

LOBSTER SHOP

SEAFOOD | STEAKS | COCKTAILS

DINNER

TACOMA RESTAURANT WEEK

APRIL 14TH - 18TH & APRIL 21ST - 25TH

Three courses for \$50 plus tax and service charge per person.

No substitutions. | *Optional wine pairings for \$25.*

STARTERS

LOBSTER BISQUE

Lobster stock, sweet vermouth, sherry cream

HOUSE FIELD GREENS

Pears, blue cheese crumbles, candied pecans, Dijon vinaigrette

Tahbilk 'Museum Release', Marsanne, Central Victoria, Australia, 2015

ENTREES

SALMON*

Grilled, marinated vegetables, couscous, lemon herb vinaigrette

Lyrarakis, Assyrtiko, Crete, Greece, 2022

CHICKEN THIGH

Pan seared, rainbow baby carrots, shredded potato cake, blueberry-balsamic glaze

Maison Vincent Girardin 'Cuvée Saint-Vincent', Pinot Noir, Bourgogne, France, 2018

STEAK & LOBSTER*

8 oz. filet mignon and 5 oz. Maine lobster tail, pave potato, spring vegetables

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

DESSERTS

CRÈME BRÛLÉE

Rich vanilla custard, crisp sugar topping, seasonal fruit

KEY LIME CHEESECAKE

Key lime glaze, graham cracker crust, whipped cream

Michele Chiarlo, Moscato d'Asti, Piedmont, Italy

*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. **Tips are not expected**, but graciously accepted and 100% retained by your server. Commissions are paid to our team 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.

Lo**u**st**e**r Shop

SEAFOOD | STEAKS | COCKTAILS

FRESH SHEET

ALASKAN RED KING CRAB LEGS

Pave potato, northwest squash, asparagus, lemon 1LB 130

SEAFOOD CELEBRATION*

Poached tiger prawns, scallops on the half shell, snow crab claws, oysters on the half shell, champagne mignonette, cocktail sauce 115

LOBSTER CEVICHE

Tomato, red onion, cucumber, jalapeno, cilantro, lime juice, tortilla chips 24

GOLDEN BEET & RICOTTA

Prosciutto, arugula, basil, pistachio, citrus vinaigrette 18

WASHINGTON ROCKFISH

Blackened and pan seared, artichoke and caper beurre blanc, pomme frites 36

OYSTERS

ASK YOUR SERVER ABOUT TODAY'S AVAILABLE SELECTION.

Served with champagne mignonette, cocktail sauce, lemon

4.25 each

PEALE PASSAGE* (M/L)

South Puget Sound, WA
Beach
Mild brine, fruity

KUSSHI* (S/M)

Baynes Sound, BC
Tumbled
Briny, cucumber

WOLF BEACH* (S)

Totten Inlet, WA
Bag to Beach
Salty, plump, sweet

ELD INLET* (M)

South Puget Sound, WA
Bag on Beach
Sweet, buttery, briny

SUNSEEKER* (M/L)

Fanny Bay, BC
Bag to Beach
Plump, salty, sweet

TOTTEN* (M/L)

Totten Inlet, WA
Beach
Briny, watermelon

EAGLE ROCK* (S)

Totten Inlet, WA
Bag to Beach
Briny, creamy, sweet nori finish

LITTLE SKOOKUM* (M/L)

Skookum, WA
Beach
Sweet, musky, light salinity

PICKERING PASSAGE*

South Puget Sound, WA
Beach
Briny, cucumber

ELKHORN*

Willapa Bay, WA
Beach
Firm, briny, melon

CAPITAL* (S)

Spencer Cove, WA
Tumbled,
Briny, cucumber

HAMMERSLEY*

Hammersley Inlet, WA
Bag to Beach
Meaty, mild brine, cucumber, mineral

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