

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

SWEET & SPICY SHRIMP

Corn starch fried shrimp, sweet pepper sauce, pickled vegetable slaw, micro cilantro **GFO** 18

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 King Oyster mushroom "scallops", spring vegetable couscous, lemon herb vinaigrette, basil oil **GFO** 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.