



SIGNATURE COCKTAILS

BLUSH CRUSH

Strawberry infused vodka, rosé vermouth blend, lavender bitters, lemon 15

GOLDEN HARVEST COLLINS

Gin, Lillet Blanc, pear, rosemary-honey, lemon, soda 15

SAVORY MARTINI

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

GRENADA Y CERVEZA

Blanco tequila, Ancho Verde, pomegranate, Mexican beer, lime, Tajín 15

THE SCARLET HOUR*

Bourbon, Aperol, blood orange, lime, Angostura bitters, egg white 15

SPICED RUM PUNCH**

Spiced rum, Velvet Falernum, passion fruit, lime 15

GOLD FASHIONED

Japanese whisky, saffron, Angostura & black lemon bitters 19

THE USUAL

Rittenhouse Rye, Amaro Nardini, demerara, cardamom bitters 18

*Consuming raw eggs may increase your risk of foodborne illness.

**Contains nuts.

WINE BY THE GLASS

SPARKLING & CHAMPAGNE

Bisot Jeio **Prosecco** Lombardy, Italy 12

Treveri Cellars **Brut Rosé** Yakima Valley, Washington, NV 12

Nicolas Feuillatte **Champagne** Brut Reserve, France, NV 22

WHITE

San Pietro **Pinot Grigio** Alto Adige, Italy 2022 12

COR Cellars 'AGO' **Sauvignon Blanc** Columbia Gorge, Washington, 2023 15

Figgins Family Estate **Riesling** Walla Walla, Washington, 2022 15

Nicolas Potel **Chardonnay** Mâcon-Villages, Bourgogne, France, 2022 17

Gard Vintners 'Freyja' **Viognier** Royal Slope, Washington, 2023 13

Long Meadows Ranch **Chardonnay** Anderson Valley, California, 2018 17

ROSÉ

Gorgiste **Rosé** Columbia Gorge, Washington, 2023 14

RED

Illahe 'Cuvee Miette' **Pinot Noir** Willamette Valley, Oregon, 2023 16

C&P Breton 'Trinch!' **Cabernet Franc** Bourgueil, Loire Valley, France, 2021 16

Among the Giants **Merlot** Goose Gap, Washington, 2021 12

Altocedro 'Año Cero' **Malbec** Mendoza, Argentina, 2022 14

Mark Ryan 'The Dissident' **Cabernet Sauvignon** Columbia Valley, Washington, 2021 19

DRAFT BEER

7 Seas Brewing 'Heidelberg' **Lager** Tacoma, Washington 8

Pfriem **Pilsner** Hood River, Oregon 8

Seapine **Hefewiezen** Seattle, Washington 8

E9 'Don of Time' **Pale Ale** Tacoma, Washington 8

Black Raven 'Samish' **Hazy IPA** Seattle, Washington 8

Georgetown 'Bodhizafa' **IPA** Seattle, Washington 8

Gig Harbor 'Racing Rooster' **Red Ale** Gig Harbor, Washington 8

BOTTLES & CANS

Coors Light **American Lager** Colorado 7

Modelo Especial **Mexican Lager** Mexico 7

Best Day **Non-Alcoholic Kölsch** California 8

Best Day 'West Coast' **Non-Alcoholic IPA** California 8

Yonder **Dry Cider** Wenatchee, Washington 10

SPIRIT FREE

PINK BERET

Elderflower, rosemary-honey, lemon, NA sparkling rosé 12

SPICED PEAR SPRITZ

Pear Cordial, spiced demerara, verjus, soda 11

CANTARITO COOLER

Seedlip Citrus Grove 42, blood orange, lime, Topo Chico 12

PASSION FRUIT MULE

Passion fruit, lime, ginger beer 10

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 20% gratuity is included on all parties of 6 or more.

WA State requires that we collect tax on all gratuity & surcharge.