

HAPPY MOTHER'S DAY!

APPETIZERS

CALAMARI

Panko fried rings and strips, Mama Lil's peppers, spicy aioli 18

BAKED LOBSTER DIP

Lobster meat, cream cheese, Parmesan cheese, artichoke, sliced demi baguette **GFO** 23

STEAMED CLAMS

Manila clams, white wine, clam stock, garlic butter, lemon, garlic crostini **GFO** 23

SWEET & SPICY SHRIMP

Corn starch fried shrimp, sweet pepper sauce, pickled vegetable slaw, micro cilantro **GFO** 18

CRAB CAKES

Lemon pepper aioli, pear & frisée salad, spiced pear vinaigrette 28

HOLIDAY SPECIALTIES

BANANA NUT OR BLUEBERRY MUFFIN 7

YOGURT PARFAIT

Honey greek yogurt, fresh fruit, toasted granola 15

BAKED FRENCH TOAST

Vanilla creme brulee battered brioche, thick cut bacon, fresh fruit 22

CRAB AND ARTICHOKE FRITTATA

Breakfast potatoes 28

FISH & CHIPS

Heidelberg Lager battered Lingcod fillet, shoestring fries, coleslaw
2 PIECE 24 3 PIECE 29

SOCKEYE SALMON*

Maple glazed, roasted sweet potato, pecan butter, green beans, micro greens **GF** 35

FRESH FRUIT

Watermelon, cantaloupe, honeydew 7

ENTREE SALADS

SEAFOOD LOUIE

Bay Shrimp, Dungeness crab, poached prawn, iceberg, grape tomato, egg, asparagus, black olive, Louie dressing, lemon wedge **GF** 28

SOUTHWEST CHICKEN SALAD

Chicken breast, romaine, avocado, Jack cheese, black bean salsa, spicy Louie dressing, tortilla strips **GFO** 23

PRIME SIRLOIN STEAK SALAD*

Mixed greens, blue cheese crumbles, crispy fried onions, scallions, pickled red onion, grape tomato, blue cheese dressing **GFO** 28

BLACKENED SALMON CAESAR*

Romaine, herbed croutons, crispy capers, caesar dressing **GFO** 28



GRILLED LOBSTER

Roasted fingerling potatoes, asparagus, lemon tarragon garlic butter **GFO**

Market Price

SOUPS & SALADS

LOBSTER BISQUE

Lobster stock, Maine Lobster, sweet vermouth, sherry cream 14

NEW ENGLAND CLAM CHOWDER

Bacon, potato, celery, cream 12

FRENCH ONION SOUP

Veal broth, vermouth, Swiss Emmentaler cheese, crouton **GFO** 14

CAESAR SALAD*

Romaine, herbed croutons, Spanish anchovies, crispy capers, Caesar dressing **GFO** 13

HOUSE FIELD GREENS

Pear, blue cheese crumbles, candied pecans, Dijon vinaigrette **GF** 12

ICEBERG WEDGE

Baby iceberg wedge, braised and fried pork belly, grape tomato, blue cheese crumbles, candied pecans, blue cheese dressing, balsamic glaze **GFO** 14

COMBINATIONS

SOUP & HALF SANDWICH 27

SALAD & HALF SANDWICH 27

SOUP CHOICES:

Lobster Bisque
Clam Chowder

SALAD CHOICES:

Caesar Salad
House Field Greens

HALF SANDWICH CHOICES:

French Dip
Maine Lobster Roll
Connecticut Lobster Roll

SANDWICHES

FRENCH DIP*

Sliced Wagyu top round, caramelized onions, white cheddar & Gruyère, Rondelé mayo, French roll, au jus, shoestring fries 26

WAGYU BEEF BURGER*

8oz, white cheddar, horseradish aioli, pickled red onion, arugula, brioche bun, shoestring fries **GFO** 22

CHICKEN SANDWICH

Grilled chicken breast, toasted brioche bun, iceberg lettuce, tomato, dill pickle, honey sriracha mayo, shoestring fries 21

MAINE LOBSTER ROLL

Chilled Maine lobster salad, toasted brioche roll, shoestring fries 40

CONNECTICUT LOBSTER ROLL

Warm buttered Maine lobster, toasted brioche roll, shoestring fries 40

*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.



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

LUNCH CLASSICS

MARTINI

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

MANHATTAN

Bourbon, house vermouth, angostura bitters 10

WINE BY THE GLASS

ROSÉ

Gorgiste **Rosé**
Columbia Gorge, Washington, 2023 13

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

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

RED

Illahe 'Cuvée Miette' **Pinot Noir**
Willamette Valley, Oregon, 2024 15

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 8

BOTTLES & CANS

Coors Light **American Lager** Colorado 7

Modelo Especial **Mexican Lager** Mexico 7

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

Best Day 'West Coast' **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

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