

LOBSTER SHOP

AUTUMN 2023

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 **GFO** 26

QUINOA CAKES

Chickpea purée, olive and tomato tapenade, spiced cucumber yogurt, parsley **GF** 16

PRAWN AND CRAB COCKTAIL

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

SHRIMP & GRITS SKEWERS

Cornmeal battered, Creole ketchup, remoulade mustard 18

STEAMED CLAMS

Manila clams, white wine, garlic, sea beans, baby carrot, parsley **GFO** 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 **GFO** 14

LOBSTER BISQUE

Lobster stock, sweet vermouth, sherry cream, chives 13

CAESAR SALAD*

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

KALE SALAD

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

PORK BELLY WEDGE SALAD

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

SPECIALTIES

CHICKEN BREAST

Pan roasted, savory wild mushroom bread pudding, asparagus, demi-glace **GFO** 34

BONE-IN VEAL CHOP*

Grilled, potato cake, autumn vegetables, roasted garlic onion chop sauce **GFO** 57

VEGAN SCALLOPS

Pan seared, maple marinated King Oyster mushroom "scallops", butternut squash puree, farro, sage oil **GFO** 33

AMERICAN WAGYU SKIRT STEAK*

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

TENDERLOIN MEDALLIONS*

Grilled, potato cake, asparagus, wild mushroom demi-glaze **GFO** 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

Halibut, Salmon, shrimp, clams, tomato-white wine broth **GFO** 37

KING SALMON*

Grilled, fennel apple slaw, celery root potato hash, broccolini, fennel beurre blanc **GF** 49

HALIBUT*

Pan seared, pecan panko crusted, smashed sweet potato, swiss chard, rosemary bourbon cream, pickled red onion **GFO** 45

SCALLOPS*

Seared, maple pork belly, brown butter farro, butternut squash, sage oil **GFO** 47

PRAWN SCAMPI

Roasted prawns, garlic, white wine, butter, pave potato, autumn vegetables **GFO** 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 STRIPLON*

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.