

LOBSTER SHOP

SEAFOOD | STEAKS | COCKTAILS

TWILIGHT MENU

MONDAY-THURSDAY 3:30PM-5:30PM

\$40 Per Person | No Substitutions

STARTER

NEW ENGLAND CLAM CHOWDER

Bacon, potato, celery, cream

CAESAR SALAD*

Romaine, herbed croutons, crispy capers, Caesar dressing GF

ENTREE

CHICKEN PICCATA

Pan seared airline chicken breast, lemon caper butter sauce, artichoke hearts, garlic mashed potatoes, green beans GF

SOCKEYE SALMON*

Maple glazed, roasted sweet potato, pecan butter, green beans, micro greens GF

BEEF STROGANOFF

Tender braised beef in a rich brown sauce served over egg noodles, sautéed wild mushrooms, sour cream, and chives

DESSERT

VANILLA CRÈME BRÛLÉE

Rich vanilla custard, crisp sugar topping, raspberries GF

FLOURLESS CHOCOLATE CAKE

Chocolate and caramel sauce, whipped cream GF

SIDES & ADDITIONS

BRUSSELS SPROUTS

Balsamic,
bacon
14

MAC & CHEESE

Herbed
bread
crumbs
12

LOBSTER STUFFED MUSHROOMS

Cream cheese,
fennel, beurre
blanc GF 20

(3)PRAWN SCAMPI

Herbed
bread
crumbs
GF 27

5 OZ. LOBSTER TAIL

Butter,
Paprika
GF 30

FEATURED BEVERAGES

COCKTAILS

MOSCOW MULE

Vodka, lime, ginger beer 10

MARTINI

Gin or vodka, dry vermouth,
olives or a twist 10

APPLE BLOSSOM

Gin, Salers gentian, apple, ginger, lime 10

MARGARITA

Blanco tequila, triple sec,
lime, agave 10

MANHATTAN

Bourbon, house vermouth,
Angostura bitters 10

WINE BY THE GLASS

Vega Medien Brut Cava, Spain, NV 9

Man Family Wines Chenin Blanc,
Western Cape, South Africa, 2022 9

Marqués de Cáceres, Garnacha
Blend Spain, 2024 9

DRAFT BEER

7 Seas Brewing, 'Heidelberg' Lager, Tacoma 7

Georgetown, 'Bodhizafa' IPA, Seattle 7

* 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 20% gratuity is included on all parties of 6 or more.
WA State requires that we collect tax on all gratuity & surcharge.

Lobster Shop

SEAFOOD | STEAKS | COCKTAILS

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

WINE BY THE GLASS

SPARKLING & CHAMPAGNE

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, 2023 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, Burgundy, France, 2024 18

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

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

ROSÉ

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

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

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

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

Black Raven 'Coco Jones' **Coconut Porter**
Woodinville, Washington 9

BOTTLES & CANS

Coors Light **American Lager** Colorado 7

Modelo Especial **Mexican Lager** Mexico 7

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

Best Day **Non-Alcoholic IPA** California 8

Yonder **Dry Cider** Wenatchee, Washington 10

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

CANTARITO COOLER

Seedlip Citrus Grove 42, blood orange, lime, Topo Chico 12

PASSION FRUIT MULE

Passion fruit, lime, ginger beer 11