

LOBSTER SHOP

SUMMER 2024

SEAFOOD | STEAKS | COCKTAILS

APPETIZERS

BEEF CARPACCIO*

Thinly sliced raw Wagyu New York Striploin, herbed aioli, marinated mushrooms, radish, fennel, green onion curls, served with crostini **GFO 26**

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 SCALLOPS

Pan seared King Oyster mushroom "scallops", spring vegetable couscous, lemon herb vinaigrette, basil oil **GFO 33**

AMERICAN WAGYU SKIRT STEAK*

Grilled, southwest marinated, black bean corn salsa, roasted poblano polenta, cotija cheese, cilantro **GF 48**

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

Pave potato, roasted northwest squash, asparagus, lemon tarragon garlic butter **MP**

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 planked, lemon brown butter, roasted fingerling potatoes, asparagus, herb oil **GFO 47**

HALIBUT*

Pan seared, pistachio crusted, spring pea and mushroom risotto, rhubarb chutney **GFO 49**

SCALLOPS*

Seared, spring vegetable couscous, lemon herb vinaigrette, basil oil **GFO 45**

PRAWN SCAMPI

Roasted prawns, garlic, white wine, butter, roasted northwest squash, asparagus **GFO 41**

PRIME STEAKS

8 OZ. FILET MIGNON*

Pave potato, roasted northwest squash, asparagus **GF 68**

20 OZ. BONE-IN RIBEYE*

Pave potato, roasted northwest squash, asparagus **GF 88**

12 OZ. NEW YORK STRIPLOIN*

Pave potato, roasted northwest squash, asparagus **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.