

Lobster Shop

SEAFOOD | STEAKS | COCKTAILS

HAPPY VALENTINE'S DAY

AVAILABLE FEBRUARY 13TH - 16TH

\$150 plus tax and service charge per person. | No substitutions.

Optional wine pairings for \$25 per person.

AMUSE

SKOOKUM SWEET OYSTER ON THE HALF SHELL

Champagne mignonette

Pairing: Jeio by Bisol, Prosecco, Lombardy, Italy, NV

STARTER

LOBSTER BISQUE

Lobster stock, Maine lobster, sweet vermouth, sherry cream

OR

STRAWBERRY SALAD

Strawberries, spinach, arugula, almonds, feta cheese, strawberry balsamic vinaigrette

Pairing: Gard Vintners 'Freyja' Viognier, Royal Slope, Washington, 2023

ENTREE

STEAK & LOBSTER*

6 oz. Double R Ranch Filet Mignon and 5 oz. Maine lobster tail, garlic mashed potatoes, asparagus

Pairing: Among the Giants, Merlot, Goose Gap, Washington, 2021

DESSERT

VANILLA BEAN CRÈME BRÛLÉE

Rich vanilla custard, crisp sugar topping, fresh strawberry

OR

RASPBERRY SWIRL CHEESECAKE

Chocolate cookie crust, champagne cream, whipped cream, champagne sugared raspberries

Pairing: Michele Chiarlo, Moscato d'Asti, Piedmont, Italy, 2021

FEATURED COCKTAIL

THE SCARLET HOUR*

Bourbon, Aperol, blood orange, lime, Angostura bitters, egg white 15

*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.