

LOBSTER SHOP

SPRING 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

HALIBUT*

Pan seared, pistachio crusted, spring pea and mushroom risotto, rhubarb chutney 47

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.