

LOBSTER SHOP

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

FISH & CHIPS

Ale battered and breaded Lingcod 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

LOBSTER RISOTTO

Lobster cream, spinach, Parmesan, tarragon garlic oil 42

VEGAN MUSHROOM "SCALLOPS"

Pan seared King Oyster mushroom "scallops", roasted sweet potato, candied pecans, asparagus, sage oil GFO 33

ENTREE SALADS

SOUTHWEST CHOP CHICKEN SALAD

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

CLASSIC CHOP CHOP SALAD

Romaine, basil, tomato, garbanzo beans, salami, smoked turkey, provolone, parmesan, pepperoncini, white balsamic vinaigrette, fresh cracked black pepper 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

SEAFOOD LOUIE

Bay Shrimp, Dungeness crab, poached prawn, iceberg, grape tomato, egg, asparagus, black olive, Louie dressing, lemon wedge GF 28

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 wedge, braised and fried pork belly, grape tomato, blue cheese crumbles, candied pecans, blue cheese dressing, balsamic glaze GF 13

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

FRIED CHICKEN SANDWICH

Battered chicken thigh, toasted brioche bun, iceberg lettuce, tomato, dill pickle, honey sriracha mayo, shoestring fries 21

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

BLT

Toasted Ciabatta bread, basil pesto mayo, thick cut bacon, butter lettuce, tomato, shoestring fries 20



GRILLED LOBSTER

Pavé potato, roasted autumn vegetables, lemon tarragon garlic butter

Market Price

*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.