

LOBSTER SHOP

LUNCH

SEAFOOD | STEAKS | COCKTAILS

TACOMA RESTAURANT WEEK

OCTOBER 13TH - 17TH & OCTOBER 20TH - 24TH

Two courses for \$30 plus tax and service charge per person.

Choose starter or dessert and entree course.

No substitutions. | *Optional wine pairings for \$15.*

STARTERS

LOBSTER BISQUE

Lobster stock, sweet vermouth,
sherry cream

HOUSE FIELD GREENS

Pear, blue cheese crumbles, candied
pecans, Dijon vinaigrette

L'Ecole N° 41 Semillon, Columbia Valley, Washington 2022

ENTREES

MAINE LOBSTER ROLL

Chilled Maine lobster salad, toasted brioche roll, shoestring fries

Nicolas Potel Chardonnay, Mâcon-Villages, Bourgogne, France, 2022

CONNECTICUT LOBSTER ROLL

Warm buttered Maine lobster, toasted brioche roll, shoestring fries

Nicolas Potel Chardonnay, Mâcon-Villages, Bourgogne, France, 2022

FRENCH DIP*

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

Among the Giants Merlot, Goose Gap, Washington, 2020

SOUTHWEST CHOP SALAD

Chicken breast, romaine, avocado, jack cheese, black bean salsa,
spicy Louie dressing, tortilla strips

Gobelsburg 'Cistercien' Rosé, Kamptal, Austria, 2021

DESSERTS

CHOCOLATE CRÈME BRULÉE

Rich chocolate custard, crisp sugar
topping, honeycomb candy

OLYMPIC MOUNTAIN ICE CREAM

Choice of Madagascar Vanilla,
Seasonal Ice cream, or
Seasonal Sorbet

Château Laribotte, Sauternes, Bordeaux, France, 2021

*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 Service Charge of 20% is included on your check. Tips are not expected, but graciously accepted and 100% retained by your server. Commissions are paid to our team 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.

Lo**u**st**e**r Shop

SEAFOOD | STEAKS | COCKTAILS

FRESH SHEET

ALASKAN RED KING CRAB LEGS

Pavé potato, northwest squash, asparagus, lemon
1 lb. 130

SEAFOOD CELEBRATION*

Poached tiger prawns, scallops on the half shell, snow crab claws,
oysters on the half shell, champagne mignonette, cocktail sauce 115

AHI TARTARE*

Avocado, green peppercorn vinaigrette,
watermelon radish, pickled red onion, fried wonton 15

PORCINI & PARMESAN SALAD

Field greens, porcini mushrooms, Parmesan cheese, lemon vinaigrette 13

OYSTERS

ASK YOUR SERVER ABOUT TODAY'S AVAILABLE SELECTION.

Served with champagne mignonette, cocktail sauce, lemon

4.25 each

PEALE PASSAGE* (M/L)

South Puget Sound, WA
Beach
Mild brine, fruity

KUSSHI* (S/M)

Baynes Sound, BC
Tumbled
Briny, cucumber

WOLF BEACH* (S)

Totten Inlet, WA
Bag to Beach
Salty, plump, sweet

ELD INLET* (M)

South Puget Sound, WA
Bag on Beach
Sweet, buttery, briny

SUNSEEKER* (M/L)

Fanny Bay, BC
Bag to Beach
Plump, salty, sweet

TOTTEN* (M/L)

Totten Inlet, WA
Beach
Briny, watermelon

EAGLE ROCK* (S)

Totten Inlet, WA
Bag to Beach
Briny, creamy, sweet nori finish

LITTLE SKOOKUM* (M/L)

Skookum, WA
Beach
Sweet, musky, light salinity

PICKERING PASSAGE*

South Puget Sound, WA
Beach
Briny, cucumber

ELKHORN*

Willapa Bay, WA
Beach
Firm, briny, melon

CAPITAL* (S)

Spencer Cove, WA
Tumbled,
Briny, cucumber

HAMMERSLEY*

Hammersley Inlet, WA
Bag to Beach
Meaty, mild brine, cucumber,
mineral

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