

# LOBSTER SHOP

WINTER 2024

SEAFOOD | STEAKS | COCKTAILS

## APPETIZERS

### BEEF CARPACCIO\*

Thinly sliced raw Wagyu New York striploin, herbed aioli, marinated mushrooms, radish, fennel, green onion curls, served with crostini **GFO** 26

### STEAMED CLAMS

Manila clams, white wine, garlic, sea beans, baby carrot, parsley **GFO** 22

### CRAB CAKES

Lemon pepper aioli, pear & frisée salad, spiced pear vinaigrette 24

## SPECIALTIES

### LOBSTER TAGLIATELLE

Lobster claw meat, guanciale cream sauce, egg yolk, Parmesan, black pepper 36

### FISH & CHIPS

Ale battered and breaded ling cod fillet, shoestring fries, coleslaw 24

### NORTHWEST CIOPPINO

Salmon, Northwest finfish, shrimp, clams, tomato-white wine broth 37

### LING COD\*

Pan seared, pecan panko crusted, smashed sweet potato, Swiss chard, rosemary bourbon cream, pickled red onion 43

### AMERICAN WAGYU SKIRT STEAK\*

Grilled, Southwest marinated, black bean corn salsa, lime crema, roasted poblano polenta, Cotija cheese, cilantro **GF** 45

### VEGAN MUSHROOM SCALLOPS

Pan seared maple marinated King Oyster mushroom "scallops," butternut squash purée, farro, sage oil 32



### GRILLED LOBSTER

Pave potato, roasted Northwest squash, asparagus, lemon tarragon garlic butter

Market Price

## SOUPS & SALADS

### FRENCH ONION SOUP

Veal broth, vermouth, Swiss Emmentaler cheese, crouton **GFO** 14

### LOBSTER BISQUE

Lobster stock, Maine Lobster, sweet vermouth, sherry cream 13

**NEW ENGLAND CLAM CHOWDER** Bacon, potato, celery, cream 12

### CAESAR SALAD\*

Romaine, herbed croutons, Spanish anchovies, crispy capers, Caesar dressing **GFO** 13

### HOUSE FIELD GREENS

Pear, blue cheese crumbles, candied pecans, Dijon vinaigrette 12

### PORK BELLY WEDGE

Baby iceberg, sliced tomato, blue cheese crumbles, candied pecans, maple balsamic vinaigrette **GF** 15

## COMBINATIONS

**SOUP & HALF SANDWICH** 22

**SALAD & HALF SANDWICH** 22

#### SOUP CHOICES:

Lobster Bisque  
Clam Chowder

#### SALAD CHOICES:

Caesar Salad  
House Field Greens

#### HALF SANDWICH CHOICES:

French Dip  
Maine Lobster Roll  
Connecticut Lobster Roll

## ENTREE SALADS

### SOUTHWEST CHOP CHICKEN SALAD

Chicken breast, romaine, avocado, Jack cheese, black bean salsa, spicy Louie dressing, tortilla strips **GFO** 23

### PRIME SIRLOIN STEAK SALAD\*

Mixed greens, blue cheese crumbles, crispy fried onions, scallions, pickled red onion, grape tomato, blue cheese dressing **GFO** 25

### PRAWN LOUIE

Chilled prawns, butter lettuce, tomato, avocado purée, egg, asparagus, Louie dressing **GF** 27

## SANDWICHES

### WAGYU BEEF BURGER\*

8oz, white cheddar, horseradish aioli, pickled red onion, arugula, brioche bun, shoestring fries **GFO** 22

### FRENCH DIP\*

Sliced Wagyu top round, caramelized onions, white cheddar & Gruyère, Rondelé mayo, french roll, au jus, shoestring fries 22

### CHICKEN SANDWICH

Grilled chicken breast, apple fennel slaw, Rondelé mayo, arugula, brioche bun, shoestring fries **GFO** 19

### MAINE LOBSTER ROLL

Chilled Maine lobster salad, toasted brioche roll, shoestring fries 32

### CONNECTICUT LOBSTER ROLL

Warm buttered Maine lobster, toasted brioche roll, shoestring fries 32

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

THANK YOU FOR DINING AT LOBSTER SHOP.

A 20% Service Charge is included on your check. Tips are not expected, but graciously accepted and 100% retained by your server. Commissions are paid to our teams 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.