

HAPPY HOUR MENU

Available in the lounge Monday-Friday 3:00pm-6:00pm

PROGRESSIVE OYSTER* HAPPY HOUR

Chef's selection, Champagne mignonette, cocktail sauce, lemon At 3:00pm oysters are 2.00 then every hour the price increases by 1.00 each

BAR SNACKS

FRIED OYSTERS

Breaded and deep fried, lemon pepper aioli, red sauce, lemon 9

SWEET & SPICY SHRIMP

Corn starch fried shrimp, sweet pepper sauce, pickled vegetable slaw, micro cilantro GFO 9

HEARTS OF PALM CAKES

Hearts of Palm and corn, chipotle aïoli, corn apple relish GF 9

WAGYU BEEF SKEWERS*

Sweet garlic chili sauce, frizzled onions GFO 9

SHOESTRING FRIES

Ketchup 5

HOUSE SALAD

Anjou pears, blue cheese crumbles, candied pecans, Dijon vinaigrette GFO 9

CALAMARI

Panko fried rings and strips, Mama Lil's peppers, spicy aioli 9

CLAMS

Manila clams, garlic, white wine, butter, parsley GFO 9

MINI LOBSTER ROLL

Maine or Connecticut style, toasted brioche roll 9

WAGYU BEEF BURGER*

1/3lb patty, caramelized onion, white cheddar, gruyere, pickle, Louie dressing, iceberg lettuce, tomato GFO 9

AHITUNA*

Pickled slaw, puffed rice, soy glaze, avocado purée, horseradish cream, micro cilantro GFO 9

^{*}Consuming raw or undercooked foods may increase your risk of foodborne illness

A 1.5% surcharge is included on each check and 100% of that surcharge is paid to our kitchen team. An automatic 20% gratuity is included on all parties of 6 or more. WA State requires that we collect tax on all gratuity & surcharge.

Lobster Shop COCKTAILS

CORPSE REVIVER #2

OLD CUBAN

White rum, mint, lime, sparkling wine 10

BROWN DERBY

Bourbon, honey, grapefruit, lemon 10

WINE BY THE GLASS

Vega Medien Brut Cava, Spain, NV 9

Man Family Wines **Sauvignon Blanc**, Western Cape, South Africa, 2022 9

ViNO Vino, Cabernet Sauvignon, Columbia Valley, Washington, 2021 9

DRAFT BEER

7 Seas Brewing, 'Heidelberg' Lager, Tacoma 7
Georgetown, 'Bodhizafa' IPA, Seattle 7