

Lobster Shop

SEAFOOD | STEAKS | COCKTAILS

FRESH SHEET

AHI TUNA*

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

LOBSTER DIP

Cream cheese, Parmesan cheese, artichoke, toasted brioche 21

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

DUELING TAILS

5 oz. Maine tail, 5 oz. Australian tail, pavé potato, roasted autumn vegetables 87

16 OZ. ALASKAN RED KING CRAB LEGS

Pavé potato, roasted autumn vegetables 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

BARRON POINT*

South Puget Sound, WA
Beach
Mild salt, plump,
sweet

CASCADIA CROWNS*

Totten Inlet, WA
Beach
Clean, briny,
sweet, buttery with
cucumber notes

EAGLE ROCK*

Totten Inlet, WA
Bag to Beach
High brine, creamy,
sweet

KUMAMOTO*

Oakland, WA
Beach
Mild brine, creamy,
honeydew finish

HAMMERSLEY*

Hammersley Inlet, WA
Beach
Buttery, sea bean,
bell pepper, long
finish

TUBBY*

Skagit Bay, WA
Bag to Beach
Briny, kelp, snap pea,
cucumber, spinach

JAMESTOWN JADE*

Sequim Bay, WA
Beach
Medium brine, kelp,
cucumber, mushroom

WILD CATS*

South Puget Sound, WA
Bag to Beach
Plump, firm, mild
brine, sweet melon
finish

SEAFOOD CELEBRATION*

Poached tiger prawns, scallops on the half shell,
snow crab claws, oysters on the half shell,
champagne mignonette, cocktail sauce 115

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