

LOBSTER SHOP

Appetizers

CALAMARI

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

“LOBSTERSCARGOT”

Mushroom caps stuffed with lobster, smothered with garlic butter & Asiago, then oven roasted. Served with baguette slices for dipping. \$13.99

DUNGENESS CRAB DIP

Sweet Dungeness crabmeat combined with artichoke hearts, onions and shredded Asiago cheese. Oven baked and served with baguette slices. \$12.99

MANILA CLAMS

Steamed in butter, garlic, lemon zest, oregano, thyme & white wine. \$11.99

COCONUT PRAWNS

Wild Gulf stream prawns coated with sweet coconut flakes and fried to a golden brown. Served with apricot-ginger sauce. \$11.99

SAMPLER PLATTER

A combination of oven baked Dungeness crab dip, coconut prawns, calamari and baguette slices, served with soy mustard aioli and Thai chili sauce. \$22.99

Soups & Salads

CLAM CHOWDER

New England style clam chowder - Tender ocean clams simmered with celery, sweet onion and diced white potato, finished with Wilcox cream. Bowl \$6.99 / Cup \$4.50

LOBSTER BISQUE

Our signature lobster bisque has been a house specialty throughout the years. We start with our rich lobster broth and finish with a touch of sweet vermouth, cream and lobster meat. Bowl \$8.99 / Cup \$6.99

SOUP OF THE DAY

Ask your server about our chefs housemade soup. Bowl \$5.95 / Cup \$4.50

BLEU CHEESE SALAD

Crisp romaine greens tossed with our housemade Bleu cheese dressing and topped with toasted almonds, chopped egg and bleu cheese crumbles. \$5.99

CAESAR SALAD

Crisp romaine greens tossed with seasoned croutons, grated Parmesan and our housemade Caesar dressing. Topped with fresh shredded Asiago. \$5.99

LOBSTER SHOP SIGNATURE SALAD

Mixed baby greens, tossed with Bleu cheese crumbles, sliced apple, candied walnuts and our balsamic-sherry vinaigrette (low-fat dressing). \$6.99

Sandwiches

Served with warm potato chips, french fries or small side salad.

SWORDFISH SANDWICH

Pacific swordfish charbroiled, served on a ciabatta bun with housemade salsa and cole slaw. \$11.99

REUBEN

Tender cornbeef with sauerkraut, and melted swiss cheese mounded high on toasted marble rye bread with louie dressing. \$10.99

CRAB MELT

Fresh baguette topped with sweet Dungeness crabmeat, artichoke hearts, and thinly sliced onions topped with tomato, shredded Cheddar and Asiago, then oven baked. \$12.99

SAIGON SANDWICH

Sliced pork tenderloin and sweet Asian slaw on a French baguette with chili garlic sauce. \$10.95

ROSEMARY CHICKEN SANDWICH

Charbroiled chicken breast with tomato, spinach and avocado on a ciabatta roll with rosemary aioli. \$10.95

* PRIME RIB BURGER

Thin sliced Prime Rib, topped with creamy American cheese, served on A toasted kaiser bun with lettuce, red onion & Billionaire Bacon. \$13.95

ULTIMATE B.L.T.

Billionaire Bacon, lettuce, avocado, sliced tomato and mayonaise on whole grain bread. \$9.75

*PRIME RIB DIP

Thin sliced Prime Rib on a toasted baguette with a side of au jus. \$11.99

HOT PASTRAMI

Thin sliced seared pastrami served on a French baguette with Honey-Mustard dressing. \$10.95

*SLIDERS

Three hand formed mini cheese burgers served with lettuce, tomato, onion and our signature burger sauce. \$10.99
Add Billionaire Bacon \$1.85

Combinations

Mix and match any two favorites from the choices listed below.
Soup and salad \$9.99 soup or salad with half sandwich \$11.95

HALF SANDWICH

- Reuben
- Ultimate B.L.T.
- Prime Rib Dip
- Pastrami

SOUP

- Clam Chowder
- Soup of the day
- Lobster Bisque (Add \$3.00)

SALAD

- Caesar salad
- Bleu cheese salad
- Asian salad
- Honeymustard salad
- Signature salad

House Specialty

HALIBUT AND CHIPS

Beer battered halibut fried to a golden brown. Served with our signature tartar sauce, coleslaw and fries. \$14.79

COCONUT PRAWNS & CHIPS

Wild Gulf stream prawns coated with sweet coconut flakes and fried to a golden brown. Served with french fries and apricot-ginger sauce. \$13.95

SEAFOOD MARINARA

Fresh King salmon, scallop, halibut, wild Gulf Stream prawns and Manila clams simmered in a marinara sauce with linguine, mushrooms, fresh basil, topped with Asiago. \$13.99

SWORDFISH SOFT TACO

Charbroiled Swordfish fillet wrapped in a flour tortilla with zesty avocado sauce, cilantro leaves, tomatoes & slaw. French fries & salsa served on the side. \$11.79

ARTICHOKE CHICKEN PASTA

Tender chicken breast sauteed with artichoke hearts, mushrooms, shallots, thyme, dry sherry, lemon juice, and garlic cream sauce, tossed with fettuccine and topped with shredded Asiago. \$12.95

PRAWN LINGUINE

Large wild Gulf stream prawns sauteed with garlic, fresh basil and diced tomato, tossed with garlic cream, Asiago and linguine. \$13.99

Entree Salads

BBQ CHICKEN

Romaine greens tossed with ranch dressing, tomato, black beans and sweet corn, topped with Alder smoked chicken, avocado, buttermilk onion strings and BBQ sauce. \$11.95

THAI LETTUCE WRAPS

Butterleaf lettuce cups with roasted chicken, mushrooms, water chestnuts, hoisin sauce, soy sauce, fresh lime juice, and cilantro. \$10.79

CRAB & SHRIMP LOUIE

Fresh Dungeness crab with tender bay shrimp, shredded iceberg lettuce, hard boiled egg, tomatoes and olives with our signature Louie dressing on the side. \$15.95

CALIFORNIA CLUB SALAD

Oven roasted turkey breast and smoked bacon with avocado and hard boiled egg, tossed in our signature Honey-Mustard Ranch dressing. \$10.99

ASIAN

Romaine greens tossed with Alder smoked chicken, Thai peanut dressing, snow peas, carrots, crispy won tons, chow mein noodles, and chopped peanuts. \$ 11.99

SEAFOOD COBB

Crisp iceberg & romaine topped with Dungeness crabmeat, shrimp, diced tomato, crumbled bacon, chopped egg, Bleu cheese crumbles & your choice of dressing served on the side. \$16.99

WARM SEAFOOD SALAD

Salmon, Ling cod, and Bay shrimp tossed with black olives, tomatoes, bacon and our Honey-Mustard dressing. Served warm over fresh baby spinach and topped with Parmesan cheese. \$12.99

SALMON & ASPARAGUS SALAD

Grilled jumbo asparagus, baby candy-cane beets, baby organic greens and lemon vinaigrette, topped with a fresh charbroiled fillet of British Columbia King salmon. \$16.99

All of the menu items below are served with your choice of any two of the following sides; french fries, potato chips, rice pilaf, green salad, sliced tomato, roasted red potatoes, seasonal vegetables or garlic mashed potatoes.

CRAB CAKES

Dungeness crabmeat and sweet bell peppers, lightly sauteed and served with a sweet Thai chili sauce. \$17.75

PAN FRIED OYSTERS

Fresh Hood Canal yearling oysters, lightly breaded in Japanese bread crumbs and pan fried to a golden brown. Served with our signature tartar sauce. \$12.99

CALAMARI PICATTA

Tender calamari steak lightly breaded, pan seared and served with a lemon caper sauce. \$12.95

DIJON CHICKEN

Tender chicken breast crusted with seasoned bread crumbs & Asiago. Oven baked & topped with our dijonnaise sauce. \$11.99

AUSTRALIAN LOBSTER TAIL

Basted generously with sweet cream butter then oven-roasted. Please ask your server about available sizes. Market Price

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”