

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

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

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

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

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

SANDWICHES

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

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

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

ENTREE SALADS

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

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

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

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

ADD BAY SHRIMP 8

ADD GRILLED CHICKEN 10

ADD *GRILLED SALMON 14

COMBINATIONS

HALF SANDWICH & SOUP OR HALF SANDWICH & SALAD 27

SANDWICH CHOICES

*WAGYU BEEF DIP
MAINE LOBSTER ROLL
CONNECTICUT LOBSTER ROLL

SALAD CHOICES

CAESAR SALAD
HOUSE SALAD

SOUP CHOICES

LOBSTER BISQUE
CLAM CHOWDER

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 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

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.

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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.