

Lobster Shop



PRIVATE DINING

Let us take care of every detail.

CONTACT: Events@e3restaurantgroup.com | 206.957.3221


LOBSTER SHOP PRIVATE DINING ROOM

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



ROOM AMENITIES

Sweeping views of Commencement Bay and the Olympic Mountains

Fully-private

Floor-to-ceiling windows

Exquisite glass-enclosed wine room

Optional privacy sun shades

Room Capacity: 30 seated

Table Size:

Up to 20 guests at one table or up to 30 guests at 3 tables.

Room Fee: \$150 (Memorial Day - New Year's Eve)

Projector/Screen Rental: \$150

Minimums depend on day and time of event.

Your private dining coordinator will provide more details.

RAINIER ROOM



ROOM AMENITIES

Sweeping views of Commencement Bay and Mt. Rainier

Semi-Private

Floor-to-ceiling windows

Exquisite glass-enclosed wine room

Optional privacy sun shades

Room Capacity: 27 seated

Table Size:

Up to 18 guests at one table or up to 27 guests at 3 tables.

Room Fee: \$0

Minimums depend on day and time of event.
Your private dining coordinator will provide more details.

Lobster Shop

SEAFOOD | STEAKS | COCKTAILS

BY THE DOZEN

MINIMUM OF 2 DOZEN PER ORDER

ORDERS MUST BE PLACED ONE WEEK PRIOR TO EVENT DATE

SWEET & SPICY SHRIMP

Corn starch fried shrimp, sweet pepper sauce 36

CHILLED TIGER PRAWNS

Cocktail sauce, lemon, GF 72

LOBSTER CANAPES

Chilled Maine lobster salad,
brioche crostini 38

MINI CRAB CAKES

Lemon pepper aioli, pear & frisée salad,
spiced pear vinaigrette 48

CARPACCIO CANAPE*

Wagyu New York Striploin, herbed aioli, mushrooms,
radish, fennel, crostini 38

WAGYU BEEF SKEWERS

Sweet garlic chili sauce, frizzled onions 36

VEGAN CRAB CAKES

Hearts of Palm, corn, chipotle aioli, GF 34

BRUSCHETTA

Tomato, basil, garlic, brioche crostini, V 26

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness

Lobster Shop

SEAFOOD | STEAKS | COCKTAILS

FIRST COURSE

WE INCLUDE TWO SALADS AND YOUR CHOICE OF SOUP FOR YOUR GUESTS TO CHOOSE FROM 13

CAESAR SALAD *

Romaine, herbed croutons, Spanish anchovies, crispy capers, Caesar dressing

HOUSE SALAD

Anjou pears, blue cheese crumbles, candied pecans, Dijon mustard vinaigrette

LOBSTER BISQUE

Lobster stock, Maine lobster, sweet vermouth, sherry cream, chives

CLAM CHOWDER

New England style, bacon, potato, celery, cream

LUNCH ENTREE COURSE

PLEASE SELECT FIVE MAIN COURSE OPTIONS TO LIST ON YOUR MENU

ACCOMPANIMENTS SUBJECT TO CHANGE

CHICKEN SANDWICH

Grilled chicken breast, apple fennel slaw, rondelé cheese, arugula, brioche bun, shoestring fries 21

WAGYU BEEF BURGER*

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

SEAFOOD LOUIE SALAD

Chilled prawns, butter lettuce, tomato, avocado purée, egg, asparagus, Louie dressing 28

SOUTHWEST CHOP CHICKEN SALAD

Romaine, avocado, jack cheese, black bean salsa, spicy Louie dressing 23

PRIME SIRLOIN STEAK SALAD

Mixed greens, blue cheese, fried onions, pickled red onion, blue cheese dressing 25

CONNECTICUT HOT OR MAINE CHILLED LOBSTER ROLL

Warm buttered Maine Lobster or chilled Maine lobster salad, toasted brioche, fries 33

FISH & CHIPS

Two pieces of ale battered & breaded rockfish fillet, shoestring fries, coleslaw 24

SOCKEYE SALMON*

Sage brown sugar butter, potatoes, seasonal vegetables 35

GRILLED LOBSTER

13 oz Australian Lobster Tail, lemon tarragon garlic butter, potatoes, seasonal vegetables MP

PRIME FILET MIGNON

8 oz Double R Ranch Northwest beef, fingerling potatoes, seasonal vegetables 76

CHEF SEASONAL VEGAN SELECTION

Rotating vegan selection with fresh seasonal ingredients

DESSERT COURSE

ALL THREE OPTIONS WILL BE AVAILABLE TO CHOOSE FROM 14

KEY LIME CHEESECAKE

Key lime glaze, graham cracker crust, whipped cream

VANILLA CREME BRULEE

Rich vanilla custard, crisp sugar topping, fruit

FLOURLESS CHOCOLATE CAKE

Chocolate and caramel sauce, vanilla ice cream

LOBSTER SHOP

SEAFOOD | STEAKS | COCKTAILS

FIRST COURSE

WE INCLUDE TWO SALADS AND YOUR CHOICE OF SOUP FOR YOUR GUESTS TO CHOOSE FROM 13

CAESAR SALAD *

Romaine, herbed croutons, Spanish anchovies, crispy capers, Caesar dressing

HOUSE SALAD

Anjou pears, blue cheese crumbles, candied pecans, Dijon mustard vinaigrette

LOBSTER BISQUE

Lobster stock, Maine lobster, sweet vermouth, sherry cream, chives

CLAM CHOWDER

New England style, bacon, potato, celery, cream

DINNER ENTREE COURSE

PLEASE SELECT FIVE MAIN COURSE OPTIONS TO LIST ON YOUR MENU

ACCOMPANIMENTS SUBJECT TO CHANGE

PRIME FILET MIGNON

8oz, potatoes, seasonal vegetables 76

PRIME NEW YORK STRIPLOIN

12oz, potatoes, seasonal vegetables 70

PRIME BONELESS RIBEYE

16oz, potatoes, seasonal vegetables 92

PRAWN SCAMPI

Roasted garlic prawns, white wine, butter, potatoes, seasonal vegetables 44

CHEF CHOICE CHICKEN

Pan roasted, potatoes, seasonal vegetables 34

GRILLED LOBSTER

13oz Australian Lobster Tail, potatoes, seasonal vegetables MP

WILD KING SALMON *

Grilled, sage brown sugar butter, potatoes, seasonal vegetables 43

SEASONAL ROTATING FIN FISH

potatoes, seasonal vegetables 38

BONE-IN PORK CHOP

Grilled, potatoes, seasonal vegetables 38

CHEF SEASONAL VEGAN SELECTION

Vegan selection with fresh seasonal ingredients

ADDITION OPTIONS

LIST ON YOUR MENU TO ADD TO ANY ENTREE

PRAWN SCAMPI 27

5 oz LOBSTER TAIL 30

DESSERT COURSE

ALL THREE OPTIONS AVAILABLE TO CHOOSE FROM 14

VANILLA CREME BRULEE

Rich vanilla custard, crisp sugar topping, fruit

KEY LIME CHEESECAKE

Key lime glaze, graham cracker crust, whipped cream

FLOURLESS CHOCOLATE CAKE

Chocolate and caramel sauce, whipped cream

SIDES

PRE ORDER FAMILY STYLE SIDES 12

MAC & CHEESE

CREAMED SPINACH

BRUSSELS SPROUTS

WILD MUSHROOMS

Lobster Shop

SEAFOOD | STEAKS | COCKTAILS

LARGE PARTY WINE LIST

SPARKLING

Jeio, Prosecco, Italy, NV 44
Tirridis, Washington Blend, Columbia Valley, WA, NV 62
Nicolas Feuillatte, 'Gastronomie Réserve' Brut, Champagne, FR 96

WHITE

Elena Walch, Pinot Grigio, Alto Adige, Italy 45
Mount Riley, Sauvignon Blanc, Marlborough, New Zealand 46
Two Vintners, Grenache Blanc, Columbia Valley, WA 60
Long Meadows Ranch, Chardonnay, Anderson Valley, CA 64

RED

Love & Squalor, Pinot Noir, Willamette Valley, OR 80
Among the Giants, Estate Merlot, Goose Gap, WA 48
Kiona, Cabernet Sauvignon, Red Mountain, WA 60
DeLille 'D2', Bordeaux Blend, Columbia Valley, WA 95



