7 Different Ways to Eat Lobster Right Now

By Scott Kearnan | June 10, 2015

Photo by: Nora Belal

In a queso: **Besito Mexican**

Offered as a not-infrequent special at the Boston-area locations of this upscale Mexican brand is the queso fundido con langosta, an appetizer of baked queso Chihuahua with lobster, rajas, cilantro and white onion. Cheesy-lobster goodness, and yes — it’s on the menu for the next week. (Keep your eyes peeled throughout the rest of the summer too.)

*199 Boylston St., Chestnut Hill; 617-527-1155*
As a lobster bake: Aragosta Bar and Bistro

If you can't make it to the beach, this restaurant inside the North End's seaside Battery Wharf Hotel is now offering a full lobster bake. The set menu for two ($55 per person) includes two 1-lb Maine lobsters, clams, chorizo, potatoes and corn on the cob, set in a beer-broth-filled cast-iron pot over one of the patio's five fire pits. Wrap it up with DIY s'mores.

3 Battery Wharf; 617-994-9001
Poached: Bastille Kitchen

The Fort Point French turns out a delicate and decadent vanilla-butter-poached lobster. It’s exactly how it sounds, which is exactly as you want it — and served with braised fennel and sweet potato hash.

*49 Melcher St.; 617-556-8000*
As a burger: **Legal Crossing**

In April, Downtown Crossing’s distinctly elevated off-shoot of the Legal Sea Foods chain joined those spots offering "off menu" burgers — in their own seafaring way, of course. Available by request only during late-night hours is this big patty of lobster meat topped with tempura avocado and wasabi mayo.

*558 Washington St.; 617-692-8888*
Braised: Loyal Nine

The Cambridge newcomer turns the Yankee vibe up to 11 with this take: lobster braised with hickory nuts and mead. Pro-tip: enjoy it outside on the just-debuted patio, one you need to hit this summer.

660 Cambridge St., Cambridge; 617-945-2576
In a roll: Neptune Oyster

Longtime chef Michael Serpa may have moved on to open his own Back Bay restaurant, SELECT Oyster Bar, but this North End legend still serves what is widely considered one of the best lobster rolls in the city — whether you like it served hot with butter or cold with mayo.

63 Salem St.; 617-742-3474
In a bisque: River Bar

What's better than lobster bisque? Lobster bisque made with ramen (!) — plus ground pork, fresh peas and mushrooms — at this Asian street-eats-inflected newcomer in Somerville. A New England tradition gets trendy.

*661 Assembly Row, Somerville; 617-616-5561*