

Lobster Shop

SEAFOOD | STEAKS | COCKTAILS

FRESH SHEET

AHI TUNA*

Pickled slaw, puffed rice, soy glaze, avocado purée, horseradish cream, micro cilantro 18

BAKED LOBSTER DIP

Lobster meat, cream cheese, Parmesan cheese, artichoke, sliced demi baguette 23

COCONUT MUSSELS

Coconut broth, garlic, white wine, red pepper flake, pickle shiitake mushrooms, jalapeno, cilantro 24

BEET & CITRUS SALAD

Red and gold beets, orange and grapefruit segments, arugula, citrus vinaigrette, burrata cheese, crushed pistachios, basil oil 13

AMERICAN WAGYU SKIRT STEAK*

Grilled, garlic mashed potatoes, asparagus, chimichurri 48

6 OZ. DOUBLE R RANCH FILET MIGNON*

Garlic mashed potatoes, asparagus 58

16 OZ. ALASKAN RED KING CRAB LEGS

Roasted seasonal vegetables,
Pavé potato 130

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.

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OYSTERS 4.25

ASK YOUR SERVER ABOUT TODAY'S AVAILABLE SELECTION

Served with Champagne mignonette, cocktail sauce, lemon

PENN COVE SELECT* L

Samish River, WA
Basket tide tumbled
Briny, sweet, crisp

SAMISH PEARL* M/L

Samish, WA
Bag to Beach
Firm meat, bright
brininess, cucumber
finish

KING OF THE NORTH* M

Willapa Bay, WA
Suspension & Tumbled
Sweet flavor, tender
meat, mild salinity

KUMAMOTO* S/M

Oakland, WA
Beach grown
Mild brine, honeydew
finish

BEACH GLASS* S/M

Willapa River, WA
Tumbled
Briny, clean, crisp

SKOOKUM SWEETS* M

Shelton, WA
Bag to Beach
Low brine, tender
meat, full flavored

TOTTEN SWEETS* S/M

Totten, WA
Beach Grown
Medium brine, melon
and seaweed flavors

SHIGOKU* M

Willapa Bay, WA
Suspension & Tumbled
Firm meat, briny,
clean, melon &
cucumber notes

*Consuming raw or undercooked foods may increase your
risk of foodborne illness.