

Lobster Shop

SEAFOOD | STEAKS | COCKTAILS



SMALL PLATES

SHRIMP CEVICHE	18
WATERMELON, CILANTRO, TOMATO, RED ONION, JALAPENO, LIME, TORTILLA CHIPS GFO	
CALAMARI	16
PANKO FRIED RINGS & STRIPS, MAMA LIL'S PEPPERS, SPICY AIOLI	
CRAB CAKES	28
LEMON PEPPER AIOLI, PEAR & FRISEE SALAD, SPICED PEAR VINAIGRETTE	
BAKED LOBSTER DIP	19
ARTICHOKE HEARTS, CREAM CHEESE, PARMESAN CHEESE, DEMI BAGUETTE GFO	
STEAMED CLAMS	21
WHITE WINE, HERBS, GARLIC BUTTER, STOCK, LEMON, GARLIC CROSTINI GFO	
SWEET & SPICY FRIED SHRIMP	18
CORNSTARCH FRIED, SWEET PEPPER SAUCE, PICKLED VEGETABLES, CILANTRO GFO	
SOUPS & SALADS	
LOBSTER BISQUE	12
LOBSTER STOCK, MAINE LOBSTER, SWEET VERMOUTH, SHERRY CREAM	
WHITE CLAM CHOWDER	10
CLAMS, CREAM, RUSSET POTATO, CELERY, ONION, BACON	
FRENCH ONION SOUP	15
VEAL BROTH, VERMOUTH, SWISS GRUYERE CHEESE, CROUTON GFO	
CAESAR SALAD	12
GARLIC CROUTONS, PARMIGIANO REGGIANO, CRISPY CAPERS, SPANISH ANCHOVY, CAESAR DRESSING GFO	
HOUSE SALAD	12
BLUE CHEESE, SHALLOT, PEAR, CANDIED PECANS, DIJON VINAIGRETTE GF	
ICEBERG WEDGE SALAD	14
PORK BELLY, BLUE CHEESE, CANDIED PECANS, TOMATO, BLUE CHEESE DRESSING, BALSAMIC GLAZE GFO	

ENTREES

PACIFIC ROCKFISH	BLACKENED, POLENTA, ROASTED TOMATO-PEPPER SAUCE, BLACK BEAN-CORN RELISH, PICKLED ONION GF	38
CAJUN SEAFOOD PASTA	FINFISH, SHRIMP, CAJUN CREAM SAUCE, ONION, BELL PEPPER, LINGUINE	35
NORTHWEST CIOPPINO	CLAMS, FINFISH, SHRIMP, BACON, TOMATO-SAFFRON BROTH, GARLIC CROSTINI GFO	39
PRAWN SCAMPI	ROASTED GARLIC PRAWNS, BREADCRUMBS, FINGERLING POTATOES, MARKET VEGETABLES	43
SCALLOPS	CAULIFLOWER PUREE, BRAISED PORK BELLY, APPLE-CORN RELISH, PICKLED RED ONION GFO	53
SEAFOOD LOUIE	DUNGENESS CRAB, BAY SHRIMP, POACHED PRAWN, ICEBERG LETTUCE, TOMATO, OLIVES, ASPARAGUS, 1000 ISLAND LOUIE DRESSING GF	38
* BONE IN PORK CHOP	CELERY ROOT MASHED POTATOES, RHUBARB COMPOTE, ROASTED BABY CARROTS GF	45
* DUCK BREAST	SPICED, ORANGE GLAZE, THYME SCENTED COUS COUS, ORANGE RADICCHIO SALAD GFO	42
ROOT VEGETABLE PAVÉ	ASIAGO, CHEVRE, ROASTED TOMATO-PEPPER SAUCE, FRIED LEEKS GF	28
* FILET MIGNON	6 OZ DOUBLE R RANCH, MAITRE D BUTTER, FINGERLING POTATOES, MARKET VEGETABLES GF	63
* PRIME NEW YORK	12 OZ DRY AGED, MAITRE D BUTTER, FINGERLING POTATOES, MARKET VEGETABLES GF	72
* BONE-IN RIBEYE	18 OZ, MAITRE D BUTTER, FINGERLING POTATOES, MARKET VEGETABLES GF	99
* WAGYU SKIRT STEAK	10 OZ, POLENTA, CHIMICHURRI, BLACK BEAN-CORN RELISH, COTIJA CHEESE GF	48

ADDITIONS

PRAWN SCAMPI (3)	27	LOBSTER STUFFED MUSHROOMS	18	5 OZ LOBSTER TAIL	30
HERBED BREAD CRUMBS		CREAM CHEESE, FENNEL, BEURRE BLANC		BUTTER, PAPRIKA	
BRUSSELS SPROUTS		12	LOBSTER MAC & CHEESE		30
BALSAMIC, BACON			HERBED BREAD CRUMBS		

LOBSTER FEATURES

13 OZ MAINE TAIL	GRILLED, FINGERLING POTATOES, MARKET VEGETABLES, LEMON-TARRAGON GARLIC BUTTER, BUTTER SAUCE GF	99	
25 OZ AUSTRALIAN TAIL	OVEN ROASTED, FINGERLING POTATOES, MARKET VEGETABLES, LEMON-TARRAGON GARLIC BUTTER, BUTTER SAUCE GF	185	
MAINE LOBSTER ROLL	45	CONNECTICUT LOBSTER ROLL	45
CHILLED MAINE LOBSTER SALAD, TOASTED BRIOCHE ROLL, HOUSE FRIED POTATO CHIPS		WARM BUTTERED MAINE LOBSTER SALAD, TOASTED BRIOCHE ROLL, HOUSE FRIED POTATO CHIPS	

GF GLUTEN FREE | **GFO** GLUTEN FREE OPTIONAL | *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 1.5% SURCHARGE IS INCLUDED ON EACH CHECK AND 100% OF THAT SURCHARGE IS PAID TO OUR KITCHEN TEAM.
AN AUTOMATIC GRATUITY IS INCLUDED ON ALL PARTIES OF 6 OR MORE.
WA STATE REQUIRES THAT WE COLLECT TAX ON ALL GRATUITY & SURCHARGES

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SIGNATURE COCKTAILS

SUNBURST SPRITZ

Dry vermouth, Lillet Rosé, elderflower, blood orange, grapefruit, sparkling wine 14

PEAR AFFAIR

Pear infused vodka, spiced pear, Pineau des Charentes, rosemary-honey, lemon 14

WILD BLOOMS

Kur Gin, Crème de Rose, Lillet Blanc, strawberry, lemon 14

SAVORY MARTINI

Old Tom gin, dry vermouth, celery bitters, olive oil, blue cheese stuffed olives 16

DAIQUIRI VERDE

White rum, mint, green tea, lime 12

WATERMELON WAVE

Tequila or Mezcal, Ancho Verde, watermelon, cucumber, lime, saline 15

TACOMA TANGO

Tequila, tepache spiced pineapple, piment d'espelette, agave, lime 16

BOHEMIAN RHAPSODY

Bourbon, Brovo Forest Botanical, honey, ginger, lime 17

GOLD FASHIONED

Japanese whisky, saffron, Angostura & black lemon bitters 19

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Bisol Jeio **Prosecco** Lombardy, Italy, NV 12

Santa Tresa 'Il Frappato' Spumante **Rosé Brut** Sicily, Italy, NV 14

Laurent-Perrier 'La Cuvée' **Champagne Brut** Champagne, France, NV 28

WHITE

Seven Hills **Pinot Gris** Willamette Valley, Oregon, 2024 12

Walla Walla Vintners **Sauvignon Blanc** Columbia Valley, Washington, 2025 14

Dopff & Irion 'Cuvée René Dopff' **Gewürztraminer** Alsace, France, 2023 14

Domaine Louis Moreau **Chardonnay** Petit Chablis, Bourgogne, France, 2024 18

Isenhower Cellars **Viognier** Columbia Valley, Washington, 2024 12

RouteStock **Chardonnay** Sonoma Coast, California, 2024 14

ROSE

Gilbert Cellars **Rosé** Wahluke Slope, Washington, 2024 12

RED

Evening Land **Pinot Noir** Eola-Amity, Oregon, 2024 16

Les Caves du Prieuré **Gamay Noir** Chénas, Beaujolais, France, 2022 17

Vietti **Barbera D'Asti** Piedmont, Italy, 2023 13

COR Cellars 'Momentum' **Red Blend** Horse Heaven Hills, Washington, 2023 13

Altocedro 'Año Cero' **Malbec** Mendoza, Argentina, 2024 14

Amavi **Cabernet Sauvignon** Walla Walla, Washington, 2022 18

DRAFT BEER

7 Seas Brewing 'Heidelberg' **Lager** Tacoma, Washington 8

E9 'T-Dome' **Pilsner** Tacoma, Washington 8

Seapine **Hefeweizen** Seattle, Washington 8

Talking Cedar **Raspberry Blonde** Grand Mound, Washington 9

Bale Breaker 'Duskbound' **Hazy IPA** Seattle, Washington 9

Georgetown 'Bodhizafa' **IPA** Seattle, Washington 8

Icicle 'Dirtyface' **Amber** Leavenworth, Washington 8

BOTTLES & CANS

Coors Light **American Lager** Colorado 7

Modelo Especial **Mexican Lager** Mexico 7

Yonder **Dry Cider** Wenatchee 10

NON-ALCOHOLIC BEER

Rueben's **Non-Alcoholic Gold** Seattle 8

Best Day 'West Coast' **Non-Alcoholic IPA** California 8

SPIRIT-FREE

PINK BERET

Elderflower, rosemary-honey, lemon, NA sparkling rosé 12

MELON MIST

Watermelon, cucumber, lime, saline, soda 11

STRAWBERRY FIZZ

Wilfred's Bittersweet Aperitif, strawberry, mint, lime, soda 12

PASSION FRUIT MULE

Passion fruit, lime, ginger beer 11

A 1.5% surcharge is included on each check and 100% of that surcharge is paid to our kitchen team. An automatic 20% gratuity is included on all parties of 6 or more. WA State requires that we collect tax on all gratuity & surcharge.