



Red Lobster Menu

<https://menuweb.menu>

4600 Belden Village St NWOH 447182526, Canton, United States

+13304920458 - <http://www.redlobster.com/>



The restaurant from Canton offers **123** different **menus and drinks on [the menu](#)** at an average price of \$20.1.

Red Lobster offers a wide variety of high-quality, freshly-prepared seafood dishes sourced in a traceable, sustainable, and responsible way. Our menu includes classics such as the Ultimate Feast, Garlic Shrimp Scampi, and Parrot Isle Jumbo Coconut Shrimp, along with limited-time flavors and preparations during events like Lobsterfest, Crabfest, and Endless Shrimp. And don't forget to try our famous warm and cheesy Cheddar Bay Biscuits! Visit www.redlobster.com to learn more.

Red Lobster Menu



Burger

BACON MAC CHEESE

Sandwiches

BACON CHEESEBURGER \$14.5

Fish Dishes

FISH CHIPS \$17.5

Starters & Salads

FRENCH FRIES

Appetizer

POPCORN SHRIMP \$6.5

Fried Rice

LOBSTER MEAT

Nachos

SHRIMP NACHOS

Baked Potatoes

BAKED POTATO

Wine

KENDALL-JACKSON VINTNER'S
RESERVE CHARDONNAY

Cider

12 OZ. HARD CIDER

Signature Rolls

SWEET CHILI SHRIMP

Happy Hour

SKINNY COCKTAILS

Fast Food

MOZZARELLA CHEESESTICKS \$10.0

Happy Hour - Frozen Cocktails

CLASSIC MARGARITA

Kalte Alkoholfreie Getränke

MUG ROOT BEER

Soups And Salads

CREAMY POTATO BACON

Hearty Meals

FARM-RAISED CATFISH

Red Wine

CABERNET SAUVIGNON, J. LOHR
ESTATES SEVEN OAKS, CALIFORNIA

Small Plates

CRAB FRITTERS

Land And Sea

CAJUN CHICKEN LINGUINI ALFREDO

Breakfast & Brunch

MANGO MAI TAI

Red Lobster Menu



Healthy Choices

GRILLED ATLANTIC SALMON* \$18.5

Pastas & Bowls

LOBSTER LINGUINI \$32.0

Rose

AVA GRACE, CALIFORNIA

Reds

MERLOT, BLACKSTONE, CALIFORNIA

Specialty

ANGRY ORCHARD

White Wines

CHARDONNAY, ROBERT MONDAVI
PRIVATE SELECTION, CALIFORNIA

Signature Martinis

CARAMEL APPLETINI

Bottles

TRULY WILD BERRY

Sparkling

SPARKLING BRUT, KORBEL,
CALIFORNIA

Featured Drink

GRAND PATRÓN MARGARITA

Pinot Grigio

ECCO DOMANI, ITALY

Featured Drinks

SUNSET PASSION COLADA

Cabernet Sauvignon

JOSH CELLARS, CALIFORNIA

Craft & Import

BLUE MOON BELGIAN WHITE

Craft

FAT TIRE AMBER ALE

Lobster

LIVE MAINE LOBSTER

Beer On Tap

SHOCK TOP BELGIAN WHITE

By The Glass

CHARDONNAY, KENDALL-JACKSON
VINTNER'S RESERVE, CALIFORNIA

Bottled Beers

BOSTON LAGER

Riesling

CHATEAU STE. MICHELLE,
WASHINGTON

Snacks & Sharing

HAND-BREADED CALAMARI \$13.3

Red Lobster Menu



Daily Deals

STEAK AND LOBSTER
WEDNESDAY \$25.0

Non Alcoholic

HANDCRAFTED FLAVORED LEMONADES

Entrées - Seafood

HAND-BATTERED FISH AND CHIPS

Seafood Delights

GARLIC LINGUINI ALFREDO

Lager

O'DOUL'S (NON ALCOHOLIC)

Seltzer

12 OZ. HARD SELTZER

After Dinner Coffee Drinks Cognac & Brandies

BAILEYS AND COFFEE

Sweet Red

ROSCATO ROSSO, ITALY

Country Sides

ASPARAGUS (SEASONAL)

After Dinner

CHOCOLATE MARTINI

Premium Spirits

LIQUEURS/CORDIALS

Discover Even More Crab

CRAB LOVER'S DREAM

Frozen Favorites

BERRY MANGO DAIQUIRI

Bowls & Sandwiches

CRUNCH-FRIED FLOUNDER
SANDWICH \$14.0

Lobsterfest®

LOBSTER LOVER'S DREAM \$53.0

Sandwiches And Platters

CLAM STRIPS

Cold Beers

LAGUNITAS IPA

Honey B's Specials

FISH FRY FRIDAY \$14.0

Beer | Bottle

ANGRY ORCHARD CRISP APPLE CIDER

Flavored Coffee Beans

MUDSLIDE

Hot And Delicious

COFFEE NUDGE

Red Lobster Menu



Top Your Potato

LOBSTER-TOPPED

Boston Iced Teas

CLASSIC CRANBERRY

American White Wines

WHITE ZINFANDEL, BERINGER,
CALIFORNIA

Create Your Own Ultimate Feast Deserves - Ultimate Sides

LOBSTER-TOPPED POTATOES

Entrees And More

CHICKEN BREAST STRIPS

Various Entrees

LOBSTER SCAMPI LINGUINE

Lager Beers

SAM ADAMS BOSTON LAGER

Crepes Variations

CARAMEL CHEESECAKE

Diverse Cuisine

LOBSTER PIZZA

Seafood Platters And Bakes

BAR HARBOR LOBSTER BAKE \$38.0

Pasta And Noodle Dishes

SESAME-SOY SALMON* BOWL \$18.0

Non Alcoholic Drinks

ICED TEA

WATER

Soups

NEW ENGLAND CLAM CHOWDER

LOBSTER BISQUE

Vegetarian Dishes

FRESH GARDEN SALAD

CARROT CAKE

Fish

PARMESAN-CRUSTED FRESH TILAPIA

WILD-CAUGHT FLOUNDER

Soft Drinks

PEPSI

DR. PEPPER

Kids

CRISPY CHICKEN TENDERS \$15.5

GARLIC-GRILLED SHRIMP

Main

MAINE LOBSTER TAIL DUO \$39.0

LOBSTER SHRIMP-TOPPED
SIRLOIN* \$40.0

Red Lobster Menu



Hot Drinks

- COFFEE
- IRISH COFFEE

Sweet Treats

- WARM CHOCOLATE CHIP LAVA COOKIE
- NEW YORK-STYLE CHEESECAKE WITH STRAWBERRIES

Shrimp, Lobster, And Crab

- WILD-CAUGHT SNOW CRAB LEGS
- CRUNCHY POPCORN SHRIMP

Featured Items

- SEAFARER'S FEAST \$40.0
- WOOD-GRILLED LOBSTER, SHRIMP AND SALMON

Popular Items

- ALOTTA COLADA
- CRAB LINGUINI ALFREDO

White

- CHARDONNAY, SUTTER HOME, CALIFORNIA
- WHITE ZINFANDEL, SUTTER HOME, CALIFORNIA

Chardonnay

- KENDALL-JACKSON VINTNER'S, RESERVE, CALIFORNIA
- SEA SUN, CAYMUS VINEYARDS, CALIFORNIA

Dinner Entrées

- FRESH TILAPIA
- MAPLE-GLAZED CHICKEN

Add To Any Meal

- GARLIC-GRILLED SHRIMP SKEWER
- GARLIC-GRILLED SEA SCALLOPS

Draft Beers

- SAM ADAMS SEASONAL
- AMSTEL LIGHT

Surf & Turf

- WALT'S FAVORITE SHRIMP 7 OZ. SIRLOIN* \$28.3
- MAINE LOBSTER TAIL 7 OZ. SIRLOIN* \$36.0

Weekday Lunch Specials

- SHRIMP LINGUINI ALFREDO \$17.5
- ENDLESS CHOWDER, SALAD CHEDDAR BAY BISCUITS \$10.0

Soups & Sides

- CREAMY LOBSTER BAKED POTATO
- CREAMY LOBSTER MASHED POTATOES

Seafood Bakes

- CRAB AND ROASTED-GARLIC SEAFOOD BAKE
- ROASTED MAINE LOBSTER BAKE

Red Lobster Menu

**Lunch - Available Every
Day 11 A.m.-3 P.m.**

WOOD-GRILLED TACOS

CRUNCH-FRIED FISH SANDWICH

Main Courses

STEAKS

7 OZ. SIRLOIN*

SEA-SALTED FRIES

Spirits

MARTINI

BOURBON/WHISKEY

SCOTCH

Main Course

JUMBO COCONUT AND SPICY
PINEAPPLE-GRILLED SHRIMP

SHRIMP-AND-SCALLOPS ALFREDO WITH
FRESH TOMATOES

WOOD-GRILLED FRESH TILAPIA

Margaritas



PERFECT 1800 MARGARITA

TOP-SHELF MARGARITA

LOBSTERITA

Alkoholische Cocktails



STRAWBERRY MOJITO

COSMOPOLITAN

STRAWBERRY DAIQUIRI

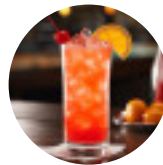
Red

MERLOT, SUTTER HOME, CALIFORNIA

PINOT NOIR, MIRASSOU, CALIFORNIA

CABERNET SAUVIGNON, BERINGER
FOUNDERS' ESTATE, CALIFORNIA

Signature Cocktails



MALIBU HURRICANE

GREY GOOSE CAPE CODDER

TRIPLE BERRY SANGRIA

Sea



SALMON NEW ORLEANS

PERFECTLY GRILLED FISH

LOBSTER-TOPPED
STUFFED FLOUNDER \$22.0

Add To Any Entree

MAINE LOBSTER TAIL \$16.0

GRILLED SHRIMP SKEWER \$6.5

GRILLED SEA SCALLOPS \$11.0

Create The Ultimate Seafood Experience



SEAFOOD-STUFFED
MUSHROOMS \$11.8

CRAB-STUFFED
SHRIMP RANGOON \$13.3

LOBSTER-ARTICHOKE-AND-SEAFOOD
DIP

Non-Alcoholic Beverages

FROZEN SPECIALTY DRINKS

FRUIT SMOOTHIES

BOSTON ICED TEAS

Red Lobster Menu



Create Your Own Lunch

LIGHTLY BREADED CLAM STRIPS

CRUNCH-FRIED FISH

BROILED OR FRIED BAY SCALLOPS

Salads



COLESLAW

HOUSE OR CAESAR SIDE SALAD

FRESH CAESAR SALAD

CLASSIC CAESAR SALAD \$10.0

Mains

SAILOR'S PLATTER \$18.0

COASTAL SOUP AND GRILLED SHRIMP SALAD

SHRIMP AND WOOD-GRILLED CHICKEN

WOOD-GRILLED SHRIMP SKEWERS

Appetizers

CRISPY CALAMARI AND VEGETABLES

SEASIDE SAMPLER

WHITE WINE AND ROASTED-GARLIC MUSSELS

COCONUT SHRIMP

Signature Feasts



SEASIDE SHRIMP TRIO \$25.0

CARIBBEAN ROCK LOBSTER SHRIMP \$39.0

GRILLED LOBSTER, SHRIMP SALMON \$38.0

ADMIRAL'S FEAST \$25.0

These Types Of Dishes Are Being Served



CHICKEN

LOBSTER

SALAD

DESSERTS

Entrées

CRISPY GREEN BEANS \$5.5

CRISPY SHRIMP LETTUCE WRAPS

LOBSTER-CRAB-AND-SEAFOOD STUFFED MUSHROOMS

STUFFED MUSHROOMS

SNOW CRAB LEGS

From The Sea

GARLIC-GRILLED SHRIMP SKEWERS \$19.0

WALT'S FAVORITE SHRIMP \$18.0

WILD-CAUGHT CRUNCH-FRIED FLOUNDER \$18.0

SALMON NEW ORLEANS

HAND-BREADED SHRIMP

White Wine



RIESLING, CHATEAU STE MICHELLE, WASHINGTON

MOSCATO, SUTTER HOME, CALIFORNIA

PINOT GRIGIO, ECCO DOMANI, ITALY

SAUVIGNON BLANC, BV COASTAL ESTATES, CALIFORNIA

CUPCAKE SAUVIGNON BLANC

Red Lobster Menu



Create Your Own Combination

BAY SCALLOPS

CRISPY CLAM STRIPS

SEAFOOD-STUFFED FLOUNDER

WOOD-GRILLED FRESH SALMON

7 OZ. PEPPERCORN-GRILLED SIRLOIN*

From The Land & Sea

NY STRIP* AND ROCK LOBSTER TAIL

WOOD-GRILLED PEPPERCORN SIRLOIN*

WOOD-GRILLED PEPPERCORN SIRLOIN*
AND SHRIMP

CENTER-CUT NY STRIP STEAK*

PARMESAN-CRUSTED CHICKEN
ALFREDO

Crab And Seafood Delights

ALASKA BAIRDI CRAB LEGS DINNER

CRAB CAKES CRAB-OSCAR SALMON

CRABFEST ULTIMATE SURF TURF

GRILLED CORN WITH CHEESE
CILANTRO-LIME BUTTER

HOMEMADE BERRY SHORE-CAKE

Dessert



CHOCOLATE WAVE \$8.5

VANILLA BEAN
CHEESECAKE \$8.0

BROWNIE OVERBOARD \$9.5

TRIPLE-CHOCOLATE BROWNIE A LA
MODE

WARM APPLE CROSTADA

KEY LIME PIE

Beer

BUD LIGHT

STELLA ARTOIS

MICHELOB ULTRA

HEINEKEN

BUDWEISER

COORS LIGHT

Lunch Specials

CUP OF SOUP AND GRILLED SHRIMP
SALAD

BACON CHEDDAR CHICKEN CLUB
SANDWICH

WOOD-GRILLED BURGER

WOOD-GRILLED CHICKEN TACOS

WOOD-GRILLED FRESH TILAPIA TACOS

WOOD-GRILLED SHRIMP TACOS

Alcoholic Drinks

CORONA EXTRA

VODKA

RUM

COGNAC

TEQUILA

GIN

SANGRIA

Side Dishes



GRITS

MASHED POTATOES

ORZO RICE

FRESH BROCCOLI

Red Lobster Menu



PETITE GREEN BEANS

WILD RICE PILAF

SCAMPI

Seafood

GARLIC SHRIMP SCAMPI \$6.5

ULTIMATE FEAST \$41.0

ATLANTIC SALMON

LOBSTER SHRIMP TACOS \$18.0

CRAB CAKE DINNER

SHRIMP SCAMPI

SHRIMP YOUR WAY

Starters



LOBSTER
LANGOSTINO PIZZA \$16.3

PARROT ISLE JUMBO
COCONUT SHRIMP \$12.8

NORWAY LANGOSTINO LOBSTER
DIP \$13.8

WHITE WINE SAUTÉED-GARLIC
MUSSELS \$13.3

CRISPY BRUSSELS SPROUTS

SIGNATURE SHRIMP COCKTAIL

STEAMED SNOW CRAB LEGS

ROCK LOBSTER TAIL

Cocktails



MARGARITAS

TOP-SHELF LONG ISLAND
ICED TEA

BAHAMA MAMA

LOBSTER PUNCH

TITO'S STRAWBERRY LEMONADE

MOJITO

BLOODY MARY

PINA COLADA

Beverages



ORGANIC HOT TEA

PERRIER SPARKLING WATER

CLASSIC LEMONADE

DIET PEPSI

SIERRA MIST

TROPICANA FRUIT PUNCH

CORONA LIGHT

BOTTLED BEVERAGES

Drinks



STRAWBERRY LEMONADE

MTN DEW

CLASSIC LOBSTERITA

PASSION FRUIT LOBSTERITA

BERRY SUNSET LOBSTERITA

DRINKS

SAM ADAMS

COFFEE AND TEA

FOUNTAIN BEVERAGES

PEPSI ZERO SUGAR

Ingredients Used



RASPBERRY

SEAFOOD

POTATOES

BRUSSELS SPROUTS

SHRIMP

BROCCOLI

BRUSSEL SPROUTS

Red Lobster Menu



SHRIMP

COCONUT

CHEESE

SCALLOPS

Red Lobster

4600 Belden Village St NWOH
447182526, Canton, United
States

Opening Hours:

Monday 11:00-22:00
Tuesday 11:00-22:00
Wednesday 11:00-22:00
Thursday 11:00-22:00
Friday 11:00-23:00
Saturday 11:00-23:00
Sunday 11:00-22:00

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