

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.

Lobster Shop

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

LOBSTER MONTH FEATURE: LOBSTER RANGOON

Fried wonton wrapped lobster and cream cheese, pepper jelly, green onion (Available September only) 9

SWEET & SPICY SHRIMP

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

WAGYU BEEF SKEWERS*

Sweet garlic chili sauce, frizzled onions GFO 9

VEGAN CRAB CAKES

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

WAGYU BEEF BURGER*

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

MINI LOBSTER ROLL

Maine or Connecticut style, toasted brioche roll, shoestring fries 9

CLAMS

Manila clams, white wine, garlic, sea beans, baby carrot, parsley GFO 9

HOUSE SALAD

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

AHI TARTARE*

Avocado, green peppercorn vinaigrette, watermelon radish, pickled red onion, fried wonton GFO 9

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