

Soft drinks

Mineral water (still / sparkling)	0,33L / 0,75L	3,40 / 5,90
Soda / Soda lemon	0,25L / 0,5L	2,50 / 3,90
Apple juice spritzed	0,25L / 0,5L	2,90 / 4,90
Coca Cola, Light, Zero	0,33L	3,60
Almdudler	0,35L	3,60
Ice tea	0,33L	3,60

Coffee/Tea

Espresso / Double Espresso	3,10 / 4,60
Espresso with milk (small / large)	3,10 / 4,60
Espresso Macchiato	3,10
Cappuccino	4,20
Melange	4,20
Latte Macchiato	4,90
Demmer tea (various flavours)	4,20

ALCOHOLIC BEVERAGES

Aperitif

Fizzy Lobster	8,80
Rose'cco	8,80
Hugo Exotic	8,80
Pink Aperol (Aperol Pink Grapefruit, thyme)	8,80
Campari Orange / Soda	6,50
Hugo Spritzer	6,50
Aperol Spritz	6,90

Cava/Champagne

	 0,1 L	 0,75L
Bianca Vigna Spumante Italiano 1903	5,60	36,00
Torre del Gall Cava Brut Vintage	6,50	42,00
Torre del Gall Cava Rosé Brut	6,50	42,00
Veuve Clicquot Brut Yellow Label	12,50	83,00

Draught beer

	0,2L	0,3L	0,5L
Reininghaus Jahrgangs-Pils	2,90	3,80	4,90
Kaltenhauser Kellerbier	2,90	3,80	4,90

Beer in bottles

	0,5L	4,90
Weihenstephaner wheat beer	0,33L	3,50
Zipfer Limetten Radler	0,33L	3,50
Zipfer Hell non-alcoholic	0,33L	3,50

Wine

White wine spritzer 0,25L 3,70

White - Rosé

	 1/8 L	 0,5L	 0,75L
Grüner Veltliner Steinleiten Tassilo - Wachau	4,50	17,00	26,00
Riesling Kamptal DAC Terrassen Bründlmayer - Kamptal	5,80	22,50	34,00
Gavi di Gavi DOCG (Cortese) Tenuta Olim Bauda (Italy)	6,90	27,50	42,00
Rosé Mediodía Inurieta - Navarra (Spain)	4,80	19,00	29,00

Red

	1/8 L	0,5L	0,75L
Cuvée Gesellmann zb Gesellmann - Mittelburgenland	5,50	21,50	32,00
Antonio Moral Moral Diez Vinos y Viñas Ribera del Duero (Spain)	7,50	29,50	44,00



RESERVATIONS

Please give us a call during our opening hours or send us an e-mail to make your reservation.

+43 (0) 1 532 15 25 | office@crazylobster.at

TAKE AWAY

Please check out our tasty take away selection.

VEGETARIER

Some of our dishes are vegetarian. Just ask any member of our team.

PAYMENT

We accept debit and credit cards. Sodexo or Ticket Restaurant vouchers are welcome as well.

ALLERGEN INFORMATION

A cereals containing gluten, B crustaceans, C eggs, D fish, E peanuts, F soybeans, G milk or lactose, H nuts, L celery, M mustard, N sesame, O sulphur dioxide and sulphites, P lupin, R molluscs

COUVERT

Our cover charge includes fresh bread and homemade butter: 2,40

ALL PRICES ARE IN EURO INCL. ALL TAXES EXCL. TIP.
ITEMS LEFT IN CLOAKROOM AT OWNER'S RISK.



**CRAZY
LOBSTER**

— dive in, take out —

crazylobster.at



Starters

	Lobster ceviche	18,90
	Lobster lemon thyme leaf lettuce Noilly Prat (B/M/O)	
	Lobster cocktail served in three ways	18,90
	Steamed lobster cocktail sauce lobster mayonnaise minzuna frisee salad wasabi (B/C/G/M/O)	
	Lobster bisque	8,90
	Lobster-crostini viola crisps (B/G/L/O)	
	Crazy Lobster maki	5 pieces 8,90 8 pieces 13,90 11 pieces 16,90
	Marinated lobster mango pink ginger soy sauce (B/C/G/N)	
	Snow crab salad with pan-fried avocado	9,90
	Marinated snow crab baby leaf salad pan-fried avocado (B/O/M)	
	Beef tartare (small / large)	10,90 / 17,90
	Classic toasted house bread (A/M/C/G)	

Steak/Burger/Grill

from our Ceramic Coal Charbroiler

Our prime beef comes from selected suppliers in North and South America as well as from local suppliers in Austria.

	Cheese burger	16,90
	Cheddar onions tomato french fries sauce of choice (A/C/G/M/P)	
	Crazy Lobster steak burger	23,90
	Grilled angus filet steak tomato-onion salsa corn-on-the-cob french fries (A/C/G/P)	
	Angus filet steak	Truffled mashed potatoes wild mushrooms ragout (G/L/O/P/H)
	150g 25,90 250g 32,90 350g 39,90	
	Angus rib eye steak (300g)	32,90
	Tomato couscous bacon-wrapped green beans (G/L/O) Option: with fried egg (C) +2,50	
	Angus veal ribs	26,90
	Spicy baby potatoes vegetable wok sweet-sour ginger jus (G/L/O) Option: with two king prawns +8,90	
	Tafelspitz	24,90
	Veal leaf spinach fried potato rosti (G/L/O)	

Lobster/ Crab



Our fresh lobsters are caught by local fisheries in Maine and Nova Scotia.



Our snow crab originates on the Canadian East Coast from the sustainable local fish catch.

	Crazy Lobster	Steamed lobster leaf lettuce french fries cocktail sauce or sauce hollandaise (B/C/G/O/M)	
	„The Classic“ (approx. 550g)		26,90
	„The Grand“ (approx. 700g)		32,90
	„The Crazy“ (approx. 1,4 kg)*		69,90
	*on request		
	Crazy Lobster grilled (cracked)	Truffled mashed potatoes braised Hokkaido-pumpkin hollandaise (B/G/C/O/H)	
	Half Lobster (approx. 275g)		21,90
	Whole Lobster (approx. 550g)		29,90
	Lobster Thermidor (cracked)	Steamed whole lobster au gratin baby pak-choi safran risotto lemon hollandaise (B/G/M/O/C)	29,90
	Crazy Lobster Roll	Marinated whole lobster homemade bun sweet potato fries (A/B/C/G)	23,90
	Pasta Crazy Lobster	Homemade linguine steamed lobster bisque (A/B/C/G/L/O)	19,90
	Crazy Lobster snow crab risotto	Steamed snow crab passion fruit jus Noilly Prat lime (G/O/B)	17,90

Surf & Turf

	Crazy Lobster burger	23,90	
	Marinated lobster angus beef salad french fries sauce of choice (A/B/C/G/M/P)		
	The perfect couple	Angus filet steak half steamed lobster glazed snow peas pea mousseline sauce hollandaise (B/C/G/O/M/L)	
	Standard cut (125g) & half lobster (ca. 275g)		32,90
	Lady cut (150g) & half lobster (ca. 275g)		35,90
	Gentleman cut (250g) & half lobster (ca. 275g)		42,90

Big Crazy Lobster

	Crazy Lobster Combo (for 2 people, served on 2 plates)	65,90
	The Classic (whole steamed lobster) 250g Gentlemen cut angus filet steak snow crab risotto seasonal vegetables (B/C/G/O/M/L)	

Side dishes

French fries (sweet potato | classic) (A)
 Tomato-couscous (O)
 Leaf salad (M)
 Wok vegetables
 Truffled mashed potatoes (G/H)
 Safran Risotto (G/O)
 Pea mousseline (G)
 Fried potato rosti
 Corn-on-the-cob (A)

Side dish extra each 4,80

Saucen

Sauce Hollandaise / Sauce Bernaise (O/C/M/G)
 Hot chili sauce (O/P)
 Cocktail sauce (G/C/M/P/O)
 BBQ-Craft Beer sauce (O)
 Garlic sauce (C/G/L)
 Pepper sauce (L/O/P)
 Sauce extra each 2,50

Lemonbutter / melted butter (G) 1,50

Dessert

Chocolate trifle 7,90
 Fluffy chocolate cake | vanilla ice cream | sour cherry sauce | Baileys zabaglione (A/C/G/O)
 Quark nougat dumplings 8,50
 Chocolate dust | cassis sauce (A/C/G/B)
 New York Cheesecake 7,90
 Grand Marnier berries (A/C/G/O)
 Crazy Bread and Apple Pie 8,50
 Caramelised cinnamon apple | vanilla sauce (A/C/G/O)

BEVERAGES

Homemade juices

Rosehip-Hibiscus	0,5L	5,90
Rosehip-hibiscus, cardamon		
Ginger-Lime	0,5L	5,90
Ginger-lime, lemon balm		

Fresh fruit juices

Apple unfiltered	0,25L	3,90
Grape & elderflower	0,25L	3,90