

Lobster Shop South

dinner menu

Featured Sips

SPARKLING PEAR

absolut pear vodka, pear nectar,
st. germain, champagne | 10

BLACKBERRY LEMONADE

stoli vanilla, house made
blackberry lemonade | 10

BASIL HAYDEN SMASH

basil hayden bourbon,
muddled mint, orgeat syrup | 11

PINEAPPLE MOJITORITA

malibu rum, lime, fresh pineapple,
ginger ale, mint | 10

Starters

CRISPY CALAMARI

calamari steak strips, mini sweet peppers, lemon, sweet and spicy aioli | 12

OYSTERS ON THE HALF SHELL*

½ dozen local oysters, spicy cocktail sauce, champagne mignonette | 13

LOBSTER STUFFED MUSHROOMS*

sweet maine lobster, roasted fennel, cream cheese | 16

JUMBO PRAWN COCKTAIL

chilled sweet prawns, spicy cocktail sauce, lemon | 15

LOBSTER CROSTINI*

sweet maine lobster, teardrop tomatoes, basil, shallots, sherry vinegar, parsley | 15

DUNGENESS CRAB CAKES

lemon beurre blanc, arugula | 21

MANILA CLAMS

fresh dabob bay clams, garlic, white wine, fresh herbs | 14

TEMPURA FRIED PRAWNS

skewered sweet jumbo prawns, soy chili sauce, pickled cucumber and red onion - 15

SHRIMP AND CHORIZO CROQUETTES

shrimp, chorizo, risotto, mushrooms, spinach, parmesan cheese, pineapple & mango salsa, sriracha aioli | 12

LOBSTER DIP

maine lobster, parmesan cheese, shaved onions, artichoke hearts, crostini | 16

SAMPLER PLATTER

lobster dip, calamari, tempura prawns, toasted baguette - 29

Soups & Salads

LOBSTER BISQUE

rich lobster stock, sweet vermouth, cream | 8

NEW ENGLAND CLAM CHOWDER

ocean clams, sautéed sweet onions, potatoes, celery, thyme, cream | 6

SIGNATURE SALAD

baby mixed greens, point reyes blue cheese, granny smith apples, candied pecans, citrus vinaigrette | 8

BLT SALAD

crisp greens, applewood smoked bacon, grape tomatoes, crispy onions strings, point reyes blue cheese dressing | 8

CAESAR

crisp romaine, seasoned croutons, parmesan, caesar dressing | 7

We customarily present 1 guestcheck to parties of 9 or more.

*Juan Olivares, Executive Chef
June 2016*

From the Sea

SHELLFISH LOUIE SALAD

canadian bay shrimp | 14 dungeness crab | 24 crab & shrimp | 21
crisp greens, citrus vinaigrette, farm egg, grape tomatoes, cucumbers, louie dressing

CLAM LINGUINI

dabob bay manila clams, garlic, white wine, butter, gremolata | 22

AGLIO PRAWNS

sweet jumbo prawns, extra virgin olive oil, basil, garlic, red pepper flakes,
lemon dressed arugula, brown butter mashed potatoes | 28

PAN SEARED DAY BOAT SCALLOPS*

macadamia nut crusted scallops, wild mushroom risotto, baby spinach, cabernet reduction,
lemon beurre blanc | 33

CEDAR PLANK WILD KING SALMON*

oven roasted king salmon, lemon beurre blanc, pecan wild rice, broccolini | 32

MAPLE GLAZED WILD KING SALMON*

seared king salmon fillet, maple glaze, apple mushroom ragout, fried risotto cake | 32

CEDAR PLANK SEAFOOD TRIO*

5 oz maine lobster tail, wild king salmon fillet, jumbo gulf prawns, brown butter mashed potatoes,
broccolini, champagne cream | 49

GRILLED MAINE LOBSTER TAILS

sweet maine lobster, tarragon lemon vinaigrette, brown butter mashed potatoes, citrus dressed arugula | 32

LOBSTER CARBONARA

maine lobster tail, sherry, garlic, shallots, lobster cream sauce, bacon,
sweet peas, cracked black pepper, linguini | 32

DUNGENESS CRAB CAKES

lemon beurre blanc, pecan wild rice, broccolini | 32

10 oz AUSTRALIAN LOBSTER TAIL | 65 **10 oz MAINE LOBSTER TAIL | 45**

king of the cold water lobster or east coast atlantic lobster, artichoke-fennel potato gratin,
glazed pea vines, ralph's greenhouse organic rainbow carrots

ALASKAN KING CRAB LEGS

jumbo king crab legs, drawn butter, artichoke-fennel potato gratin,
glazed pea vines, ralph's greenhouse organic rainbow carrots | 65

From the Ranch & Garden

FETTUCINI PRIMAVERA

mushrooms, yellow squash, zucchini, sweet onion, red bell pepper, garlic cream sauce | 16
add: canadian bay shrimp | 3 grilled chicken breast | 4 grilled king salmon | 15 5 oz maine lobster tail | 20

CREMINI MUSHROOM CHICKEN

cremini mushroom marsala cream sauce, brown butter mashed potatoes, sautéed baby spinach | 21

CERTIFIED ANGUS BEEF*

dry rubbed, herb butter, artichoke-fennel potato gratin, sautéed baby spinach, charred mini sweet peppers

10 oz TOP SIRLOIN | 30

16 oz RIBEYE | 38

8 oz FILET MIGNON | 40

Worthy Additions add to any entrée

Sauteed Cremini Mushrooms | 4

Sauteed Jumbo Garlic Prawns (3) | 8

Dungeness Crab Cake | 10

5 oz Maine Lobster Tail | 20

10 oz Alaskan King Crab Leg | 32

10 oz Maine Lobster Tail | 40

*All seafood and beef is cooked to order. Consuming raw, undercooked or unpasteurized food may increase your risk of food borne illness, particularly if you have certain medical conditions.