

# Lobster Shop

SEAFOOD | STEAKS | COCKTAILS

## FRESH SHEET

### AHI TUNA\*

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

### LOBSTER DIP

Cream cheese, Parmesan cheese, artichoke, toasted brioche 21

### 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

### DUELING TAILS

5 oz. Maine tail, 5 oz. Australian tail,  
pavé potato, roasted autumn vegetables 87

### 16 OZ. ALASKAN RED KING CRAB LEGS

Pavé potato, roasted autumn vegetables 130

### SEAFOOD CELEBRATION\*

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

## OYSTERS

ASK YOUR SERVER ABOUT TODAY'S AVAILABLE SELECTION.

Served with champagne mignonette, cocktail sauce, lemon

4.25 each

### BARRON POINT\* M

South Puget Sound, WA  
Beach  
Mild salt, plump, sweet

### CASCADIA CROWN\* M

Totten Inlet, WA  
Beach  
Clean, briny, sweet, buttery with  
cucumber notes

### EAGLE ROCK\* S

Totten Inlet, WA  
Bag to Beach  
High brine, creamy, sweet

### WOLF BEACH\* M

South Puget Sound, WA  
Bag to Beach  
Fatty, plump, sweet

### CAPITAL\* S/M

Spencer Cove, WA  
Tumbled  
Briny, creamy

### SEQUIM BAY JADE\* S/M

Sequim Bay, WA  
Beach  
Smooth, silky, sweet mineral and  
cucumber

### KUMAMOTO\* S

Oakland, WA  
Beach  
Mild brine, creamy, honeydew  
finish

### WILD CAT\* M

South Puget Sound, WA  
Bag to Beach  
Plump, firm, mild brine, sweet  
melon finish