

LOBSTER SHOP

SPRING 2025

SEAFOOD | STEAKS | COCKTAILS

APPETIZERS

CALAMARI

Panko fried rings and strips, Mama Lil's peppers, spicy aioli 18

FRIED OYSTERS*

Breaded and deep fried, lemon pepper aioli, red sauce 18

SWEET & SPICY SHRIMP

Corn starch fried shrimp, sweet pepper sauce, pickled vegetable slaw, micro cilantro **GFO** 18

CHORIZO CLAMS

Clams, ground chorizo, shallots, garlic, tomato, white wine, cream, cilantro **GFO** 23

CRAB CAKES

Lemon pepper aioli, pear & frisee salad, spiced pear vinaigrette 26

PRAWN AND CRAB COCKTAIL

Dungeness Crab, Tiger Prawns, cocktail sauce, lemon **GF** 36

SOUPS & SALADS

LOBSTER BISQUE

Lobster stock, Maine lobster, sweet vermouth, sherry cream 13

NEW ENGLAND CLAM CHOWDER

Bacon, potato, celery, cream 12

FRENCH ONION SOUP

Veal broth, vermouth, Swiss Emmentaler cheese, crouton **GFO** 14

CAESAR SALAD*

Romaine, herbed croutons, Spanish anchovies, crispy capers, Caesar dressing **GFO** 13

HOUSE FIELD GREENS

Pears, blue cheese crumbles, candied pecans, Dijon vinaigrette 12

ICEBERG WEDGE

Baby iceberg wedge, braised and fried pork belly, grape tomato, blue cheese crumbles, candied pecans, blue cheese dressing, balsamic glaze **GF** 14

SPECIALTIES

TENDERLOIN MEDALLIONS*

Grilled, shredded potato cake, asparagus, wild mushroom demi-glaze **GFO** 43

BONE-IN PORK CHOP*

Grilled, roasted potatoes, brussels sprouts, smoked apple chutney **GF** 38

BONE-IN CHICKEN THIGH*

Pan roasted, shredded potato cake, rainbow carrots, blueberry balsamic reduction **GF** 34

HALF RACK OF LAMB*

Herb marinated, grilled and oven roasted, shredded potato cake, roasted carrots, rosemary demi-glaze **GF** 67

HEARTS OF PALM CAKES

Hearts of Palm and corn, chipotle aioli, corn and apple relish, micro cilantro, fingerling potatoes, broccolini **V** 33



GRILLED LOBSTER

Pavé potato, roasted seasonal vegetables, lemon tarragon garlic butter

Market Price

SEAFOOD

LOBSTER TAGLIATELLE

Fresh pasta, Maine lobster, guanciale cream sauce, egg yolk, Parmesan, black pepper 36

NORTHWEST CIOPPINO

Clams, mussels, seasonal fish, shrimp, tomato-white wine broth **GFO** 39

KING SALMON*

Cedar plank, sage brown sugar butter, roasted sweet potato, candied pecans, asparagus **GF** 45

PACIFIC ROCKFISH*

Miso marinated, buckwheat noodles, shiitake mushrooms, baby Bok choy, green onion, Fresno peppers **GFO** 38

SCALLOPS*

Seared, celery root potato cake, leek and celery beurre blanc, broccolini **GFO** 50

LOBSTER RISOTTO

Lobster cream, Maine lobster, spinach, Parmesan, tarragon garlic oil 49

PRAWN SCAMPI

Roasted garlic prawns, toasted breadcrumbs, alfredo linguini pasta, parsley 44

PRIME STEAKS

8 OZ. FILET MIGNON*

Pavé potato, roasted seasonal vegetables **GF** 72

16 OZ. BONELESS RIBEYE*

Pavé potato, roasted seasonal vegetables **GF** 88

12 OZ. NEW YORK STRIPLOIN*

Pavé potato, roasted seasonal vegetables **GF** 70

ADDITIONS

OSCAR STYLE 25 | PRAWN SCAMPI (3) 27 | 5 OZ. LOBSTER TAIL 30

SIDES

WILD MUSHROOMS

12

BRUSSELS SPROUTS

12

CREAMED SPINACH

12

MAC & CHEESE

12

*Can be cooked to your specification. Consuming raw or undercooked foods may increase your risk of foodborne illness.

THANK YOU FOR DINING AT LOBSTER SHOP.

A 20% Service Charge is included on your check. Tips are not expected, but graciously accepted and 100% retained by your server. Commissions are paid to our teams as a part of their compensation. The 20% service charge is 100% retained by the company. WA State law requires that we collect tax on all service charges.