

LOBSTER SHOP

AUTUMN 2024

SEAFOOD | STEAKS | COCKTAILS

APPETIZERS

FRIED OYSTERS*

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

VEGAN "CRAB" CAKES

Hearts of Palm and corn, chipotle aioli, corn and apple relish, micro cilantro GF 18

PRAWN AND CRAB COCKTAIL

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

SWEET & SPICY SHRIMP

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

STEAMED CLAMS

Manila clams, white wine, garlic, sea beans, baby carrot, parsley GFO 22

CRAB CAKES

Lemon pepper aioli, pear & frisee salad, spiced pear vinaigrette 24

SOUPS & SALADS

FRENCH ONION SOUP

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

LOBSTER BISQUE

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

NEW ENGLAND CLAM CHOWDER Bacon, potato, celery, cream 12

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

PORK BELLY WEDGE

Baby iceberg, sliced tomato, blue cheese crumbles, candied pecans, maple balsamic vinaigrette GF 15

SPECIALTIES

BONE-IN CHICKEN THIGH*

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

BONE-IN PORK CHOP*

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

VEGAN MUSHROOM "SCALLOPS"

Pan seared King Oyster mushroom "scallops", rosemary, roasted sweet potato, candied pecans, asparagus GFO 33

TENDERLOIN MEDALLIONS*

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

HALF RACK OF LAMB*

Herb marinated, grilled and oven roasted, shredded potato cake, roasted carrots, rosemary demi-glaze GF 65



GRILLED LOBSTER

Pavé potato, roasted autumn vegetables, lemon tarragon garlic butter

Market Price

SEAFOOD

LOBSTER TAGLIATELLE

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

NORTHWEST CIOPPINO

Salmon, Northwest finfish, shrimp, clams, tomato-white wine broth GFO 37

KING SALMON*

Cedar plank, sage brown sugar butter, roasted sweet potato, candied pecans, asparagus GF 47

BLACK COD*

Miso marinated, buckwheat noodles, shiitake mushrooms, baby Bok choy, green onion, Fresno peppers GFO 45

SCALLOPS*

Seared, celery root potato cake, leek and celery beurre blanc, broccolini GFO 46

LOBSTER RISOTTO

Lobster cream, spinach, Parmesan, tarragon garlic oil 42

PRAWN SCAMPI

Roasted garlic prawns, toasted breadcrumbs, alfredo linguini pasta, parsley 41

PRIME STEAKS

8 OZ. FILET MIGNON*

Pavé potato, roasted autumn vegetables GF 68

20 OZ. BONE-IN RIBEYE*

Pavé potato, roasted autumn vegetables GF 88

12 OZ. NEW YORK STRIPLOIN*

Pavé potato, roasted autumn 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.