

Lobster Shop

COMMENCEMENT BAY

Dinner

Featured Sips

IDLE HOUR MANHATTAN

seattle distilling, "idle hour" whiskey, brovo chocolate boomerang amaro, bitters | 14

BLACKBERRY LEMONADE

stoli vanilla, house made blackberry lemonade | 10

APPLE CINNAMON MARGARITA

cuervo gold tequila, agave nectar, apple juice, lemon, cinnamon stick | 11

SPARKLING PEAR

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

Starters

CRISPY CALAMARI

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

AHI TUNA*

seared ahi tuna, sesame seeds, jasmine rice, asian slaw, soy chili sauce | 17

LOBSTER STUFFED MUSHROOMS*

sweet maine lobster, roasted fennel, cream cheese | 16

JUMBO PRAWN COCKTAIL

chilled gulf 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

SEAFOOD 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

CAESAR

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

BLT SALAD

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

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

Juan Olivares, Executive Chef
November 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 LINGUINE

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

AGLIO PRAWNS

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

APPLE GLAZED WILD KING SALMON*

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

PAN SEARED DAY BOAT SCALLOPS*

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

CEDAR PLANKED WILD KING SALMON*

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

CEDAR PLANKED SEAFOOD TRIO*

5 oz maine lobster tail, wild alaskan 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, linguine | 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, seasonal vegetables

ALASKAN KING CRAB LEGS

jumbo king crab legs, drawn butter, artichoke-fennel potato gratin,
seasonal vegetables | 65

From the Ranch & Garden

FETTUCINE 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

CATTLE RANCH 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.

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