

LOBSTER SHOP

at dash point

STARTERS

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| GRILLED ARTICHOKE lemon caper aioli, lemon | \$9 |
| MANILA CLAMS garlic, butter, white wine, fresh herbs | \$13 |
| CRISP FRIED CALAMARI lemon caper aioli | \$10 |
| GRILLED PRAWN COCKTAIL fresh herbs, lemon, jalapeno cocktail sauce | \$12 |
| LOCAL OYSTERS* served raw with jalapeno cocktail sauce or charbroiled with blue cheese butter | \$13 |
| DUNGENESS CRAB CAKES pure dungeness crab, gribiche sauce, green onions | \$17 |

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| *NEW ENGLAND CLAM CHOWDER ocean clams, sautéed vegetables, cream | \$6 |
| LOBSTER BISQUE langoustine tomato relish, tarragon oil | \$9 |
| *GRILLED CAESAR SALAD charbroiled romaine, seasoned croutons, shaved asiago cheese | \$7 |
| *BLUE CHEESE SALAD romaine lettuce, grape tomatoes, english cucumbers, red onion | \$7 |
| *SUMMER BERRY SALAD mixed greens, seasonal berries, cypress grove goat cheese, citrus vinaigrette | \$8 |
| SHRIMP REMOULADE SALAD bay shrimp, baby greens, grilled corn, grape tomatoes | \$9 |

ENTREES

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| *BRITISH COLUMBIA KING SALMON* | \$24 |
| sweet corn pudding, grilled asparagus, red pepper vinaigrette | |
| *SEAFOOD PASTINA RISOTTO | \$22 |
| clams, calamari, cod, shrimp, piquillo pepper broth, fregula, basil puree | |
| *BEER BATTERED COD | \$18 |
| lemon caper tartar sauce, rosemary garlic fries, 'Southern' coleslaw | |
| *SPICY PRAWN, SCALLOP & TOMATO LINGUINE | \$19 |
| tomato garlic broth, zucchini, smoked chiles, green onion | |
| *NEW ENGLAND CLAM BAKE | \$22 |
| manila clams, shrimp, kielbasa sausage, new potatoes, local corn | |
| *TUSCAN CHICKEN | \$18 |
| grilled zucchini, rosemary garlic fries, salsa verde | |
| PAN SEARED ALASKAN SCALLOPS* | \$30 |
| tomato risotto, asparagus, basil puree | |
| *CHARBROILED TOP SIRLOIN* | \$26 |
| roasted red potatoes, blue cheese butter, beer battered sweet onion rings | |
| FILET MIGNON* | \$36 |
| horseradish potato gratin, asparagus, grilled tomato | |
| *FRIED OYSTERS* | \$22 |
| bacon sour cream dressing, 'Southern' coleslaw, Old Bay potato chips | |
| CEDAR PLANKED SEAFOOD TRIO | \$32 |
| king salmon, Alaskan scallops, prawns, sweet corn pudding, zucchini, romesco | |
| DUNGENESS CRAB CAKES | \$29 |
| roasted potatoes, sautéed asparagus, gribiche sauce | |
| ALASKAN KING CRAB | MKT |
| horseradish potato gratin, local corn, asparagus | |
| 10oz AUSTRALIAN LOBSTER TAIL* | MKT |
| roasted potatoes, red peppers, zucchini, beer battered sweet onions | |

SIDES

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| ROSEMARY GARLIC FRIES • OLD BAY POTATO CHIPS • SWEET CORN PUDDING SAUTEED or GRILLED ASPARAGUS • HORSERADISH POTATO GRATIN | \$6 |
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TWILIGHT DINING

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| THREE COURSE MENU (<i>available everyday from 4:30PM to 6:00PM</i>) | \$20 |
| choose starter & entrée from chef's selected menu indicated by *. | |
| TWILIGHT DESSERTS • crème brulee • berry cobbler • flourless chocolate cake • housemade ice cream | |

* All Fish and Steaks are cooked to order. Consuming raw, undercooked or unpasteurized food may increase your risk of food borne illness, especially if you have certain medical conditions.