

Lobster Shop

SEAFOOD | STEAKS | COCKTAILS

FRESH SHEET

FRIED OYSTERS*

Breaded and deep fried, red sauce
lemon pepper aioli 18

HEARTS OF PALM CAKES

Hearts of Palm and corn, chipotle aioli, corn and
apple relish, micro cilantro 21

AHI TUNA*

Pickled slaw, puffed rice, soy glaze, avocado
purée, horseradish cream, micro cilantro 18

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

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

TAKARA* S/M

Penn Cove, WA
Tidal Suspension
delicate, mild
salinity, sweet
cucumber finish

SAMISH PEARL* S

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

SHINSEI* S/M

Bruceport, WA
Beach Cultivated
firm meat, light
brininess, sweet,
cucumber finish

KUMAMOTO* S/M

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

PENN COVE* M/L

Samish Bay, WA
Suspended & Beach
Cultivated
firm meat, bright
brininess and
vegetal 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

KING OF THE NORTH* M

Willapa Bay, WA
Suspended & Tumbled
deep cup, sweet
flavor, tender meat,
mild salinity

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