

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-glaze **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, cotijo 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
MP

SEAFOOD

LOBSTER RAVIOLI

Lobster claw meat, cream sauce, guanciale, egg yolk, Parmesan, 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 buerre 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 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.