

# The Lobster Shop

at dash point

## First Bites

<b>CURED SALMON CROSTINI</b> .....	\$3
gribiche, green onion, grilled bread	
<b>CHARBROILED JUMBO PRAWN</b> .....	\$3
crisp polenta, romesco	
<b>HOOD CANAL OYSTER SHOT</b> .....	\$3
jalapeno cocktail sauce, vodka, green onion	
<b>ROCK SHRIMP CEVICHE</b> .....	\$3
cucumber, grape tomato	
<b>BAY SCALLOP 'CORN DOG'</b> .....	\$3
jalapeno cocktail sauce	
<b>GOAT CHEESE CROSTINI</b> .....	\$3
toasted pecans, wildflower honey	

## Starters

<b>NEW ENGLAND COD CAKES</b> .....	\$10
wild arugula, lemon caper aioli	
<b>CRISP FRIED CALAMARI</b> .....	\$10
lemon caper aioli	
<b>GOAT CHEESE TORTA</b> .....	\$9
toasted pecans, dried cranberries, grilled baguette	
<b>MANILA CLAMS</b> .....	\$13
garlic, butter, white wine, fresh herbs	
<b>CHAMPAGNE POACHED OYSTERS*</b> .....	\$13
yearling oysters, cream, leeks	
<b>DUNGENESS CRAB CAKES</b> .....	\$17
pure dungeness crab, gribiche sauce, green onions	

## Soups & Salads

<b>NEW ENGLAND CLAM CHOWDER</b> .....	\$6
ocean clams, sautéed vegetables, cream	
<b>LOBSTER BISQUE</b> .....	\$9
rock shrimp & tomato relish, tarragon oil	
<b>GRILLED CAESAR SALAD</b> .....	\$7
charbroiled romaine heart, seasoned croutons, shaved asiago cheese	
<b>BLUE CHEESE SALAD</b> .....	\$7
romaine lettuce, grape tomatoes, english cucumbers, red onion	
<b>AUTUMN HARVEST SALAD</b> .....	\$7
wild arugula, butternut squash, local apples, toasted pecans	

\* 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.

# Fish & Seafood

<b>BRITISH COLUMBIA KING SALMON THREE WAYS*</b> .....	\$24
your choice of preparation	
<b>charbroiled</b> – crisp polenta, blue lake beans, red pepper vinaigrette	
<b>cedar planked</b> – sautéed baby spinach, roasted red potatoes, lemon	
<b>pan seared</b> - roasted root vegetables, honey mustard glaze	
<b>CLAM LINGUINI</b> .....	\$17
manila clams, garlic butter, white wine, fresh herbs	
<b>BEER BATTERED ALASKAN COD &amp; CHIPS</b> .....	\$18
lemon caper tartar sauce, rosemary garlic fries, 'southern' coleslaw	
<b>GULF ROCK SHRIMP LINGUINI</b> .....	\$18
sweet rock shrimp, garlic, basil, hot pepper flakes, extra virgin olive oil	
<b>ALMOND CRUSTED TROUT</b> .....	\$18
idaho trout, roasted red potatoes, sautéed spinach, citrus vinaigrette	
<b>ROSEMARY ROASTED LING COD</b> .....	\$19
butternut squash, israeli cous cous, cremini mushrooms, tapenade	
<b>SEAFOOD PASTINA RISOTTO</b> .....	\$22
clams, calamari, cod, rock shrimp, piquillo pepper broth, fregula, basil puree	
<b>FRIED OYSTERS*</b> .....	\$22
whipped sweet potatoes, blue lake beans, cremini mushrooms	
<b>JUMBO PRAWN ETOUFFEE</b> .....	\$24
andouille sausage, creole tomato sauce, southern grits	
<b>PAN SEARED ALASKAN SCALLOPS*</b> .....	\$30
whipped sweet potatoes, bacon onion relish, cremini mushrooms, green beans	
<b>CEDAR PLANKED SEAFOOD TRIO</b> .....	\$32
salmon filet, alaskan scallops, jumbo prawns, polenta, baby spinach, romesco	
* substitute 5oz maine lobster tail for prawns – add \$12	
<b>DUNGENESS CRAB CAKES</b> .....	\$29
roasted red potatoes, sauteed baby spinach, gribiche sauce	
<b>ALASKAN KING CRAB</b> .....	MKT
horseradish potato gratin, cremini mushrooms, blue lake beans	
<b>10oz AUSTRALIAN LOBSTER TAIL*</b> .....	MKT
roasted root vegetables, red potatoes, beer battered sweet onions	

# Meat & Poultry

<b>CHARBROILED HALF CHICKEN</b> .....	\$18
boneless half chicken, roasted red potatoes, baby carrots, romesco	
<b>CHARBROILED TOP SIRLOIN*</b> .....	\$26
baby carrots, roasted red potatoes, blue cheese butter, beer battered sweet onion rings	
<b>FILET MIGNON*</b> .....	\$36
horseradish potato gratin, sautéed green beans, grilled tomato	

\* add a 5oz maine lobster tail to any entrée for \$20