

# LOBSTER SHOP

## \* Appetizers

<p><b>BAKED BRIE</b> Brie cheese, topped with mango chutney and toasted macadamia nuts. Served with thin sliced baguette. \$8.95</p>	<p><b>DUNGENESS CRAB DIP</b> Fresh Dungeness crab meat, artichoke hearts, onions, &amp; Asiago cheese. \$12.95</p>	<p><b>"LOBSTERSCARGOT"</b> Mushroom caps stuffed with lobster, smothered with garlic butter &amp; Asiago cheese, then oven roasted. Served with baguette slices for dipping. \$13.95</p>
<p><b>CALAMARI</b> Calamari steak cut into strips, dredged in rice flour and panko, flash fried for tenderness. Served with soy, mustard aioli and sweet Thai chili sauce. \$9.95</p>	<p><b>AHI TUNA</b> Hawaiian yellow fin tuna, blackened in Cajun spices &amp; served rare with a daikon-carrot salad &amp; sides of soy sauce, wasabi &amp; pickled ginger. \$10.95</p>	<p><b>COCONUT PRAWNS</b> Coconut crusted wild Gulf Stream prawns, served with apricot-ginger sauce. \$11.95</p>
<p><b>DUNGENESS CRAB CAKES</b> Pan-fried to a golden brown &amp; served on a bed of baby greens, tossed with a wasabi vinaigrette. \$15.45</p>	<p><b>PRAWN COCKTAIL</b> Large Gulf prawns poached and served with our housemade zesty lime cocktail sauce. \$11.95</p>	<p><b>MANILA CLAMS</b> Steamed in butter, garlic, lemon zest, oregano, thyme &amp; white wine. \$11.95</p>
		<p><b>SAMPLER PLATTER</b> Dungeness crab-artichoke dip, sweet coconut prawns, &amp; crispy calamari steak slices. Served with soy mustard aioli, &amp; thai chili sauce. \$21.95</p>

## 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

**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  
Add Bay shrimp \$2.50

## \*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 Shop's signature Maitre d butter.

<p><b>*TOP SIRLOIN</b> Center-cut top sirloin, charbroiled to your order &amp; topped with crispy onions strings. \$24.95</p>	<p><b>*RACK OF LAMB</b> Herb crusted Australian grass-fed lamb charbroiled &amp; served with a roasted garlic-horseradish demi-glace. \$34.95</p>
<p><b>*NEW YORK STEAK</b> Charbroiled, thick center cut New York striploin. \$34.95</p>	<p><b>*FILET MIGNON</b> Charbroiled tenderloin of beef - We serve only the center cuts. \$35.95</p>
<p><b>*FLAT IRON</b> Center cut flat iron steak charbroiled to your order. \$19.95</p>	

## Accompaniments

<p><b>MUSHROOMS &amp; ONIONS</b> Mushrooms with caramelized onions, sauteed in garlic-butter, parsley &amp; white wine. \$3.95</p>	<p><b>BEARNAISE SAUCE</b> \$2.95</p>	<p><b>OSCAR</b> Fresh asparagus spears, bearnaise &amp; Dungeness crab meat. \$8.95</p>
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## \* House Favorites

**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 are 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

**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

**ARTICHOKE CHICKEN**  
Boneless, skinless chicken breast sauteed with shallots, thyme, artichoke hearts, shiitake and button mushrooms. Finished with dry sherry, lemon and garlic cream. \$19.95

**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. Maine lobster tail basted generously with sweet cream butter then oven-roasted. Market Price

**CIOPPINO**  
Alaskan sea scallops, Gulf Stream prawns, King salmon, halibut, Manila clams, Penn Cove mussels & King crab simmered in a fresh tomato, bell pepper & shellfish broth. \$24.95

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

## \* 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 sear 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 & Maine lobster tail. Market Price

**\*FILET MEDALLIONS & KING CRAB**  
Charbroiled tenderloin medallions 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.

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, Scott Gordon, for any additional information at 253-927-1513

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"