

LOBSTER SHOP

SPRING 2024

SEAFOOD | STEAKS | COCKTAILS

APPETIZERS

BEEF CARPACCIO*

Thinly sliced raw Wagyu New York Striploin, herbed aioli, marinated mushrooms, radish, fennel, green onion curls, served with crostini **GF** 26

VEGAN CRAB CAKES

Hearts of Palm and corn, chipotle aioli, corn and apple relish, micro cilantro **GF** 18

PRAWN AND CRAB COCKTAIL

Dungeness Crab, Tiger Prawns, cocktail sauce, lemon **GF** 36

SWEET & SPICY SHRIMP

Corn starch fried shrimp, sweet pepper sauce, pickled vegetable slaw, micro cilantro **GF** 18

STEAMED CLAMS

Manila clams, white wine, garlic, sea beans, baby carrot, parsley **GF** 22

CRAB CAKES

Lemon pepper aioli, pear & frisee salad, spiced pear vinaigrette 24

SOUPS & SALADS

FRENCH ONION SOUP

Veal broth, vermouth, Swiss Emmentaler cheese, crouton **GF** 14

LOBSTER BISQUE

Lobster stock, Maine lobster, sweet vermouth, sherry cream 13

NEW ENGLAND CLAM CHOWDER Bacon, potato, celery, cream 12

CAESAR SALAD*

Romaine, herbed croutons, Spanish anchovies, crispy capers, Caesar dressing **GF** 13

HOUSE FIELD GREENS

Pears, blue cheese crumbles, candied pecans, Dijon vinaigrette 12

PORK BELLY WEDGE

Baby iceberg, sliced tomato, blue cheese crumbles, candied pecans, maple balsamic vinaigrette **GF** 15

SPECIALTIES

BONE-IN CHICKEN THIGH*

Pan roasted, shredded potato cake, rainbow carrots, blueberry balsamic reduction **GF** 34

BONE-IN PORK CHOP*

Grilled, roasted potatoes, brussels sprouts, smoked apple chutney **GF** 38

VEGAN SCALLOPS

Pan seared King Oyster mushroom "scallops", spring vegetable couscous, lemon herb vinaigrette, basil oil **GF** 33

AMERICAN WAGYU SKIRT STEAK*

Grilled, southwest marinated, black bean corn salsa, roasted poblano polenta, cotija cheese, cilantro **GF** 48

TENDERLOIN MEDALLIONS*

Grilled, shredded potato cake, asparagus, wild mushroom demi-glaze **GF** 43



GRILLED LOBSTER

Pave potato, roasted northwest squash, asparagus, lemon tarragon garlic butter
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SEAFOOD

LOBSTER TAGLIATELLE

Fresh pasta, Maine lobster, guanciale cream sauce, egg yolk, Pecorino, black pepper 36

NORTHWEST CIOPPINO

Salmon, Northwest finfish, shrimp, clams, tomato-white wine broth **GF** 37

COPPER RIVER KING SALMON*

Cedar planked, strawberry-hibiscus glaze, roasted fingerling potatoes, asparagus, strawberry shallot relish **GF** 68

HALIBUT*

Pan seared, pistachio crusted, spring pea and mushroom risotto, rhubarb chutney **GF** 49

SCALLOPS*

Seared, spring vegetable couscous, lemon herb vinaigrette, basil oil **GF** 45

PRAWN SCAMPI

Roasted prawns, garlic, white wine, butter, roasted northwest squash, asparagus **GF** 41

PRIME STEAKS

8 OZ. FILET MIGNON*

Pave potato, roasted northwest squash, asparagus **GF** 68

20 OZ. BONE-IN RIBEYE*

Pave potato, roasted northwest squash, asparagus **GF** 88

12 OZ. NEW YORK STRIPLOIN*

Pave potato, roasted northwest squash, asparagus **GF** 70

ADDITIONS

OSCAR STYLE 25 | PRAWN SCAMPI (3) 27 | 5 OZ. LOBSTER TAIL 30

SIDES

WILD MUSHROOMS

12

BRUSSELS SPROUTS

12

CREAMED SPINACH

12

MAC & CHEESE

12

*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 20% Service Charge is included on your check. Tips are not expected, but graciously accepted and 100% retained by your server. Commissions are paid to our teams as a part of their compensation. The 20% service charge is 100% retained by the company. WA State law requires that we collect tax on all service charges.