

Lobster Shop

SEAFOOD | STEAKS | COCKTAILS

FRESH SHEET

BAKED LOBSTER DIP

Lobster meat, cream cheese, Parmesan cheese, artichoke, sliced demi baguette 23

COCONUT MUSSELS

Coconut broth, garlic, white wine, red pepper flake, pickle shiitake mushrooms, jalapeno, cilantro 24

BEET & CITRUS SALAD

Red and gold beets, orange and grapefruit segments, arugula, citrus vinaigrette, burrata cheese, crushed pistachios, basil oil 13

AMERICAN WAGYU SKIRT STEAK*

Grilled, garlic mashed potatoes, asparagus, chimichurri 48

6 OZ. DOUBLE R RANCH FILET MIGNON*

Garlic mashed potatoes, asparagus 58

16 OZ. ALASKAN RED KING CRAB LEGS

Roasted seasonal vegetables,
Pavé potato 130

A 1.5% surcharge is included on each check and 100% of that surcharge is paid to our kitchen team. An automatic 20% gratuity is included on all parties of 6 or more. WA State requires that we collect tax on all gratuity & surcharge.

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OYSTERS 4.25

ASK YOUR SERVER ABOUT TODAY'S AVAILABLE SELECTION

Served with Champagne mignonette, cocktail sauce, lemon

DEER CREEK* M

Hammersley, WA
Beach Cultivated
crisp brininess,
clean, mineral finish

SAMISH PEARL* S

Samish, WA
Bag to Beach
firm, bright
brininess, cucumber
finish

ROCK POINT* M/L

N. Dabob Bay, WA
Beach Cultivated
creamy, sweet,
medium salinity,
cucumber finish

KUMAMOTO* S/M

Humbolt Bay, CA
Beach Cultivated
mild brine, creamy,
honeydew finish

ROYAL MIYAGI* M/L

Baynes Sound, WA
Line suspension &
Beach Cultivated
mild brininess, kiwi-
like finish

SKOOKUM SWEETS* M

Shelton, WA
Beach Cultivated
low brine, firm, full
flavored

TOTTEN SWEETS* S/M

Totten Inlet, WA
Beach Cultivated
medium brine, melon
and seaweed flavors

KUSSHI* S/M

Stellar Bay, BC
Tray Suspended &
Tumbled
meaty, clean delicate
flavor

*Consuming raw or undercooked foods may increase your
risk of foodborne illness.