

# LOBSTER SHOP

AUTUMN 2023

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

### QUINOA CAKES

Herbed quinoa cakes, chickpea purée, olive and tomato tapenade, spiced cucumber yogurt, parsley **GF** 16

### SHRIMP & GRITS SKEWERS

Cornmeal battered, Creole ketchup, remoulade mustard 18

### STEAMED CLAMS

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

### CRAB CAKES

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

## SOUPS & SALADS

### FRENCH ONION SOUP

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

### LOBSTER BISQUE

Lobster stock, sweet vermouth, sherry cream 13

### CAESAR SALAD\*

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

### KALE SALAD

Lacinato kale, Serrano ham, Castelvetrano olives, crispy quinoa, lemon herb vinaigrette, shaved Parmesan **GFO** 14

### PORK BELLY WEDGE

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

## SPECIALTIES

### LOBSTER RAVIOLI

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

### ROCKFISH & CHIPS

Ale battered and breaded rockfish fillet, shoestring fries, coleslaw 24

### HALIBUT\*

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

### KING SALMON\*

Grilled, fennel apple slaw, celery root potato hash, broccolini, fennel beurre blanc **GF** 47



### GRILLED LOBSTER

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

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### NORTHWEST CIOPPINO

Halibut, Salmon, shrimp, clams, tomato-white wine broth **GFO** 37

### AMERICAN WAGYU SKIRT STEAK\*

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

### TENDERLOIN MEDALLIONS\*

Grilled, potato cake, asparagus, wild mushroom demi-glaze **GFO** 40

### VEGAN MUSHROOM SCALLOPS

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

## 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 BURGER\*

Half pound Wagyu beef patty, gruyere, horseradish aioli, pickled red onion, arugula, brioche bun, shoestring fries **GFO** 22

### FRENCH DIP\*

Sliced Wagyu top round, caramelized onions, gruyere and rondelé cheese, potato roll, au jus, shoestring fries 22

### CHICKEN SANDWICH

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

### LOBSTER ROLL

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

\*Can be cooked to your specification. Consuming raw or undercooked foods 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.