

# Lobster Shop



## PRIVATE DINING

Let us take care of every detail.

CONTACT: [Events@e3restaurantgroup.com](mailto:Events@e3restaurantgroup.com) | 206.957.3221

## LOBSTER SHOP PRIVATE DINING ROOM

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From a business event to a lavish celebration, let us take care of every detail. Our two rooms offer panoramic views of Commencement Bay, the Olympic Mountains, Mt. Rainier, all enhanced by expansive windows that allow you to fully immerse yourself in these breathtaking sights. We can arrange for a wide variety of special touches including linens, flowers, decorations, and audiovisuals to elevate your event.

Our team is here to help you create your own personalized private dining experience, paying attention to every detail from menu selection to wine pairings and floral arrangements. We host events such as business meetings, retirement parties, birthdays, graduations, as well as other celebrations.

Serving you and exceeding your expectations truly brings us joy. We consider our guests family and will always treat your event as if it were our own. Whatever the occasion, we would be honored to help you celebrate and provide the most unsurpassed private dining experience.

Thank you for giving us that opportunity!



Allison Carter  
Private Dining Manager  
Events@e3restaurantgroup.com

# OLYMPIC ROOM

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## ROOM AMENITIES

Sweeping views of Commencement Bay and the Olympic Mountains

Floor-to-ceiling windows

Exquisite glass-enclosed wine room

Optional privacy sun shades

## Room Capacity:

Seated: 25

## Table Size:

6-16 guests per table.

Minimums depend on day and time of event.

**Room Fee: \$0**

Your private dining coordinator will provide more details.

# RAINIER ROOM

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## ROOM AMENITIES

Sweeping views of Commencement Bay and Mt. Rainier  
Floor-to-ceiling windows  
Exquisite glass-enclosed wine room  
Optional privacy sun shades

### Room Capacity:

Seated: 25

### Table Size:

6-16 guests per table.

Minimums depend on day and time of event.

**Room Fee: \$0**

Your private dining coordinator will provide more details.

## LARGE PARTY SHAREABLES

### APPETIZERS

Minimum order of 2 dozen per item. Priced per dozen.  
Orders must be placed one week prior to the event date.

#### BEEF CARPACCIO\*

Thinly sliced raw Wagyu New York Striploin, herbed aioli,  
marinated mushrooms, radish, fennel, green onion curls,  
served with crostini 78

#### CHILLED PRAWNS

Cocktail sauce, lemon 55  
*Available for dinner events only*

#### LOBSTER SALAD CANAPES

Chilled Maine lobster salad, brioche toast,  
herb aioli 36

#### CRAB CAKES

Lemon pepper aioli, pear & frisee salad,  
spiced pear vinaigrette 72

#### QUINOA CAKES

Chickpea purée, olive and tomato tapenade,  
spiced cucumber yogurt, parsley 48

\*Can be cooked to your specification.

Consuming raw or undercooked foods may increase your risk of foodborne illness.

STARTERS

All three options will be available to choose from.

**KALE SALAD**

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

**CAESAR SALAD**

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

**LOBSTER BISQUE**

Lobster stock, sweet vermouth, sherry cream 13

LUNCH ENTREES

Please select 5 main course options for your guest to choose from.  
Accompaniments subject to change.

**CHICKEN SANDWICH**

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

**WAGYU BURGER\***

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

**PRIME SIRLOIN STEAK SALAD\***

Mixed greens, blue cheese crumbles, crispy fried onions, scallions, pickled red onion, grape tomato, blue cheese dressing 25

**GRILLED LOBSTER**

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

**AMERICAN WAGYU SKIRT STEAK\***

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

**8 OZ. FILET MIGNON\***

Pave potato, roasted northwest squash, asparagus 68

**PRAWN LOUIE SALAD**

Chilled prawns, butter lettuce, tomato, avocado purée, egg, asparagus, Louie dressing 27

**LOBSTER ROLL**

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

**ROCKFISH & CHIPS**

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

**VEGAN MUSHROOM SCALLOPS**

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

**KING SALMON\***

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

**HALIBUT\***

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

DESSERTS

Both options will be available to choose from.

**KEY LIME CHEESECAKE**

Key lime glaze, graham cracker crust, whipped cream 12

**FLOURLESS CHOCOLATE CAKE**

Chocolate and caramel sauce, Madagascar vanilla ice cream 12

## STARTERS

All three options will be available to choose from.

### KALE SALAD

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

### CAESAR SALAD

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

### LOBSTER BISQUE

Lobster stock, sweet vermouth, sherry cream 13

## DINNER ENTREES

Please select 5 main course options for your guest to choose from.  
Accompaniments subject to change.

### 8 OZ. FILET MIGNON\*

Pave potato, roasted northwest squash, asparagus 68

### 12 OZ. NEW YORK STRIPLOIN\*

Pave potato, roasted northwest squash, asparagus 70

### AMERICAN WAGYU SKIRT STEAK

Grilled, southwest marinated, black bean corn salsa, roasted poblano polenta, cotija cheese, cilantro 48

### PRAWN SCAMPI

Roasted prawns, garlic, white wine, butter, pave potato, autumn vegetables 41

### CHICKEN BREAST

Pan roasted, savory wild mushroom bread pudding, asparagus, demi-glace 34

### GRILLED LOBSTER

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

### KING SALMON\*

Grilled, fennel apple slaw, celery root potato hash, broccolini, fennel beurre blanc 49

### HALIBUT\*

Pan seared, pecan panko crusted, smashed sweet potato, Swiss chard, rosemary bourbon cream, pickled red onion 45

### BONE-IN VEAL CHOP\*

Grilled, potato cake, autumn vegetables, roasted garlic onion chop sauce 57

### VEGAN MUSHROOM SCALLOPS

Pan seared, maple marinated King Oyster mushroom "scallops", butternut squash purée, farro, sage oil 33

## ADDITIONS

Add to any entrée - based on item availability.

OSCAR STYLE 25 | PRAWN SCAMPI (3) 27 | 5 OZ. LOBSTER TAIL 30

## DESSERTS

Both options will be available to choose from.

### KEY LIME CHEESECAKE

Key lime glaze, graham cracker crust, whipped cream 12

### FLOURLESS CHOCOLATE CAKE

Chocolate and caramel sauce, Madagascar vanilla ice cream 12

## SIDES

Pre-order family style sides.

MAC & CHEESE 12

CREAMED SPINACH 12

BRUSSELS SPROUTS 12

WILD MUSHROOMS 12

