGRIA

COLE SLAW

Dinner Specials

Mexican Dishes

CAJUN SWORDFISH \$26.0

Sushi Nigiri

TUNA \$25.0

Sliders

LOBSTER ROLL SLIDERS \$13.0

Side Orders

HOMEMADE MASHED POTATOES

Platters

SHRIMP COCKTAIL PLATTERS

Fish

SEA BASS

American Food

Hähnchen-Curry

CORN ON THE COB

Chicken Dishes

CHICKEN FINGERS

CAJUN

Pesce

HONEY MUSTARD SALMON

Burger Factory

THE PJ CLASSIC*

\$15.0

Cocktails

RED BERRY SANGRIA

Sangrías

WHITE SANGRIA

Special Rolls

LOBSTER ROLL \$22.0

Seafood Dishes

FRIED CALAMARI \$13.0

Sweet

CREME BRULEE CHEESECAKE

.

\$8.0

\$10.0

\$24.0

Small Plates

OYSTERS ON THE HALF SHELL



Chef's Favorites

KING CRAB LEGS

Oysters On The Half Shell

OYSTERS ON THE HALF SHELL \$2

Dinners

FRIED BAY SCALLOPS

Red Wines

ROUND HILL, CABERNET SAUVIGNON, CALIFORNIA

Dinner Entrées

LOBSTER SALAD

Non-Alcoholic

O'DOULS \$3.0

Combinations

BAKED CLAM COMBO \$13.0

Sundays

ALL INCLUSIVE DINNER FOR TWO \$55.0

Mondays

HAPPY HOUR DISCOUNTED APPS BEER

Cruise 'N Tuesdays

ALL YOU CAN EAT SNOW CRAB LEGS

Thursday

LOBSTER FEST

Lunch Entrées

SEAFOOD PAELLA \$23.0

Raw Bar

CLAMS ON THE HALF SHELL \$13.0

Sparkling Wine

LALUCA, PROSECCO, ITALY

Hot Heros (Lunch)

SAUSAGE PEPPERS

Kitchen Entrees

SESAME ENCRUSTED TUNA

Blush

FORESTVILLE, WHITE ZINFANDEL, CALIFORNIA

Create Your Own Combination

BAY SCALLOPS \$15.0

Seafood Dinners

BROILED

Freshly Made Sides

SEASONED RICE

Fried Baskets

JUMBO CLAM STRIPS



Soft Drinks And Juices

CRANBERRY JUICE

Low Calories Diet Menu

STEAMED MIXED FRESH VEGETABLES

Bennies

CRABBY PATTY*

Seafood*

ALASKAN KING CRAB LEGS

French

FRENCH ONION SOUP

Belgian Style

BLUE MOON BELGIAN WHITE ALE ABV 5.4 \$4.0

Dips

SPINACH ARTICHOKE DIP \$11.0

Chef's Compositions

MAHI-MAHI PICCATA \$23.0

Specialty Pasta Dishes

SEAFOOD MARINARA \$25.0

Sandwiches And Platters

CLAM STRIPS \$14.0

Healthy Menu

STEAMED MIXED VEGETABLES

Steamed Buckets

LOBSTER CLAMBAKE

Fancy Seafood

STUFFED JUMBO SHRIMP \$28.0

U-Call-It

PAN SEARED

\$19.0

Seafood & Mains

BLACKENED CHILEAN SEA BASS \$35.0

Pinot Noir/Merlot

ROUND HILL, MERLOT, CALIFORNIA

Make Your Own Custom Platters

FRESH MAINE LOBSTER TAILS

Oceanaire Classics

FISHERMAN'S PLATTER

\$28.0

Fresh Homemade Baked Goods

GRILLED

Featured Dishes - Meals

CHILEAN SEABASS

\$35.0



\$22.0

Salcombe Dairy Ice Cream & Sorbet (Vegetarian)

RASPBERRY SORBET \$5.0

Oyster Bar Menu? Premier Plates

JUMBO LUMP CRABMEAT

East Coast Oysters: Fried, Raw Or Rockefeller

FRIED

Restaurant Category

DESSERT

Latin American Food

PAELLA

Pasta Accompaniments

LARGE SHRIMP \$16.0

Uncategorized

SALMON PINWHEEL \$25.0

Fish Dishes

FISH CHIPS

FISH & CHIPS

Starters & Salads

FRENCH FRIES

FRENCH FRIES

Steaks

PJLH NY SHELL STEAK* \$25.0

CHAR-GRILLED SIRLOIN*

Hot Drinks

HOT TEA

COFFEE

Coffee

ESPRESSO

CAPPUCCINO

Red

DOMAINE BOUSQUET RESERVE, MALBEC, TUPUNGATO VALLEY, ARGENTINA

PEPPERWOOD GROVE, PINOT NOIR, CALIFORNIA

Graduation Celebrations

PACKAGE 1

PACKAGE 2

Drinks

SAM ADAMS \$3.5

LIPTON UNSWEETENED ICED TEA

BEER

Chicken

BONELESS WINGS \$11.0
CHICKEN PARMESAN \$19.0
CHICKEN FRANCESE \$19.0



	1	•	
М	a	I	n

TRIPLE CHOCOLATE COOKIE SKILLET	\$7.0
SMASHED BLUEBERRY PIE	\$7.0
ESPRESSO MASCARPONE CHEESECAKE	\$8.0

Select Your Fish

FARMED SALMON	\$24.0
KING ORGANIC SALMON	\$29.0
FLOUNDER FLUKE	\$28.0

Side Dish Choices

STEAMED RED POTATOES
STEAMED FRESH MIXED VEGETABLES
PASTA WITH MARINARA OR BUTTER
GARLIC

Entrées - Sides

PASTA – WITH MARINARA OR BUTTER GARLIC

PASTA – WITH RED OR WHITE CLAM SAUCE

FRESH STEAMED MIXED VEGETABLES

Off-Premise Clam Bars

MORE IS MORE

LOBSTER ROLL - EACH

HAMBURGER PLATTER

SHRIMP SALAD ROLL - EACH

Burger

SALMON BURGER	\$11.0
BUILD YOUR OWN BURGER*	\$14.0
BLACK ANGUS BURGER	

\$10.0

Sandwiches

LOCAL CAUGHT FLOUNDER	\$16.0
CRISPY TACO-DILLAS	
MAHI-MAHI	\$23.0
GRILLED CHEESE	\$7.0

Catch This

STUFFED FILLET OF FLOUNDER	\$29.0
SCALLOPS TOSCANA	\$22.0
CAST IRON COMBO	\$28.0
MIXED OCEAN GRILL*	\$27.0

Craft Drafts

MONTAUK SESSION ALE ABV 4.9
SHIPYARD MONKEYFIST IPA, ABV 6
BLUE MOON BELGIAN ALE ABV 5.4
MONTAUK WAVE CHASER IPA, ABV 6.4

Soft Drinks



APPLE JUICE
PEPSI
LEMONADE

JUICE DR. PEPPER

Beer

BUD LIGHT	\$3.0
HEINEKEN	\$3.5
MICHELOB ULTRA	\$3.0
STELLA ARTOIS	\$3.5
COORS LIGHT	\$3.0



Soups

MANHATTAN CLAM CHOWDER

NEW ENGLAND CLAM CHOWDER

OUR FAMOUS LOBSTER BISQUE

SOUP SALAD \$10.0

LOBSTER BISQUE \$12.0

FISH SOUP

Beverages



CHOCOLATE MILK

BOTTLED ROOT BEER \$3.0

CORONA LIGHT

MILK CHOCOLATE MILK

DIET PEPSI

SIERRA MIST

White

FORESTVILLE, CHARDONNAY, CALIFORNIA

WATERBROOK, CHARDONNAY, WASHINGTON

CASAL THAULERO, PINOT GRIGIO, ITALY

WASHINGTON HILLS, RIESLING, WASHINGTON

MOUNT FISHTAIL, SAUVIGNON BLANC, NEW ZEALAND

TUTIDI, MOSCATO, ITALY

Lobster Lovers

TRADITIONAL LOBSTER DINNER

LOBSTER HOUSE SPECIAL

TRADITIONAL CLAMBAKE

DOWNEAST DINNER FOR TWO

LOBSTER LOVER'S SPECIAL FOR TWO

STEAMED LOBSTERS ALA CARTE

LOBSTER LUNCH SPECIAL \$22.0

Salads

SEAFOOD SALAD \$14.0

MEDITERRANEAN \$12.0

SALAD \$16.0

FISH SALAD*

PJ'S HOUSE SALAD

COLESLAW

HOUSE SALAD

CLASSIC CAESAR SALAD

Side Dishes



CLAM CHOWDER
MAC CHEESE
SCAMPI

MASHED POTATOES

WAFFLE FRIES

SWEET POTATO FRIES

CREAMED SPINACH

CORN ON THE COB

Craft Beers

IPA, ABV 7

CAPTAIN LAWRENCE LIQUID GOLD ABV 6 \$5.0

ANGRY ORCHARD HARD CIDER ABV 5 \$4.5

PORT JEFF ORANGE DREAM ABV 10.1 \$5.0

TWO ROADS ROAD 2 RUIN DOUBLE IPA, ABV 8

\$5.0

NEW BELGIUM VOODOO RANGER



\$3.0

\$20.0

\$25.0

MONTAUK WAVE CHASER ABV 6.4	\$4.5
OYSTER BAY BARN ROCKER PILSNER ABV 5	\$4.5
CORONA LIGHT ABV 4.1	\$3.0

FUDGE BROWNIE

SUNDAE	\$7.0
CREME BRULEE	\$6.0

KILLER KEY LIME PIE \$7.5

CHOCOLATE OR VANILLA ICE CREAM

CHOCOLATE OR FRENCH VANILLA ICE

TRIPLE CHOCOLATE COOKIE SUNDAE

ONE SCOOP CHOCOLATE OR

VANILLA ICE CREAM

Pasta

LINGUINI RED OR WHITE CLAM SAUCE	\$18.0
PENNE ALLA VODKA	\$17.0
SHRIMP SCALLOP	\$20.0

LOBSTER TAIL SCAMPI

SEAFOOD SUPREME	\$25.0
SHRIMP LITTLENECK CLAM SCAMPI	\$20.0

PASTA WITH CLAM SAUCE

LOBSTER RAVIOLI (6)

LINGUINI WITH RED OR WHITE CLAM SAUCE

Seafood

BLUEBERRY PIE



\$23.0

CREAM

WAFFLE

	CRAB CAKES	\$15.0				
	SHRIMP SALAD	\$14.0				
	FLOUNDER FRANCESE	\$28.0				
SWORDFIS	\$26.0					
TWIN LOBSTER TAILS						
LOBSTER FRA DIAVOLO						
SHRIMP SC	\$20.0					
SHRIMP PA	\$20.0					

FRIED SEA SCALLOPS

SHRIMP FRANCESE

CALAMARI

These Types Of Dishes Are Being Served



CHICKEN \$13.0 **MUSSELS** SALAD

FISH

LOBSTER

SOUP

OYSTERS

APPETIZER

BREAD

Dessert

HOT APPLE PIE \$7.0

Ingredients Used



JUMBO SHRIMP FRENCH ONION MILK

SEAFOOD SALMON SCALLOPS

SHRIMP

ASIAN TILAPIA

PENNE ALLA VODKA

STUFFED FILET OF FLOUNDER

Y	Till I
	7.0
ATT ATT	

BUTTER			PASTA PEI	\$5.0	
CORN					
CHEESE		Entrées			
SAUSAGE				CLAMS ON THE HALF SHELL*	
CHOCOLATE				FIRECRACKER	\$15.0
WATERMELON				CALAMARI	ЭТЭ .0
Chambara			SNOW CRAB LEGS		
Starters		BAKED CHOPPED CLAMS		\$8.0	
	KING CRAB KNUCKLES CLAWS	\$20.0	CLAMS CASINO		\$9.0
	BUCKET OF	\$19.0	STEAMED		
Sales of the sales	STEAMERS		FRIED SHRIMP		\$14.0
BUCKET OF MUSSELS		\$13.0	FRIED OYSTERS		\$18.0
COCO FOR COCONUT FRIED SHRIMP		\$12.0	MOZZARELLA TRIANGLES		\$9.0
SEAFOOD APPETIZER SAMPLER		\$20.0	SHRIMP COCKTAIL		\$12.0
		\$13.0	OCTOPUS SALAD		\$14.0
LOBSTER RAVIOLI (3)		•	CLAMS OREGANATA		\$9.0
SEA SCALLOPS		\$27.0	CRAB CAKE		\$18.0
SURF TURF			SESAME ENCRUSTED TUNA*		\$25.0
ALL YOU CAN EAT SHRIMP		LOBSTER MAC AND CHEESE		\$30.0	
SHRIMP LITTLE NECK CLAM SCAMPI		STEAMERS			
CRISPY FISH TACO-DILLAS		SPINACH DIP			
MAHI-MAHI PICCATTA		SIX STEAMED CLAMS			

SIX CLAMS CASINO

SIX CLAMS ON THE HALF SHELL



PJ Lobster House

1 N Country RdNY 11777, PORT JEFFERSON, United States

Opening Hours: Monday 12:00 -21:00 Tuesday 12:00 -21:00 Wednesday 12:00 -21:00 Thursday 12:00 -21:00 Friday 12:00 -21:00 Saturday 12:00 -21:00 Sunday 12:00 -21:00

Made with menuweb.menu

