

LOBSTER SHOP

SEAFOOD | STEAKS | COCKTAILS

LOBSTER MONTH FEATURES

AVAILABLE SEPTEMBER 1ST - 30TH

STARTERS

LOBSTER CAKES

Lemon pepper aioli, pickled bell pepper, chives 24

LOBSTER DIP

Cream cheese, Parmesan cheese, artichoke, toasted brioche 21

ENTREES

LOBSTER RISOTTO

Lobster cream, spinach, Parmesan, tarragon garlic oil 42

DUELING TAILS

5 oz. Maine tail, 5 oz. Australian tail, pavé potato, roasted squash, asparagus 87

25 OZ. AUSTRALIAN LOBSTER TAIL

Pavé potato, roasted squash, asparagus 170

FEATURED COCKTAIL

CELEBRATE BOURBON HERITAGE MONTH!

SWEATER WEATHER SOUR

Bourbon, pumpkin, blended red vermouth, lemon, egg white, orange bitters 15

FRESH SHEET

AHI TARTARE*

Avocado, green peppercorn vinaigrette, watermelon radish, pickled red onion, fried wonton 15

STRAWBERRY SALAD

Fresh strawberries, asparagus, chèvre, basil, candied walnuts, spinach, arugula, strawberry-basil vinaigrette 13

ALASKAN RED KING CRAB LEGS

Pavé potato, northwest squash, asparagus, lemon 1 lb. 130

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.

THANK YOU FOR DINING AT LOBSTER SHOP.

A Service Charge of 20% is included on your check. Tips are not expected, but graciously accepted and 100% retained by your server. Commissions are paid to our team 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.

Lo**bs**ter Shop

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OYSTERS

ASK YOUR SERVER ABOUT TODAY'S AVAILABLE SELECTION.

Served with champagne mignonette, cocktail sauce, lemon

4.25 each

CASCADIA CROWNS (S-M)

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

CAPITAL (S-M)

Spencer Cove, WA
Tumbled
Briny, creamy

CHEF CREEK (M-L)

Baynes Sound, BC
Tray raised/beach hardened
Briny with a sweet cucumber finish

DABOB BAY (M-L)

Dabob Bay, WA
Beach grown
Crisp, briny, sweet melon finish

DEER CREEK (M)

South Hood Canal, WA
Beach
Deep Cup, full meat, crisp
brinness, clean flavor, mild
mineral finish

FANNY BAY (M)

Baynes Sound, BC
Beach, Tumbled
Full brine, plump meat, cucumber,
mineral finish

HOOD CANAL (M)

Hood Canal, WA
Beach
Light and clear brine, bitter
melon finish

KUMAMOTO (S-M)

Oakland, WA
Beach grown
Mild brine, creamy, honeydew

KUSSHI (S-M)

Deep Bay, Vancouver Island, BC
Tumbled
Deep cup, meaty flesh, clean
delicate flavor

LITTLE SKOOKUMS (M)

South Puget Sound, WA
Beach
Soft meat, full flavored, low
brinness

MIYAGI (M)

Hood Canal, WA
Beach grown
Savory brine, tangy cucumber finish

PENN COVE (M)

Penn Cove, WA
Beach
Firm meat, bright brinness,
cucumber finish

QUILCENE (M)

Quilcene Bay, WA
Beach
Full meat, crisp brine, clean
melon finish

ROCK POINT (S-M)

North Dabob Bay, WA
Beach
Creamy texture, sweet flavor,
medium brine, cucumber finish

ROYAL MIYAGI (M-L)

Sunshine Coast, BC
Beach
Smooth textured meat, mild brine,
kiwi-like finish

SAMISH (M)

Samish Bay, WA
Beach
Deep Cup, firm meat, medium
brinness, mild and sweet flavor

SEQUIM BAY JADES (S-M)

Sequim Bay, WA
Beach
Smooth, silky, sweet mineral and
cucumber

SHIGOKU (M)

Willapa Bay, WA
Tumbled
Deep cup, firm meat, briny bite,
clean and sweet flavor, hint of
cucumber, melon finish

SUNSEEKER (M-L)

Fanny Bay, BC
Tumbled
Plump, salty, sweet

TOTTEN (M-L)

Totten Inlet, WA
Beach
Melon and seaweed, creamy, medium
brine

WILLAPA BAY (S-M)

Willapa Bay, WA
Beach grown
Mild brine, creamy meat, slight
kelp finish