



## Finding Lobster



Greystone Lobster Bucatini Diavolo (courtesy photo)

It's okay to be a little *shellfish* sometimes. Commemorating one of America's strangest rags-to-riches stories, September 25<sup>th</sup> marks **National Lobster Day!** Once seen as cheap food for servants in New England, the mighty lobster is now considered a fine delicacy throughout the world, with the industry bringing in \$1 billion in the state of Maine alone! This crustacean always manages to sit atop the price range of menus for good

reason – the succulent meat is nearly unmatched in deliciousness, needing little more than a dunk in butter to reach pure perfection. Live a little this National Lobster Day with San Diego’s top destinations to enjoy the savory shellfish!

Butter up for a beautiful meal at [Greystone Prime Steakhouse & Seafood](#), a landmark of the historic Gaslamp Quarter for nearly 20 years. Featuring a legendary menu of USDA Prime steaks, a variety of exotic game, fresh-caught seafood and an international selection of hand-cut wagyu beef, Greystone is the pinnacle of elegance in the downtown culinary scene. Pick from the phenomenal wine selection to pair with your **Lobster Buccatini Diavolo**, live Maine lobster served with calamari, clams, mussels, shrimp, shaved garlic, local basil and chili flakes.

If you’re on the search for steaming lobster, look no further than [Waterbar](#) in Pacific Beach! Born of a deep appreciation for fresh cuisine and free-spirited creativity, Waterbar captures the culture unique to California’s southern coastline with social seafood. With an eye for sustainability, Waterbar leverages local products to create trend-setting dishes from scratch with only the freshest seafood. This National Lobster Day, sink your teeth into the **West Coast Lobster Roll** with roasted corn and shallots, esquites dressing and melted butter nestled in a toasted brioche bun.



Osetra Jumbo Sea Scallops (courtesy photo)

There's something special about splurging at [Osetra Seafood & Steaks](#), the sophisticated center of the bustling Gaslamp Quarter. Boasting a menu of gourmet seafood, aged meats, handmade pastas and more, Osetra's unrivaled seafood selection is among the finest in the city. Dine amidst the unmatched ambiance, three-story wine tower and raw oyster bar at this premier dining destination with dishes including the **Stuffed Maine Lobster**, three pounds of fresh-caught lobster stuffed with crab meat, spinach, bread crumbs and fresh herbs in a spicy chipotle aioli, served with mashed potatoes and grilled asparagus.

Located in the heart of downtown, [barleymash](#) is a fun, high-energy eatery and bar that celebrates the richness of American culture with mouthwateringly progressive bar fare. Drawing heavily from the inspirations of beer and bourbon, the uniquely American menu and aesthetic at barleymash invites patrons to remember that good times are best shared. Dig into **The Maine Event**, a heaping skillet of cavatappi noodles, poblano beer-cheese sauce, pepper jack beer-cheese, bread crumbs, anejo tequila and butter-poached Maine lobster meat, white truffle oil and parmesan.

Satisfy your cravings for claws at [Pacific Beach AleHouse](#), home to fresh-from-the-keg flavorful beers brewed in-house and an elaborate menu of classic American fare. Sip a discerning selection in a lodge-like setting filled with roomy booths, rich wooden accents and second-story balcony views of the nearby Pacific Ocean! Take in your views of the beach while munching on the **Crab & Lobster Roll**, loaded with fresh crab and Maine Lobster with a spiced aioli, Old Bay butter and green onions on a warm brioche roll.

Lobster lovers are flocking to [The Fish Shop](#) in Point Loma, the newest installment of this coveted spot with a reputation for sourcing the freshest seafood. Both family and dog-friendly, this fast-casual eatery is perfect for popping in for a quick lunch or dinner and unwinding with a boatload of fish selections to choose from, including preferred seasonings and a choice of having it all tucked within a taco, sandwich, salad or plate. Drop anchor and dive into a **Slipper Lobster Taco**, served in a flour or corn tortilla with shredded cabbage, pico de gallo, mixed cheeses, house cilantro white sauce and your choice of seasoning!