

# 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

# WINE BY THE GLASS

## SPARKLING & CHAMPAGNE

Bisot 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

## ROSÉ

Gilbert Cellars **Rosé**  
Wahluke Slope, Washington, 2024 12

## RED

Illahé '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

Textbook **Merlot**  
Napa Valley, California, 2022 15

Altocedro 'Año Cero' **Malbec**  
Mendoza, Argentina, 2024 14

Amavi **Cabernet Sauvignon**  
Walla Walla, Washington, 2023 18

# BAR FOOD

## MAINE LOBSTER ROLL

Chilled Maine lobster salad, toasted brioche roll, house fried potato chips 45

## CONNECTICUT LOBSTER ROLL

Warm buttered Maine lobster, toasted brioche roll, house fried potato chips 45

## FISH & CHIPS

Heidelberg Lager battered Lingcod fillet, coleslaw, fries  
2 PIECE 26 | 3 PIECE 32

## BUTCHER STEAK SALAD\*

Mixed greens, blue cheese crumbles, crispy fried onions, scallions, pickled red onion, grape tomato, blue cheese dressing 32

## SEAFOOD LOUIE

Bay Shrimp, Dungeness crab, poached prawn, iceberg, grape tomato, egg, asparagus, black olive, 1000 island louie dressing, lemon wedge 35

## WAGYU BEEF BURGER\*

Caramelized onion, white cheddar & gruyere, brioche bun, 1000 Island louie dressing, lettuce, tomato, pickle, fries 26

# DRAFT BEER

7 Seas Brewing 'Heidelberg' **Lager**  
Tacoma, Washington 8

E9 'T-Dome' **Pilsner**  
Tacoma, Washington 8

Seapine **Hefeweizen**  
Seattle, Washington 8

Talking Cedar **Raspberry Blonde**  
Grand Mound, Washington 9

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

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

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



\*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.

# HAPPY HOUR

Available in the bar & lounge (21+)  
Monday-Friday 3:00pm-6:00pm

## PROGRESSIVE OYSTER HAPPY HOUR

Chef's selection, champagne mignonette,  
cocktail sauce, lemon

At 3:00pm oysters are 2.50 each then  
every hour the price increases by 0.50

### BAR SNACKS

#### FRIES

Ketchup 5

#### CALAMARI

Panko fried rings and strips,  
Mama Lil's peppers, spicy aioli 9

#### SWEET & SPICY SHRIMP

Cornstarch fried shrimp, sweet pepper  
sauce, pickled vegetable slaw, micro  
cilantro GFO 9

#### WAGYU BEEF SKEWERS\*

Sweet garlic chili sauce, frizzled  
onions GFO 12

#### MINI LOBSTER ROLL

Maine or Connecticut style, toasted  
brioche roll 15

#### CLAMS\*

Manila clams, garlic, white wine,  
butter, parsley GFO 15

### 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**  
Valencia, Spain, NV 9

Man Family Wines **Chenin Blanc**  
Western Cape, South Africa, 2023 9

Marqués de Cáceres, **Garnacha Blend**  
Spain, 2024 9

### DRAFT BEER

7 Seas Brewing, 'Heidelberg' **Lager**  
Tacoma, Washington 7

Georgetown, 'Bodhizafa' **IPA**  
Seattle, Washington 7

Lobster  
Shop

## BAR MENU

Available in the bar & lounge (21+)  
Monday-Friday 3:00pm - Close