

Lobster Shop South

lunch menu

Starters

NEW ENGLAND CLAM CHOWDER	\$6
ocean clams, sautéed vegetables, cream	
LOBSTER BISQUE	\$9
langoustine-tomato relish, tarragon oil	
MANILA CLAMS	\$13
garlic, butter, white wine, fresh herbs	
CRISP FRIED CALAMARI	\$10
lemon caper aioli	
OYSTERS ON THE ½ SHELL	\$12
local hood canal oysters, jalapeno cocktail sauce, lemon, horseradish	
DUNGENESS CRAB & ROCK SHRIMP DIP	\$13
dungeness crab, rock shrimp, artichoke hearts, asiago cheese, toasted baguette	
SAMPLER PLATTER	\$23
dungeness crab & rock shrimp dip, sautéed prawns, crisp fried calamari	
SAUTEED PRAWNS	\$13
sweet gulf prawns, garlic, basil, italian parsley, crème, toasted baguette	

Salads

ADD THE FOLLOWING TO ANY SALAD

oregon bay shrimp \$3, grilled chicken breast \$4, grilled salmon \$7

CAESAR	\$6/\$9
romaine, seasoned croutons, shaved asiago cheese	
GRILLED CAESAR	\$6/\$9
charbroiled romaine heart, seasoned croutons, shaved asiago cheese	
LOBSTER SHOP SIGNATURE	\$7/\$12
mixed greens, blue cheese, apple, candied pecans, grapefruit vinaigrette	
BLT	\$7/\$12
smoked bacon, cherry tomatoes, romaine, crispy onions, buttermilk blue cheese dressing	
MEDITERRANEAN CHICKEN	\$12
mixed greens, artichoke hearts, red onion, peppadew peppers, feta cheese, dijon balsamic vinaigrette	
SMOKED SALMON	\$15
lox style salmon, romaine, red onion, cucumber, bagel croutons, goat cheese, lemon caper vinaigrette	
SEAFOOD LOUIE	shrimp \$14, crab & shrimp \$18
iceberg lettuce, hardboiled egg, tomato, cucumber, asparagus	

Sandwiches

served with house-made 'old bay' potato chips, french fries, rosemary garlic fries or mixed green salad

DUNGENESS CRAB & ROCK SHRIMP MELT	\$14
artichoke hearts, onion, tomato, cheddar cheese, toasted croissant	
SIRLOIN STEAK	\$15
served open faced, arugula, tomato, fried onions, horseradish cream	
ROASTED TURKEY BREAST	\$12
thin sliced turkey breast, cranberry mayo, lettuce, tomato, whole wheat bread	
MEDITERRANEAN CHICKEN	\$13
baby greens, grilled chicken, red onion, feta cheese, lemon	
ALBACORE TUNA	\$12
warm tuna, capers, lemon, tomato, melted sharp cheddar, grilled roll	
SAIGON SALMON FILLET	\$14
carrot, cabbage, cilantro, ginger, green onion, saigon dressing	
PORTABELLO MUSHROOM	\$12
boursin cheese, shredded iceberg, tomato, crispy onion strings, romesco	

Combinations

*** build your own combination of either soup and salad / soup or salad with half sandwich from the choices below ***

Soup or Salad with Half Sandwich \$13 / Soup & Salad \$11

SOUP	SALAD	SANDWICH
Clam Chowder	Caesar	Turkey Cranberry
Lobster Bisque (Add \$4)	BLT	Crab Melt
	Signature	Albacore Tuna
		Portbella Mushroom

Entrees

FISH & CHIPS	\$14
lemon caper tartar sauce, rosemary garlic fries, 'southern' coleslaw	
FRIED OYSTERS*	\$14
lemon caper aioli, 'southern' coleslaw, old bay potato chips	
CLAM LINGUINI	\$14
manila clams, garlic, butter, white wine, fresh herbs	
SMOKED SALMON SCRAMBLE	\$11
local farm eggs, lox style salmon, campfire potatoes, charred tomato, crostinis	
LOBSTER CARBONARA	\$17
egg pasta, delicate lobster legs, baby peas, bacon, cracked black pepper, brandy, cream	
GRILLED TUSCAN CHICKEN*	\$15
boneless half chicken, campfire potatoes, cherry tomato & mixed herb salad	
DUNGENESS CRAB CAKES	\$22
roasted red potatoes, sautéed asparagus, gribiche sauce	
MAINE LOBSTER TAIL*	MKT
roasted red potatoes, grilled asparagus	

* 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.