

June is National Lobster Month and Da Lobsta is All Over It!

Written by Australian Business

CHICAGO, IL, June 04, 2014 **/24-7PressRelease/** -- Da Lobsta is the place to celebrate National Lobster Month--and National Lobster Day on June 15--because it's the fast-casual restaurant where Chicagoans can have their fill time and time again, without breaking the bank. Da Lobsta has mastered the art of delicious yet affordable lobster, and they offer it in so many ways that there is something for everyone throughout the month.

The signature item at Da Lobsta is the Lobster Roll, a traditional New England sandwich with big chunks of lobster meat served on a grilled, buttery roll with mayonnaise. But Da Lobsta goes much, much further, with a variety of Lobster Roll sandwiches that are sure to please Chicago's sophisticated food lovers. Da Lobsta fans can also choose Asian, Mexican, Greek and Indian versions because Da Lobsta's lobster rolls are inspired by global cuisine.

Da Lobsta also serves salads, sandwiches specialties such as the Lobster BLT or the Lobster Grilled Cheese. Comfort food lovers will dive into the amazing Lobster Mac 'N Cheese.

Da Lobsta is owned by founder J Wolf, with locations at 12 E. Cedar St. in Chicago's Gold Coast (312-929-2423) and in the Chicago French Market at 131 N. Clinton Ave. It was first in the Chicago market with upscale lobster rolls at fast-casual prices, making it affordable for the masses. Da Lobsta's lobster roll sandwiches are priced at \$12.95, and they have clearly raised the bar on fast casual dining.

Da Lobsta serves authentic New England lobster roll sandwiches in addition to several varieties with a tasty twist. The menu also is filled with lobster, crab and shrimp specialties, such as Lobster and Crab Spinach dip, Lobster Grilled Cheese, New England Clam Chowda, Lobster Mac-N-Cheese, and delicious Chopped Salads. Creative lobster roll sandwiches, which can be made with lobster, blue crab or shrimp, include the Asian, the Mexican, the Greek, and the Indian.