LUNCH FALL 2026

Lobster Shop

SEAFOOD | STEAKS | COCKTAILS

SMALL PLATES

SHRIMP CEVICHE 18
CILANTRO, TOMATO, RED ONION, JALAPENO, LIME, TORTILLA CHIPS GFO

CALAMARI 16
PANKO FRIED RINGS & STRIPS, MAMA LIL'S PEPPERS, SPICY AIOLI

CRAB CAKES 28
LEMON PEPPER AIOLI, PEAR & FRISEE SALAD, SPICED PEAR VINAIGRETTE

BAKED LOBSTER DIP 19
ARTICHOKE HEARTS, CREAM CHEESE, PARMESAN CHEESE, DEMI BAGUETTE GFO

STEAMED CLAMS 21
WHITE WINE, HERBS, GARLIC BUTTER, STOCK, LEMON, GARLIC CROSTINI GFO

SWEET & SPICY FRIED SHRIMP 18
CORNSTARCH FRIED, SWEET PEPPER SAUCE, PICKLED VEGETABLES, CILANTRO GFO

SOUPS & SALADS

LOBSTER BISQUE 12
LOBSTER STOCK, MAINE LOBSTER, SWEET VERMOUTH, SHERRY CREAM

WHITE CLAM CHOWDER 10
CLAMS, CREAM, RUSSET POTATO, CELERY, ONION, BACON

FRENCH ONION SOUP 15
VEAL BROTH, VERMOUTH, SWISS GRUYERE CHEESE, CROUTON GFO

CAESAR SALAD 12
GARLIC CROUTONS, PARMIGIANO REGGIANO, CRISPY CAPERS, SPANISH ANCHOVY, CAESAR DRESSING GFO

HOUSE SALAD 12
BLUE CHEESE, SHALLOT, PEAR, CANDIED PECANS, DIJON VINAIGRETTE GF

ICEBERG WEDGE SALAD 14
PORK BELLY, BLUE CHEESE, CANDIED PECANS, TOMATO, BLUE CHEESE DRESSING, BALSAMIC GLAZE GFO

SEAFOOD

PACIFIC ROCKFISH 26
BLACKENED, POLENTA, ROASTED TOMATO-PEPPER SAUCE, BLACK BEAN-CORN RELISH, PICKLED ONION GF

CAJUN SEAFOOD PASTA 26
FINFISH, SHRIMP, CAJUN CREAM SAUCE, ONION, BELL PEPPER, LINGUINE

LING COD & CHIPS 24
2 PIECE HEIDELBERG LAGER BATTERED, PANKO, COLESLAW, TARTAR SAUCE

NORTHWEST CIOPPINO 33
CLAMS, FINFISH, SHRIMP, BACON, TOMATO-SAFFRON-BACON BROTH, GARLIC CROSTINI GFO

IDAHO TROUT 24
PAN SEARED, MASHED POTATOES, MARKET VEGETABLES, BACON VINAIGRETTE GFO

SANDWICHES

*WAGYU BEEF DIP 28
CARAMELIZED ONION, WHITE CHEDDAR & GRUYERE, RONDELE MAYO, FRENCH ROLL, AU JUS, FRIES

*WAGYU BEEF BURGER 23
CARAMELIZED ONION, WHITE CHEDDAR & GRUYERE, BRIOCHE BUN, 1000 ISLAND LOUIE DRESSING, LETTUCE, TOMATO, PICKLE, FRIES GFO

GRILLED CHICKEN 21
BRIOCHE BUN, LETTUCE, TOMATO, DILL PICKLE, HONEY SRIRACHA MAYO, FRIES

ENTREE SALADS

SHRIMP LOUIE 24
BAY SHRIMP, ICEBERG LETTUCE, TOMATO, OLIVES, EGG, ASPARAGUS, 1000 ISLAND LOUIE DRESSING GF

SW CHICKEN 22
ROMAINE, AVOCADO, JACK CHEESE, BLACK BEAN SALSA, SPICY LOUIE DRESSING, TORTILLA STRIPS GFO

*BUTCHER STEAK 32
BLUE CHEESE, PICKLED RED ONION, TOMATO, BLUE CHEESE DRESSING, CRISPY ONIONS GFO

CAESAR 16
GARLIC CROUTONS, PARMIGIANO REGGIANO CHEESE, CRISPY CAPERS, SPANISH ANCHOVY, CAESAR DRESSING GFO

ADD BAY SHRIMP 8 | ADD GRILLED CHICKEN 10 | ADD *GRILLED SALMON 14

COMBINATIONS

HALF SANDWICH & SOUP OR HALF SANDWICH & SALAD 27

SANDWICH CHOICES	SALAD CHOICES	SOUP CHOICES
*WAGYU BEEF DIP	CAESAR SALAD	LOBSTER BISQUE
MAINE LOBSTER ROLL	HOUSE SALAD	CLAM CHOWDER
CONNECTICUT LOBSTER ROLL		

LOBSTER FEATURES

MAINE LOBSTER ROLL 42
CHILLED MAINE LOBSTER SALAD, TOASTED BRIOCHE ROLL, HOUSE FRIED POTATO CHIPS

CONNECTICUT LOBSTER ROLL 42
WARM BUTTERED MAINE LOBSTER SALAD, TOASTED BRIOCHE ROLL, HOUSE FRIED POTATO CHIPS

13 OZ MAINE TAIL 99
GRILLED, FINGERLING POTATOES, MARKET VEGETABLES, LEMON-TARRAGON GARLIC BUTTER, BUTTER SAUCE GF

25 OZ AUSTRALIAN TAIL 185
OVEN ROASTED, FINGERLING POTATOES, MARKET VEGETABLES, LEMON-TARRAGON GARLIC BUTTER, BUTTER SAUCE GF

GF GLUTEN FREE | GFO GLUTEN FREE OPTIONAL | *CAN BE COOKED TO YOUR SPECIFICATION.
CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

THANK YOU FOR DINING AT LOBSTER SHOP

A 1.5% SURCHARGE IS INCLUDED ON EACH CHECK AND 100% OF THAT SURCHARGE IS PAID TO OUR KITCHEN TEAM.
AN AUTOMATIC GRATUITY IS INCLUDED ON ALL PARTIES OF 6 OR MORE.
WA STATE REQUIRES THAT WE COLLECT TAX ON ALL GRATUITY & SURCHARGES.

Lobster Shop

SEAFOOD | STEAKS | COCKTAILS

SIGNATURE COCKTAILS

SUNBURST SPRITZ
Dry Vermouth, Lillet Rosé, Elderflower, Blood Orange, Grapefruit, Sparkling Wine 14

PEAR AFFAIR
Pear Infused Vodka, Spiced Pear, Pineau des Charentes, Rosemary-Honey, Lemon 14

WILD BLOOMS
Kur Gin, Créme de Rose, Lillet Blanc, Strawberry, Lemon 15

SAVORY MARTINI
Old Tom Gin, Dry Vermouth, Celery Bitters, Olive Oil, Blue Cheese Stuffed Olives 17

TACOMA TANGO
Tequila, Tepache Spiced Pineapple, Piment D'espelette, Agave, Lime 16

FIGMENT OF IMAGINATION
Reposado Tequila, Allspice Dram, Madeira, Fig, Lime, Orange Bitters, Cinnamon 17

BARTLETT & BARREL
Brandy, Amontillado Sherry, Pear Cordial, Spiced Pear, Lemon 19

BOHEMIAN RHAPSODY
Bourbon, Brovo Forest Botanical, Honey, Ginger, Lime 17

GOLD FASHIONED
Japanese Whisky, Saffron, Angostura & Black Lemon Bitters 19

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Bisol Jeio **Prosecco** Lombardy, Italy, NV 12

Tirriddis, **Sparkling Rosé** Columbia Valley, Washington, NV 14

Laurent-Perrier 'La Cuvée' **Brut Champagne** France, NV 28

WHITE

Elk Cove **Pinot Gris** Willamette Valley, Oregon, 2024 12

Walla Walla Vintners **Sauvignon Blanc** Columbia Valley, Washington, 2025 14

Domaine Allimant-Laugner **Riesling** Alsace, France, 2024 14

Isenhower Cellars **Viognier** Columbia Valley, Washington, 2024 12

Domaine Louis Moreau **Chardonnay** Petit Chablis, Bourgogne, France, 2024 18

MacRostie **Chardonnay** Sonoma Coast, California, 2024 15

ROSE

Gilbert Cellars **Rosé** Wahluke Slope, Washington, 2024 12

RED

Les Caves du Prieuré **Gamay Noir** Chénas, Beaujolais, France, 2022 17

Sotor Planet Oregon **Pinot Noir** Willamette Valley, Oregon, 2023 15

Conde Valdemar Tempranillo **Crianza** Rioja, Spain, 2021 12

Textbook **Merlot** Napa Valley, California, 2022 15

Stanley Groovy 'Vinho Tinto' **Red Blend** Columbia Valley, Washington, 2022 16

Altocedro 'Año Cero' **Malbec** Mendoza, Argentina, 2024 14

Amavi **Cabernet Sauvignon** Walla Walla, Washington, 2023 18

DRAFT BEER

7 Seas Brewing 'Heidelberg' **Lager** Tacoma, Washington 8

E9 'T-Dome' **Pilsner** Tacoma, Washington 8

Old Stove 'One Ocean' **Tropical Pale Ale** Seattle, Washington 8

Seapine **Hefeweizen** Seattle, Washington 8

Talking Cedar **Raspberry Blonde** Grand Mound, Washington 9

Bale Breaker 'Duskbound' **Hazy IPA** Seattle, Washington 9

Georgetown 'Bodhizafa' **IPA** Seattle, Washington 8

Icicle 'Dirtyface' **Amber** Leavenworth, Washington 8

BOTTLES & CANS

Coors Light **American Lager** Colorado 7

Modelo Especial **Mexican Lager** Mexico 7

Yonder **Dry Cider** Wenatchee 10

NON-ALCOHOLIC BEER

Rueben's **Non-Alcoholic Gold** Seattle 8

Best Day 'West Coast' **Non-Alcoholic IPA** California 8

SPIRIT-FREE

PINK BERET
Elderflower, Rosemary-Honey, Lemon, NA Sparkling Rosé 12

EMERALD SPRITZ
Apple, Ginger, Lime, Soda 11

STRAWBERRY FIZZ
Wilfred's Bittersweet Aperitif, Strawberry, Mint, Lime, Soda 12

PASSION FRUIT MULE
Passion Fruit, Lime, Ginger Beer 11

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 & surcharges.