

# LOBSTER SHOP

WINTER 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 wedge, braised and fried pork belly, grape tomato, blue cheese crumbles, candied pecans, blue cheese dressing, balsamic glaze GF 13

## 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", roasted sweet potato, candied pecans, asparagus, sage oil 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.