

LOBSTER SHOP

SPRING 2025

SEAFOOD | STEAKS | COCKTAILS

APPETIZERS

CALAMARI

Panko fried rings and strips, Mama Lil's peppers, spicy aioli 18

FRIED OYSTERS*

Breaded and deep fried, lemon pepper aioli, red sauce 18

CHORIZO CLAMS

Clams, ground chorizo, shallots, garlic, tomato, white wine, cream, cilantro GFO 23

SWEET & SPICY SHRIMP

Corn starch fried shrimp, sweet pepper sauce, pickled vegetable slaw, micro cilantro GFO 18

CRAB CAKES

Lemon pepper aioli, pear & frisée salad, spiced pear vinaigrette 24

SPECIALTIES

FISH & CHIPS

Heidelberg Lager battered Lingcod fillet, shoestring fries, coleslaw
2 PIECE 24 3 PIECE 29

PACIFIC ROCKFISH*

Miso marinated, buckwheat noodles, shiitake mushrooms, baby Bok choy, green onion, Fresno peppers GFO 28

LOBSTER TAGLIATELLE

Fresh pasta, Maine lobster, guanciale cream sauce, egg yolk, Parmesan, black pepper 32

NORTHWEST CIOPPINO

Clams, seasonal fish, shrimp, tomato-white wine broth GFO 35

LOBSTER RISOTTO

Lobster cream, Maine lobster, spinach, Parmesan, tarragon garlic oil 42

SOCKEY SALMON*

Cedar plank, sage brown sugar butter, roasted sweet potato, candied pecans, asparagus GF 35

ENTREE SALADS

SEAFOOD LOUIE

Bay Shrimp, Dungeness crab, poached prawn, iceberg, grape tomato, egg, asparagus, black olive, Louie dressing, lemon wedge GF 28

SOUTHWEST CHOP CHICKEN SALAD

Chicken breast, romaine, avocado, Jack cheese, black bean salsa, spicy Louie dressing, tortilla strips GFO 23

PRIME SIRLOIN STEAK SALAD*

Mixed greens, blue cheese crumbles, crispy fried onions, scallions, pickled red onion, grape tomato, blue cheese dressing GFO 25

CLASSIC CHOP CHOP SALAD

Romaine, basil, tomato, garbanzo beans, salami, smoked turkey, provolone, parmesan, pepperoncini, white balsamic vinaigrette, fresh cracked black pepper GFO 23

SOUPS & SALADS

LOBSTER BISQUE

Lobster stock, Maine Lobster, sweet vermouth, sherry cream 13

NEW ENGLAND CLAM CHOWDER

Bacon, potato, celery, cream 12

FRENCH ONION SOUP

Veal broth, vermouth, Swiss Emmentaler cheese, crouton GFO 14

CAESAR SALAD*

Romaine, herbed croutons, Spanish anchovies, crispy capers, Caesar dressing GFO 13

HOUSE FIELD GREENS

Pear, blue cheese crumbles, candied pecans, Dijon vinaigrette 12

ICEBERG WEDGE

Baby iceberg wedge, braised and fried pork belly, grape tomato, blue cheese crumbles, candied pecans, blue cheese dressing, balsamic glaze GF 14

COMBINATIONS

SOUP & HALF SANDWICH 24

SALAD & HALF SANDWICH 24

SOUP CHOICES:

Lobster Bisque
Clam Chowder

SALAD CHOICES:

Caesar Salad
House Field Greens

HALF SANDWICH CHOICES:

French Dip
Maine Lobster Roll
Connecticut Lobster Roll



GRILLED LOBSTER

Pavé potato,
roasted seasonal
vegetables,
lemon tarragon
garlic butter

Market Price

SANDWICHES

FRENCH DIP*

Sliced Wagyu top round, caramelized onions, white cheddar & Gruyère, Rondelé mayo, French roll, au jus, shoestring fries 23

WAGYU BEEF BURGER*

8oz, white cheddar, horseradish aioli, pickled red onion, arugula, brioche bun, shoestring fries GFO 22

FRIED CHICKEN SANDWICH

Battered chicken thigh, toasted brioche bun, iceberg lettuce, tomato, dill pickle, honey sriracha mayo, shoestring fries 21

MAINE LOBSTER ROLL

Chilled Maine lobster salad, toasted brioche roll, shoestring fries 33

CONNECTICUT LOBSTER ROLL

Warm buttered Maine lobster, toasted brioche roll, shoestring fries 33

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs 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.