

# LOBSTER SHOP

AUTUMN 2024

SEAFOOD | STEAKS | COCKTAILS

## APPETIZERS

### FRIED OYSTERS\*

Breaded and deep fried, lemon pepper aioli, red sauce 18

### 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 SHOP  
TACOMA, WA  
LS  
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

### KING SALMON\*

Cedar plank, sage brown sugar butter, roasted sweet potato, candied pecans, asparagus GF 47

### BLACK COD\*

Miso marinated, buckwheat noodles, shiitake mushrooms, baby Bok choy, green onion, Fresno peppers GFO 45

### 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", rosemary, roasted sweet potato, candied pecans, asparagus GFO 33

## 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

## 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

## 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.