



LOBSTER
& GRILL

COCKTAILS

TOM COLLINS 12.25

Grosvenor dry gin, lemon juice,
club soda, maraschino cherry

MARGARITA 12.25

Tequila blanco, cointreau,
fresh lime juice, sea salt

BLOOD & SAND 12.25

Scotch, cherry brandy, cointreau,
fresh orange juice, orange zest

MOJITO 12.25

Plantation 3 Star white rum, club soda,
fresh mint, lime wedge

STRAWBERRY DAIQUIRY 12.25

Plantation 3 Star white rum, fresh lime juice,
sugar syrup, strawberry liquor

LONG ISLAND ICED TEA 12.50

Vodka, Tequila, rum, gin

MAI TAI 12.25

Plantation 3 Star white Rum (Trinidad &
Barbados) pineapple juice, orange juice,
amaretto, maraschino cherry

APPLE MARTINI (APPLETINI) 12.25

Dry & sweet vermouth, chekov vodka,
apple juice, rose's lime cordial

PINACOLADA 12.25

Bounty Coconut Rum (St Lucia), pineapple,
coconut milk

PORNSTAR MARTINI 12.50

Checkov vodka, passion fruit liqueur,
vanilla sugar, passion fruit purée,
champagne shot

AMARETTO SOUR 11.25

Amaretto, sweet & sour mix,
maraschino cherry, slice of orange

ESPRESSO MARTINI 12.25

Espresso, checkov vodka, coffee dust,
sugar syrup

RUM

Served in 50ml measures

SUNSET RUM CAPTAIN BLIGH XO 12.50

(St Vincent)

Gold Award winning Rum is
aged in once used Bourbon Barrels. The
distinctive flavour can only be attributed
to the finest ingredients used during
distillation process

MOUNT 12.50

(Barbados)

EL DORADO 8-YEAR-OLD (Guyana) 12.50

This Rum was laid down in oak barrels
producing a smooth and characterful
blend that is perfect for sipping or mixed

KINGSTON 62 12.50

(Appleton Estate)

BOUNTY 12.50

(St Lucia)

CHAIRMAN'S RESERVE SPICED RUM 12.50

(St Lucia)

An expressive aroma of bitter
orange, nutmeg, cinnamon, and sweet
raisin lead to a sweet and rich crisp finish