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11 Lobster Dishes You Must Try in San Diego

By Darlene Horn August 14, 2014



Lobster dishes are almost as plentiful as tacos in San Diego. And we're not just talking about buttered buns filled with sweet succulent meat. Lobster rolls are great and all but, these days, you can find lobster in everything from poutine to nachos. Here are the best dishes that put the popular shellfish front and center.



1) Lobster Rolls at Lobster West

This Encinitas eatery flies in East Coast crustaceans on the regular. And their meat goes directly into split-top buttery buns. Whether you prefer your lobster roll chilled, Maine-style or warm, Connecticut-style, the first bite will make you forget which side of the country you're on. Cost: \$12.95; 765 South Coast Highway, Encinitas 760-634-1684

2) Lobster Tacos at Eddie V's

At this steakhouse, tacos get fancy with chunks of Maine lobster in every bite. A sweet com pico and a savory white sauce of Mexican cheese and mayo holds it all together on the restaurant's housemade corn tortilla. Cost: \$19 for two tacos; 789 West Harbor Dr.; 619-615-



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0281; 1270 Prospect St., La Jolla; 858-459-5500



3) Lobster Mac 'n Cheese at C Level Lounge

This indulgent dish gets luxe with truffle oil and chunks of Maine lobster. A blend of provolone, asiago, mozzerella, romano and cheddar cheeses mixes with ziti pasta and lobster chunks before its topped with more lobster meat and baked until bubbly. Swoon. **Cost**: \$24; 880 Harbor Island Dr.; 619-298-6802

4) Lobster BLT at JRDN

This dam-good BLT gets a shot of lightly dressed lobster salad to take it over the top. The expected lettuce and tomato are there along with hickory-smoked bacon and tarragon aioli — all piled high on fluffy brioche. **Cost:** \$18; 723 Felspar St.; 858-270-2323

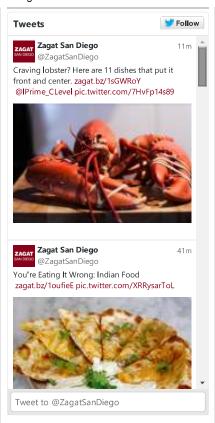


5) Lobster Poutine at Great Maple

The Canadian favorite gets an upgrade with lobster-filled grawy, truffle oil and mozzarella curds. You'll smell this wonder before it hits your table in a sizzling cast iron pan. **Cost:** \$20; 1451 Washington St.; 619-255-2282

6) Lobster Pizza at BiCe

At this Downtown Italian hot spot, the lobster pizza mingles sweet meat with mozzarella, cherry tomatoes and a drizzle of pesto. It's a stunner. And if you go for happy hour, from 5-7 PM Monday through Thursday, you can eat it for just \$5. **Cost:** \$11; 425 Island Ave.; 619-237-2423





7) Lobster Nachos at The Pony Room

Yep, nachos with lobster exist and they're just as good as they sound. In fact, this is one of the best things we've eaten so far this year. We dream about the combination of fried-to-order tortilla chips, tender meat chunks, cheese, avocado, salsa, lettuce and guajillo aioli. Cost: \$20; 5921 Valencia Circle, Del Mar; 858-759-6225

8) Lobster Lumpia at PB and Encinitas Fish Shop

This take on the beloved Filipino comfort food has minced lobster and shredded sweet potato tucked into its paper-thin wonton skin. A sweet chili sauce is the ideal compliment. This spots lobster tacos aren't too shabby either. **Cost**: \$6.50 for two pieces plus rice; 1775 *Gamet Ave.*; 858-483-4746; 1010 S. Coast Highway 101, Encinitas; 460-436-4665



9) Cthulhu at SuperNatural Sandwiches

Named for H. P. Lovecraft's fictional beast, this lobster roll gets a quarter-pound of meat and house umami butter, laced with sweet-salty-sour zaatar. Everything's wrapped up in a brioche bun and served with togarashi-seasoned shrimp chips. **Cost**: \$15; 7094 Miramar Rd. #105; 619-356-1992

10) Lobster Bisque at San Diego Soup Shoppe

The coral-colored soup gets a classic boost from sherry, which cuts through the richness of the cream. Get it in a bread bowl for \$2 extra or pair it with one of the menu's panini for a hearty meal that warms you from the inside out. **Cost:** \$7.99; 2850 El Cajon Blvd.; 619-795-3870



11) Puerto Nuevo-Style Lobster at Ortega's Mexican Bistro

Warm-water lobster takes a delicious turn when cooked Puerto Nuevo-style at this Hillcrest restaurant. The kitchen grills a split lobster tail over an open flame and douses it with butter. Refried beans, rice and grilled lime complete this Mexican feast. **Cost:** Market price; 141 University Ave.; 619-692-4200

