

# LOBSTER SHOP

## \* Appetizers

### AHI TUNA

Hawaiian yellow fin tuna, blackened in Cajun spices & seared rare with a daikon-carrot salad & sides of soy sauce, wasabi & pickled ginger. \$10.95

### CALAMARI

Calamari steak cut into strips, dredged in rice flour panko & flash fried for tenderness. Served with soy mustard aioli and thai chili. \$9.95

### DUNGENESS CRAB CAKES

Pan-fried to a golden brown & served on a bed of baby greens, tossed with a wasabi vinaigrette. \$15.45

### DUNGENESS CRAB DIP

Fresh Dungeness crab meat, artichoke hearts, onions, & Asiago cheese. \$12.95

### MEXICAN SEAFOOD COCKTAIL

Fresh Dungeness crab meat, Alaskan shrimp & avocado are mixed with a ceviche cocktail sauce. \$11.95

### PRAWN SPRING ROLLS

Diced prawns, shiitake mushrooms, Chinese vegetables, rice noodles, mint & cilantro. Fried crisp & served with fresh squeezed orange chili sauce & Chinese mustard sauce. \$10.95

### "LOBSTERSCARGOT"

Mushroom caps stuffed with lobster, smothered with garlic butter & Asiago cheese, then oven roasted. Served with baguette slices for dipping. \$13.95

### COCONUT PRAWNS

Coconut crusted wild Gulf Stream prawns, served with apricot-ginger sauce. \$11.95

### MANILA CLAMS

Steamed in butter, garlic, lemon zest, oregano, thyme & white wine. \$10.95

### SAMPLER PLATTER

Dungeness crab-artichoke dip, sweet coconut prawns, & crispy calamari steak slices. Served with soy mustard aioli, & thai chili sauce. \$22.95

## Starters

### LOBSTER BISQUE

Our house specialty. We start with rich lobster stock and finish with a touch of sweet vermouth, organic cream & lobster meat. Bowl \$8.95 / Cup \$6.95

### NEW ENGLAND CLAM CHOWDER

Tender ocean clams simmered with clam juice, celery, sweet onion & diced white potatoes, then finished with organic cream. Bowl \$5.95 / Cup \$4.95

### "POINT REYES" BLEU CHEESE SALAD

Romaine greens with our Point Reyes bleu cheese dressing, toasted almonds & chopped egg. \$6.95

### CAESAR SALAD

Crisp Romaine greens, seasoned croutons, Parmesan & Asiago cheese & fresh lemon. \$6.95  
Add anchovies \$1.00 or Alaskan shrimp \$2.50

### JUMBO PRAWNS SALAD

Baby spinach leaves tossed in a bacon-balsamic vinaigrette with tomato & crisp diced bacon. \$10.95

### TOMATO AND MOZZARELLA SALAD

Beefsteak tomatoes, fresh mozzarella, basil, baby organic greens, balsamic vinegar reduction & basil olive oil. \$7.95

### LOBSTER SHOP SIGNATURE SALAD

Mixed baby greens, bleu cheese crumbles, sliced apple, candied walnuts and our balsamic-sherry vinaigrette (low-fat dressing). \$7.95

### THAI SEAFOOD BOWL

King crab, prawns, scallops, clams, mussels, salmon, halibut, peppers, and onions simmered in a sweet coconut red curry broth served with steamed jasmine rice. \$24.95

### ALASKAN SEA SCALLOPS

Large Weathervane sea scallops pan seared. served with wild mushroom risotto, sauteed green beans, shiitake mushrooms, & caramelized onions. \$24.95

### PAN FRIED YEARLING OYSTERS

Lightly breaded in Japanese bread crumbs & pan fried to a golden brown. Served with our signature tartar. \$18.95

### JUMBO PRAWNS

Wild Gulf Stream prawns oven roasted in garlic-herb butter. \$24.95

### DUNGENESS CRAB CAKES

Pan-fried to a golden brown & served with sweet Thai chili sauce. \$26.95

### DIJON CHICKEN

Tender chicken breasts crusted with seasoned bread crumbs & Asiago cheese. Oven baked & topped with our Dijonnaise sauce. \$18.95

### AUSTRALIAN LOBSTER TAIL

"Arguably" the king of cold water lobster. Basted generously with sweet cream butter then oven-roasted. Market Price

### MAINE LOBSTER TAIL

Northeasteners may strenuously "argue" the claim of those down under. Large Maine lobster tail basted generously with sweet cream butter then oven-roasted. Market Price

### VEGETABLE LINGUINE

Charbroiled seasonal vegetables basted with a roasted garlic-balsamic glaze, served on a nest of linguine tossed with extra virgin olive oil, garlic, parsley & basil, topped with grated Reggiano parmesan & Pecorino romano. \$14.95  
Add a chicken breast. \$4.95  
With wild Gulf Stream prawns Add \$7.95

### CIOPPINO

Alaskan sea scallops, Gulf Stream prawns, King salmon, halibut, Manila clams, Penn Cove mussels & King crab simmered in a rich tomato, bell pepper & shellfish broth. \$23.95

### BREAST OF DUCK

Pan roasted duck breast, deglazed with brandy and finished in apple cider vin blanc \$21.95

## \* Steaks & Chops

We proudly serve Nebraska corn fed Black Angus beef, aged 21 days for flavor & tenderness. All of our steaks are basted with the Lobster Shops signature Maitre d butter.

### TOP SIRLOIN

Center-cut top sirloin, charbroiled to your order & topped with crispy onions strings. \$24.95

### NEW YORK STEAK

Charbroiled, thick center cut New York striploin. \$34.95

### FLAT IRON

Center cut flat iron steak charbroiled to your order \$19.95

### RACK OF LAMB

Herb crusted Australian grass-fed lamb charbroiled & served with a roasted garlic-horseradish demi-glaze. \$34.95

### FILET MIGNON

Charbroiled tenderloin of beef - We serve only the center cuts. \$35.95

### PEPPER STEAK

New York striploin lightly crusted in coarse ground black peppercorns, charbroiled, & topped with a brandy demi-glaze. \$37.95

## \* Combinations

### CRAB CAKES & PRAWNS

Pan-fried Dungeness crab cakes with sweet Thai chili sauce & wild Gulf Stream prawns oven roasted in lemon-garlic butter. \$30.95

### SEAFOOD TRIO

Wild Gulf Stream prawns oven roasted in lemon garlic butter, a charbroiled fillet of King salmon basted with garlic vermouth butter & a Dungeness crab cake. \$30.95

### COCONUT PRAWNS & SEA SCALLOPS

Pan seared Alaskan sea scallops & wild Gulf Stream prawns dredged in sweet coconut flakes. Served with apricot-ginger sauce. \$26.95

### STEAK & PRAWNS

Charbroiled center cut top sirloin, served with large wild Gulf Stream prawns oven roasted in lemon garlic butter. \$33.95

### STEAK, KING CRAB & LOBSTER

Charbroiled center cut top sirloin, King crab leg & a petite Maine lobster tail. Market Price

### FILET & KING CRAB

Charbroiled tenderloin of beef with a jumbo Alaskan King crab leg. Market Price

### STEAK & AUSTRALIAN LOBSTER TAIL

Charbroiled center cut top sirloin & an oven roasted Australian rock lobster tail basted with sweet cream butter. Market Price

## Accompaniments

### MUSHROOMS & ONIONS

Mushrooms with caramelized onions, sauteed in garlic-butter, parsley & white wine. \$3.95

### BEARNAISE SAUCE

\$2.95

### OSCAR

Fresh asparagus spears, bearnaise & Dungeness crab meat. \$8.95

### PRIME RIB

Prime rib, slow roasted in a kosher salt crust, cracked black pepper, and fresh herbs. Served with creamy horseradish sauce and au jus. \$26.95 House cut \$29.95  
Available on Friday- Saturday only

When you're considering a venue for a business meeting, a rehearsal dinner, a family gathering, or any celebratory event, we would welcome the opportunity to serve you. Please feel free to call our banquet coordinator, Diane Lambert, for any additional information at 253-759-2165 ext 19

We customarily present 1 check with an 18% service charge to parties of 9 or more.

\* "Consuming raw or undercooked food may increase your risk of food borne illness"