

# Lobster Shop

~ COMMENCEMENT BAY ~

## Dinner

### Appetizers

#### PRAWN COCKTAIL

Poached tiger prawns, cocktail sauce | 27

#### GRILLED LOBSTER TAIL

5 oz. Maine tail, chimichurri, grilled lemon | 30

#### CEVICHE

Chopped gulf prawns, pico de gallo, tortilla chips | 15

#### SEARED AHI\*

Furikake and wasabi crusted, served chilled and sliced over ponzu slaw | 20

#### CRAB CAKES

Roasted corn relish,  
red pepper pomegranate sauce | 30  
*Add Crab Cake | 10*

#### SWEET CHILI PRAWNS

Crispy tiger prawns, sweet chili sauce,  
pickled vegetable relish, cilantro, lime | 28

#### CHORIZO PEPPER CLAMS

Manila clams, chorizo, bell pepper,  
gremolata, crostini | 19

#### LOBSTER DIP

Parmesan, artichoke hearts,  
onion, warm baguette | 18

#### SEAFOOD SAMPLER

Lobster dip, Ceviche, Sweet chili prawns | 52

### Soups & Salads

#### LOBSTER BISQUE

Rich lobster stock, sweet vermouth, sherry cream  
Cup | 10 Bowl | 15

#### CLAM CHOWDER

Chopped clams, bacon, potato, onion, cream  
Cup | 10 Bowl | 15

#### PEAR SALAD

Bartlett pear, Pt. Reyes blue cheese,  
candied pecans, baby mixed greens, pear vinaigrette  
Starter | 12 Entrée | 17

#### CAESAR SALAD

Crisp romaine, garlic croutons, parmesan, anchovy  
Starter | 12 Entrée | 17

#### BEET SALAD

Red and gold beets, feta, pickled red onion, walnut, parsley,  
arugula & radicchio, citrus vinaigrette  
Starter | 12 Entrée | 17

*Additions: King Salmon\* 20 | Tiger Prawns 21 | Chicken Breast 8*

#### SHELLFISH LOUIE ENTRÉE SALAD

Dungeness crab and bay shrimp, crisp greens, citrus vinaigrette,  
egg, grape tomatoes, cucumber, louie dressing | 32

*Rena Bailey*

Executive Chef, Autumn 2022

A 1.5% Surcharge will be added to each guest check.  
100% of this surcharge will be distributed to our dedicated kitchen team.

# LOBSTER SHOP

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## Seafood Entrées

LOBSTER TAIL | *Seasonal selections*

Truffle dusted fingerling potatoes, asparagus | Market Price

CIOPPINO

Tiger prawns, seasonal fish, manila clams, tomato-clam broth, grilled crostini | 37

AGLIO PRAWN PASTA

Tiger prawns, olive oil, butter, garlic, tomato, basil, arugula, red pepper flake, linguine | 35

KING SALMON\*

Grilled salmon fillet, sage brown butter, candied pecans, herb roasted butternut squash | 37

MERUS CUT KING CRAB LEGS

Truffle dusted fingerling potatoes, asparagus

Half pound 75 | Full pound 120

OVEN ROASTED STURGEON\*

Celeriac-potato cake, sautéed wild mushrooms, apple-fennel slaw | 45

GRILLED SCALLOPS\*

Asparagus & mushroom risotto, bacon marmalade, garlic herb oil | 57

LOBSTER CARBONARA

Bacon, sweet peas, lobster cream sauce, sherry, garlic, shallots, linguine | 45

## House Specialties

FILET MIGNON\*

8 oz. Double R Ranch Northwest beef, rosemary butter, truffle dusted fingerling potatoes, seasonal roasted vegetables | 55

NEW YORK STRIP STEAK\*

12 oz. Double R Ranch Northwest beef, rosemary butter, truffle dusted fingerling potatoes, seasonal roasted vegetables | 48

CREMINI MUSHROOM CHICKEN

Frenched chicken breast, marsala cream sauce, butter whipped potatoes, sautéed spinach, herb roasted carrot | 30

VEGETARIAN LINGUINE POMODORO

Grilled seasonal vegetables, sweet and spicy pomodoro sauce, balsamic drizzle | 22

### Additions

KING SALMON\* | 20

CHICKEN BREAST | 8

CRAB CAKE (1) | 10

LOBSTER TAIL | Market Price

CHILLED OR SAUTEED PRAWNS (3)\* | 21

### For the Table

SAUTÉED MUSHROOMS | 7

SEARED BRUSSELS SPROUTS  
Bacon, parmesan, balsamic | 12

ROASTED ROOT VEGETABLES | 7

CELERIAC-POTATO CAKE | 6

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\*Can be ordered undercooked or is served raw. Consuming raw or undercooked foods may increase your risk of foodborne illness.