

Lobster Shop

SEAFOOD | STEAKS | COCKTAILS



SMALL PLATES

- SHRIMP CEVICHE

CILANTRO, TOMATO, RED ONION, JALAPENO, LIME, TORTILLA CHIPS **GFO**

18
- CALAMARI

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

16
- CRAB CAKES

LEMON PEPPER AIOLI, PEAR & FRISEE SALAD, SPICED PEAR VINAIGRETTE

28
- BAKED LOBSTER DIP

ARTICHOKE HEARTS, CREAM CHEESE, PARMESAN CHEESE, DEMI BAGUETTE **GFO**

19
- STEAMED CLAMS

WHITE WINE, HERBS, GARLIC BUTTER, STOCK, LEMON, GARLIC CROSTINI **GFO**

21
- SWEET & SPICY FRIED SHRIMP

CORNSTARCH FRIED, SWEET PEPPER SAUCE, PICKLED VEGETABLES, CILANTRO **GFO**

18
- SOUPS & SALADS
- LOBSTER BISQUE

LOBSTER STOCK, MAINE LOBSTER, SWEET VERMOUTH, SHERRY CREAM

12
- WHITE CLAM CHOWDER

CLAMS, CREAM, RUSSET POTATO, CELERY, ONION, BACON

10
- FRENCH ONION SOUP

VEAL BROTH, VERMOUTH, SWISS GRUYERE CHEESE, CROUTON **GFO**

15
- CAESAR SALAD

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

12
- HOUSE SALAD

BLUE CHEESE, SHALLOT, PEAR, CANDIED PECANS, DIJON VINAIGRETTE **GF**

12
- ICEBERG WEDGE SALAD

PORK BELLY, BLUE CHEESE, CANDIED PECANS, TOMATO, BLUE CHEESE DRESSING, BALSAMIC GLAZE **GFO**

14

SEAFOOD

- PACIFIC ROCKFISH

BLACKENED, POLENTA, ROASTED TOMATO-PEPPER SAUCE, BLACK BEAN-CORN RELISH, PICKLED ONION **GF**

38
- CAJUN SEAFOOD PASTA

FINFISH, SHRIMP, CAJUN CREAM SAUCE, ONION, BELL PEPPER, LINGUINE

35
- NORTHWEST CIOPPINO

CLAMS, FINFISH, SHRIMP, BACON, TOMATO-SAFFRON-BACON BROTH, GARLIC CROSTINI **GFO**

39
- IDAHO TROUT

PAN SEARED, MASHED POTATOES, MARKET VEGETABLES, BACON VINAIGRETTE **GFO**

35
- PRAWN SCAMPI

ROASTED GARLIC PRAWNS, BREADCRUMBS, FINGERLING POTATOES, MARKET VEGETABLES

43
- SCALLOPS

SPINACH-BACON RISOTTO, TOASTED PINE NUTS, HERB BASIL OIL **GF**

53
- SEAFOOD LOUIE

DUNGENESS CRAB, BAY SHRIMP, POACHED PRAWN, ICEBERG LETTUCE, TOMATO, OLIVES, EGG, ASPARAGUS, 1000 ISLAND LOUIE DRESSING **GF**

38

STEAKS & SPECIALTIES

- * FILET MIGNON

6 OZ DOUBLE R RANCH, MAITRE D BUTTER, FINGERLING POTATOES, MARKET VEGETABLES **GF**

63
- * PRIME NEW YORK

12 OZ DRY AGED, MAITRE D BUTTER, FINGERLING POTATOES, MARKET VEGETABLES **GF**

72
- * BONE-IN RIBEYE

18 OZ, MAITRE D BUTTER, FINGERLING POTATOES, MARKET VEGETABLES **GF**

99
- * WAGYU SKIRT STEAK

10 OZ, POLENTA, CHIMICHURRI, BLACK BEAN-CORN RELISH, COTIJA CHEESE **GF**

48
- BRAISED SHORT RIB

MERLOT DEMI-GLACE, CELERY ROOT MASHED POTATOES, ROASTED BABY CARROTS, CARAMELIZED PEARL ONIONS

53
- * DUCK BREAST

SPICED, ORANGE GLAZE, THYME SCENTED COUS COUS, ORANGE RADICCHIO SALAD **GFO**

42
- ROOT VEGETABLE PAVÉ

ASIAGO, CHEVRE, ROASTED TOMATO-PEPPER SAUCE, FRIED LEEKS **GF**

28

ADDITIONS

- PRAWN SCAMPI (3)

HERBED BREAD CRUMBS **GFO**

27
- LOBSTER STUFFED MUSHROOMS

CREAM CHEESE, FENNEL, BEURRE BLANC **GF**

18
- 5 OZ LOBSTER TAIL

BUTTER, PAPRIKA **GF**

30
- BRUSSELS SPROUTS

BALSAMIC, BACON **GFO**

12
- LOBSTER MAC & CHEESE

HERBED BREAD CRUMBS

30

LOBSTER FEATURES

- 13 OZ MAINE TAIL

GRILLED, FINGERLING POTATOES, MARKET VEGETABLES, LEMON-TARRAGON GARLIC BUTTER, BUTTER SAUCE **GF**

99
- 25 OZ AUSTRALIAN TAIL

OVEN ROASTED, FINGERLING POTATOES, MARKET VEGETABLES, LEMON-TARRAGON GARLIC BUTTER, BUTTER SAUCE **GF**

185
- MAINE LOBSTER ROLL

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

45
- CONNECTICUT LOBSTER ROLL

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

45

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, Crème de Rose, Lillet Blanc, strawberry, lemon 14

SAVORY MARTINI

Old Tom gin, dry vermouth, celery bitters, olive oil, blue cheese stuffed olives 16

DAIQUIRI VERDE

White rum, mint, green tea, lime 12

WATERMELON WAVE

Tequila or Mezcal, Ancho Verde, watermelon, cucumber, lime, saline 15

TACOMA TANGO

Tequila, tepache spiced pineapple, piment d'espelette, agave, lime 16

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

Lucien Albrecht [Brut Rosé](#) Crémant d'Alsace, France, NV 14

Schramsberg 'Mirabelle' [Brut](#) North Coast, California, NV 19

WHITE

Seven Hills [Pinot Gris](#) Willamette Valley, Oregon, 2024 12

Walla Walla Vintners [Sauvignon Blanc](#) Columbia Valley, Washington, 2025 14

Dopff & Irion 'Cuvée René Dopff' [Gewürztraminer](#) Alsace, France, 2023 14

Domaine Louis Moreau [Chardonnay](#) Petit Chablis, Bourgogne, France, 2024 18

Isenhower Cellars [Viognier](#) Columbia Valley, Washington, 2024 12

RouteStock [Chardonnay](#) Sonoma Coast, California, 2024 14

ROSE

Gilbert Cellars [Rosé](#) Wahluke Slope, Washington, 2024 12

RED

Illahé 'Cuvée Miette' [Pinot Noir](#) Willamette Valley, Oregon, 2024 15

Les Caves du Prieuré [Gamay Noir](#) Chénas, Beaujolais, France, 2022 17

Vietti [Barbera D'Asti](#) Piedmont, Italy, 2023 13

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

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

MELON MIST

Watermelon, cucumber, lime, saline, 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.