

Lobster Shop

SEAFOOD | STEAKS | COCKTAILS

SAMPLE BREAKFAST MENU

SATURDAY AND SUNDAY 11AM-3PM

~MENU SUBJECT TO CHANGE~

CINNAMON ROLL

FRESH BAKED, CREAM CHEESE ICING 10

CHICKEN FRIED STEAK*

WAGYU STEAK, COUNTRY SAUSAGE GRAVY, BREAKFAST
POTATOES 32

BAKED FRENCH TOAST BREAD PUDDING

BRIOCHE IN A FRENCH VANILLA CREAM BATTER, HONEY
BUTTER, STRAWBERRIES, VERMONT MAPLE SYRUP 16

SMOKED SALMON SCRAMBLE

ONION, BELL PEPPER, TOMATO, MUSHROOM, WHIPPED
GOAT CHEESE, BREAKFAST POTATOES 24

OYSTERS*

Ask your server about today's available selection 4.25

SERVED WITH CHAMPAGNE MIGNONETTE, COCKTAIL SAUCE, LEMON

SOCKEYE SALMON*

COLUMBIA RIVER, NET CAUGHT, GRILLED, LEMON HERB
BUTTER, HERB-VEGETABLE SUCCOTASH GF 35

ALASKAN HALIBUT*

PAN SEARED, POLENTA, FRESH TOMATO-MOZZARELLA
SALAD, BASIL VINAIGRETTE, BALSAMIC GLAZE GF 53

*Can be cooked to your specification. Consuming raw or undercooked foods may increase your risk of foodborne illness.

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.