

Lobster Shop

SEAFOOD | STEAKS | COCKTAILS

HAPPY HOUR

Available in the lounge.
Monday-Friday 3:00pm-6:00pm

PROGRESSIVE OYSTER* HAPPY HOUR

Chef's selection, Champagne mignonette, cocktail sauce, lemon

At 3:00pm oysters are 2.00 then every hour
the price increases by 1.00 each

BAR SNACKS

SHRIMP & GRITS SKEWERS

Cornmeal battered, Creole ketchup,
remoulade mustard 12

CLAMS

Manila clams, white wine, garlic, sea beans,
baby carrot, parsley 15

QUINOA CAKES

Chickpea puree, olive and tomato tapenade,
cucumber yogurt 12

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

A Service Charge of 20% is included on your check. Our service team receives a competitive industry wage which includes a base rate and commission on gross food & beverage sales. Benefits are also offered upon eligibility. The service charge is 100% retained by the company. We are required by law to collect tax on the service charge. Tips are accepted but not expected. Please know that any tip is very much appreciated, and your server will retain 100% of your generosity.

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COCKTAILS

ROSÉ SPRITZ

Apéritif rosé blend, lemon, sparkling wine 11

KUMQUAT COLLINS

Gin, kumquat, Creme de Flora, lemon, soda water 11

SOUTH SOUND SMASH

Bourbon, Nonino l'Aperitivo, peach-honey, mint, lemon 11

WINE BY THE GLASS

Jeio by Bisol, Prosecco, Lombardy, Italy 9

Man Family Wines, Sauvignon Blanc, Western Cape,
South Africa, 2022 9

La Croix by Peyrassol, Rosé, Grenache Blend,
Méditerranée, France, 2021 9

Domaine André Brunél, Grenache, Rhône Valley,
France, 2020 9

DRAFT BEER

Sig, Mexican Lager, Tacoma 7

E9, 'Don of Time' NW Pale Ale, Tacoma 7

Fremont, 'Lush' IPA, Seattle 7