

Lobster Shop South

Happy Valentines Day!!



Appetizers

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| Sautéed Gulf Prawns..... | \$13 |
| <i>garlic, basil, italian parsley, crème, red pepper flakes, crostini</i> | |
| Flash Fried Calamari..... | \$10 |
| <i>crispy calamari steak strips, lemon caper aioli</i> | |
| Dungeness Crab Cakes..... | \$15 |
| <i>pure dungeness crab meat, gribiche sauce</i> | |
| Spanish Style Mussels..... | \$14 |
| <i>totten inlet mediterranean mussels, spanish chorizo, garlic, parsley, herb spiked crouton</i> | |
| Hood Canal Oysters on ½ Shell..... | \$12 |
| <i>half dozen of local oysters, champagne mignonette</i> | |
| Steamed Manila Clams..... | \$13 |
| <i>dabob bay clams, slivered garlic, butter, dry vermouth</i> | |
| Dungeness Crab & Rock Shrimp Dip..... | \$13 |
| <i>fresh crabmeat, gulf rock shrimp, artichoke hearts, shaved onion, asiago cheese, baguette</i> | |
| Sampler Platter..... | \$23 |
| <i>dungeness crab & rock shrimp dip, sautéed gulf prawns, crisp fried calamari steak strips</i> | |

Starters

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| New England Clam Chowder..... | \$6 |
| <i>ocean clams, sautéed vegetables, cream, fresh thyme</i> | |
| Lobster Bisque..... | \$9 |
| <i>langoustine-tomato relish, tarragon oil</i> | |
| Oyster Stew..... | \$13 |
| <i>made to order, petite hood canal oysters, bacon, shallots, crème, tabasco butter</i> | |
| BLT Wedge | \$8 |
| <i>smoked bacon, cherry tomatoes, iceberg lettuce wedge, crispy onion strings, pt reyes blue cheese dressing</i> | |
| Caesar Salad..... | \$7 |
| <i>romaine lettuce, seasoned croutons, shaved asiago cheese</i> | |

all fish and steaks are cooked to order, our friends at the health department would like us to remind you that consuming raw, undercooked or unpasteurized food may increase your risk of food borne illness

Jeff Bishop, Executive Chef

From the Sea

British Columbia Salmon.....\$27

Your choice of preparation

simply grilled with lemon squeeze, roasted fingerlings, asparagus

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alderwood smoked, lemon-thyme compound butter campfire potatoes, asparagus

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roasted mushroom sauce, roasted fingerling potatoes, asparagus

Hawaiian Mahi Mahi.....\$29

char grilled, blood orange buerre blanc, celery root puree, shaved fennel salad

Scampi Aglio.....\$29

jumbo prawns, extra virgin olive oil, basil, garlic, crushed red pepper flakes, garlic mashed potatoes, lemon dressed arugula

Pan Seared Weathervane Scallops.....\$30

nueske's apple wood bacon-sweet onion relish, chive mashed potatoes, asparagus

Dungeness Crab Cakes.....\$28

gribiche sauce, roasted fingerling potatoes, broccolini,

Lobster Carbonara.....\$27

sweet maine lobster meat, cracked black pepper, bacon, sweet peas, crème, tagliatelle pasta

Australian Lobster Tail.....M/P

oven baked, roasted fingerling potatoes, broccolini

From the Farm

Filet Mignon.....\$38

8 oz USDA Nebraska corn fed filet mignon, port wine-peppercorn reduction, celery root puree, broccolini,,

Slow Roasted Prime Rib.....\$31

au jus, horseradish crème, garlic mashed potatoes, broccolini

New York Strip Loin.....\$36

12 oz USDA Nebraska corn fed center cut strip steak, green peppercorn butter, blue cheese mashed potatoes, sautéed spinach

Grilled ½ Chicken.....\$21

semi boneless ½ chicken, celery root puree, asparagus, porcini mushroom-proscuitto sauce.

Combinations

Steak or Prime Rib & Australian Lobster Tail.....M/P

8 oz USDA Nebraska corn fed top sirloin or 12 oz prime rib with rock lobster tail, roasted fingerling potatoes, sautéed spinach

Steak & King Crab.....\$48

8 oz USDA Nebraska corn fed top sirloin, meris king crab leg, chive mashed potatoes, broccolini

Steak & Prawns.....\$34

8 oz USDA Nebraska corn fed top sirloin, 4 butterflied prawns, roasted fingerling potatoes, broccolini

Seafood Trio.....\$34

5 oz salmon fillet, 2 butterflied prawns, dungeness crab cake, garlic mashed potatoes, asparagus

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