

Appetizers

PRAWN COCKTAIL

Poached tiger prawns, cocktail sauce | 27

CRAB CAKES

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

CHORIZO PEPPER CLAMS

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

CEVICHE

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

SWEET CHILI PRAWNS

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

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

~ COMMENCEMENT BAY ~

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

A 1.5% Surcharge will be added to each guest check.

100% of this surcharge will be distributed to our dedicated kitchen team.

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