

LOBSTER SHOP

SUMMER 2023

SEAFOOD | STEAKS | COCKTAILS

APPETIZERS

BEEF CARPACCIO*

Wagyu New York Striploin, herbed aioli, marinated mushrooms, radish, fennel, green onion curls, crostini 26

QUINOA CAKES

Chickpea purée, olive and tomato tapenade, cucumber yogurt, parsley 16

SHRIMP & GRITS SKEWERS

Cornmeal battered, Creole ketchup, remoulade mustard 18

STEAMED CLAMS

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

CRAB CAKES

Lemon pepper aioli, corn relish, chives 24

SOUPS & SALADS

FRENCH ONION SOUP

Veal broth, vermouth, Swiss Emmentaler cheese, crouton 14

LOBSTER BISQUE

Lobster stock, sweet vermouth, sherry cream, chives 13

CAESAR SALAD*

Romaine, herbed croutons, Parmesan crisp, Spanish anchovies, crispy capers, Caesar dressing 13

KALE SALAD

Lacinato kale, Serrano ham, Castelvetrano olives, crispy quinoa, lemon herb vinaigrette, shaved Parmesan 14

PORK BELLY WEDGE SALAD

Baby iceberg, heirloom tomato, blue cheese crumbles, candied pecans, maple balsamic vinaigrette 15

SEAFOOD

LOBSTER RAVIOLI

Lobster claw meat, cream sauce, guanciale, egg yolk, Parmesan, black pepper 36

KING SALMON*

Grilled, vegetable succotash, blistered tomatoes, smoked tomato butter 49

HALIBUT*

Pan seared, pecan crusted, peach chutney, basil quinoa, asparagus 45

SCALLOPS*

Seared, braised pork belly, spring pea risotto, sugar snap peas, pea shoots, garlic herb oil 47

PRAWN SCAMPI

Roasted prawns, garlic, white wine, butter, pave potato, summer vegetables 41



GRILLED LOBSTER

Pave potato, carrots, pearl onions, blistered tomato, lemon tarragon garlic butter

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SPECIALTIES

CHICKEN PANZANELLA

Pan seared, panzanella salad, lemon herb vinaigrette 34

BONE-IN VEAL CHOP*

Grilled, pave potato, summer vegetables, roasted garlic onion chop sauce 57

VEGAN SCALLOPS

Pan seared King Oyster mushroom "scallops", spring pea risotto, sugar snap peas, garlic herb oil 33

AMERICAN WAGYU SKIRT STEAK*

Southwest marinated, heirloom tomato relish, roasted poblano polenta 48

TENDERLOIN MEDALLIONS*

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

PRIME STEAKS

8 OZ. FILET MIGNON*

Pave potato, rainbow baby carrots, pearl onions 68

20 OZ. BONE-IN RIBEYE*

Pave potato, rainbow baby carrots, pearl onions 88

12 OZ. NEW YORK STRIPLON*

Pave potato, rainbow baby carrots, pearl onions 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 Service Charge of 20% is included on your check. Our service team receives a competitive industry wage which includes a base rate and commission on gross food & beverage sales. Benefits are also offered upon eligibility. The service charge is 100% retained by the company. We are required by law to collect tax on the service charge. Tips are accepted but not expected. Please know that any tip is very much appreciated, and your server will retain 100% of your generosity.