

The Lobster Shop

at dash point

Happy Valentine's Day

Starters

NEW ENGLAND COD CAKES	\$10
wild arugula, lemon caper aioli	
GOAT CHEESE TORTA	\$9
toasted pecans, dried cranberries, grilled baguette	
CRISP FRIED CALAMARI	\$10
lemon caper aioli	
MANILA CLAMS	\$13
garlic, butter, white wine, fresh herbs	
CHAMPAGNE POACHED OYSTERS	\$13
yearling oysters, leeks, cream	
CHARBROILED JUMBO PRAWNS	\$17
crisp polenta, romesco, citrus vinaigrette	
DUNGENESS CRAB CAKES	\$17
pure dungeness crab, gribiche sauce, green onions	

Soups

NEW ENGLAND CLAM CHOWDER	\$6
ocean clams, sautéed vegetables, cream	
LOBSTER BISQUE	\$9
rock shrimp & tomato relish, tarragon oil	

Salads

GRILLED CAESAR SALAD	\$7
charbroiled romaine heart, seasoned croutons, shaved asiago cheese	
BLUE CHEESE SALAD	\$7
romaine lettuce, grape tomatoes, english cucumbers, red onion	
APPLE & BUTTERNUT SQUASH SALAD	\$7
wild arugula, local apples, toasted pecans, citrus vinaigrette	

Entrees

BRITISH COLUMBIA KING SALMON*	\$24
your choice of preparation	
charbroiled – yukon gold potato puree, broccolini, red pepper vinaigrette	
cedar planked – green bean & cremini mushroom ragu, braised bacon, cabernet butter	
pan seared - roasted winter vegetables, honey mustard glaze	
CHARBROILED HALF CHICKEN	\$20
garlic herb mashed potatoes, sautéed spinach, roasted shallot jus	
TOP SIRLOIN & MAINE LOBSTER TAIL	\$42
horseradish potato gratin, sautéed broccolini, port wine butter	
SEAFOOD PASTINA RISOTTO	\$22
clams, calamari, cod, salmon, scallops, shrimp, piquillo pepper broth, fregula, basil puree	
PAN SEARED ALASKAN SCALLOPS*	\$30
whipped sweet potatoes, bacon onion relish, cremini mushrooms, blue lake beans	
CEDAR PLANKED SEAFOOD TRIO	\$32
salmon filet, alaskan scallops, jumbo prawns, horseradish potato gratin, broccolini, romesco	
* substitute 5oz maine lobster tail for prawns – add \$12	
CHARBROILED BONE-IN RIBEYE*	\$36
roasted winter vegetables & red potatoes, cabernet butter	
FILET MIGNON*	\$36
red wine mashed potatoes, sautéed baby carrots, roasted shallot jus	
* add a 5oz maine lobster tail to any entrée for \$20	
10oz AUSTRALIAN LOBSTER TAIL*	MKT
roasted winter vegetables, red potatoes, beer battered sweet onions	
ALASKAN KING CRAB	MKT
horseradish potato gratin, cremini mushrooms, blue lake beans	
* add a 10oz top sirloin for \$15 or a 8oz filet mignon for \$25	

Desserts

RED VELVET CHEESECAKE	\$7
red velvet crust, cream cheese icing, velvet heart cookie	
CRÈME BRULÉE	\$7
rich vanilla custard, caramelized sugar crust	
OLD FASHIONED BANANA CAKE	\$7
brown sugar ice cream, pecan caramel	
APPLE CRISP	\$7
washington apples, oatmeal cookie crumble, brown sugar ice cream	
FLOURLESS CHOCOLATE CAKE	\$7
brown sugar ice cream, housemade caramel	
HOUSEMADE ICE CREAM*	\$5
seasonal selection, ask your served about today's flavors	

* 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.