

Lobster Shop

SEAFOOD | STEAKS | COCKTAILS

45 YEARS ON RUSTON WAY

To celebrate Lobster Shop's 45th Anniversary, enjoy a bottle of Champagne with some fan-favorite dishes!

LAURENT-PERRIER

'LA CUVÉE' BRUT CHAMPAGNE, FRANCE 45

LOBSTER QUESADILLA

MAINE LOBSTER, BLACK BEAN CORN RELISH, PARMESAN, CILANTRO MAYO 18

BLUE CHEESE SALAD

EGG, ALMONDS, ROMAINE, BLUE CHEESE DRESSING GF 12

OYSTERS*

Ask your server about today's available selection 4.25

SERVED WITH CHAMPAGNE MIGNONETTE, COCKTAIL SAUCE, LEMON

SOCKEYE SALMON*

COLUMBIA RIVER, NET CAUGHT, GRILLED, LEMON HERB BUTTER, HERB-VEGETABLE SUCCOTASH GF 35

ALASKAN HALIBUT*

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

***Can be cooked to your specifications: 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 8 or more. WA State requires that we collect tax on all gratuity & surcharge.

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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.

CADANCE 'Bel Canto' Red Blend

Cara Mia Vineyard, Red Mountain, Washington, 2019 26
This blend of Cabernet Franc & Merlot showcases ripe cherry, plum, huckleberry, and dried herbs. The delicious, savory finish and silky tannins make a versatile pairing for steaks.

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 MORAINÉ Pinot Noir

Yamhill-Carlton District, Oregon, 2023 25
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.