

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 42

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 43

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 52

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 76

16 OZ. BONELESS RIBEYE*

Pavé potato, roasted seasonal vegetables GF 92

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 1.5% surcharge is included on each check and 100% of that surcharge is paid to our kitchen team.

An automatic 20% gratuity is included on all parties of 6 or more.

WA State requires that we collect tax on all gratuity & surcharge.