Lobster Shop

SEAFOOD | STEAKS | COCKTAILS

OYSTER PAIRING COCKTAIL

PEARL DIVER

Old Tom gin, lemon, celery bitters, cucumber 10

FEATURED WINES BY THE GLASS

MAISON JOSEPH DROUHIN *Chardonnay*

Pouilly-Vinzelles, Bourgogne, France, 2021 20

White peach, honeyed almonds, and citrus peel with a round texture and fresh finish. Perfect with any lobster dish or creamy pasta.

Pine Ridge *'Black Diamond' Cabernet Sauvignon*

Red Mountain, Washington, 2022 26

Flavors of black cherry and plum with subtle notes of chocolate, licorice and fine-grained tannins. A perfect pairing for steaks or beef short ribs.

FEATURED WINES BY THE BOTTLE

ANDRÉ VATAN *'Les Charmes' Sauvignon Blanc*

Sancerre, Loire Valley, France, 2024 102

Bright lemon, pear and fresh herbs with flinty minerality and vibrant acidity. Classic with oysters and fresh seafood.

GRAN MORAINE *Pinot Noir*

Yamhill-Carlton District, Oregon, 2023 125

Bright cranberry and pomegranate with notes of black tea and rose petal, energetic and earthy with a savory finish. Enjoy alongside salmon for a classic Pacific Northwest pairing.

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OYSTERS*

Ask your server about today's available selection 4.25

SERVED WITH CHAMPAGNE MIGNONETTE, COCKTAIL SAUCE, LEMON

BLUE CHEESE SALAD

EGG, ALMONDS, ROMAINE, BLUE CHEESE DRESSING GF 12

LOBSTER CARBONARA

MAINE LOBSTER, BACON, SWEET PEAS, LOBSTER CREAM SAUCE, SHERRY, GARLIC, SHALLOT, LINGUINI 49

KING SALMON*

COLUMBIA RIVER, NET CAUGHT, GRILLED, LEMON HERB BUTTER, HERB-VEGETABLE SUCCOTASH GF 48

ALASKAN HALIBUT*

PAN SEARED, POLENTA, FRESH TOMATO-MOZZARELLA SALAD, BASIL VINAIGRETTE, BALSAMIC GLAZE GF 53

*Can be cooked to your specification. Consuming raw or undercooked foods may increase your risk of foodborne illness.

A 1.5% surcharge is included on each check and 100% of that surcharge is paid to our kitchen team. An automatic 20% gratuity is included on all parties of 6 or more. WA State requires that we collect tax on all gratuity & surcharge.