

Lobster Shop

COMMENCEMENT BAY

Lunch

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

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 jumbo gulf 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

ADD THE FOLLOWING TO ANY SALAD

canadian bay shrimp | 3 grilled chicken breast | 4 grilled king salmon | 15 5 oz maine lobster tail | 20

LOBSTER BISQUE

rich lobster stock, sweet vermouth, cream | 8

SIGNATURE SALAD

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

NEW ENGLAND CLAM CHOWDER

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

CAESAR

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

BLT SALAD

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

CLASSIC COBB

grilled chicken breast, romaine lettuce, avocado, blue cheese crumbles, bacon, grape tomatoes,
farm egg, point reyes blue cheese dressing | 15

SHELLFISH LOUIE SALAD

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

PAN SEARED SEA SCALLOP SALAD*

alaskan sea scallops, jalapeno pesto, avocado, arugula, citrus vinaigrette | 16

WARM SEAFOOD SALAD*

fresh baby spinach, wild king salmon, seasonal fish, shrimp, hickory smoked bacon,
kalamata olives, tomatoes, honey mustard dressing, parmesan cheese | 15

Sandwiches

served with your choice of hand cut russet fries, pecan wild rice, or 'simple' greens

CRISPY FISH

craft beer battered alaskan cod, lemon caper aioli, tomato, lettuce, toasted pub bun | 13

SHRIMP PO'BOY

crispy jumbo gulf prawns, coleslaw, remoulade, grilled ciabatta roll | 15

ALL-AMERICAN BACKYARD BURGER*

angus beef, white cheddar cheese, caramelized onions, lettuce, tomato | 14

PRIME RIB DIP*

shaved ribeye, caramelized onions, garlic butter, toasted roll, jus | 15

LOBSTER MELT

maine lobster, parmesan cheese, artichoke hearts, shaved onions, tomato, cheddar cheese, toasted croissant | 17

TURKEY CRANBERRY

sliced turkey breast, cranberry sauce, cream cheese, mayonnaise, lettuce, tomato, wheat bread | 12

Combinations

Soup or Salad with Half Sandwich | 14

Soup & Salad | 12

SOUP

Clam Chowder

Lobster Bisque | add 2

SALAD

Caesar

BLT

Signature

SANDWICH

Turkey Cranberry

Lobster Melt | add 2

Shrimp Po'Boy

House Specialties

FISH TACOS*

alaskan cod | 14 wild king salmon | 15

grilled alaskan cod or salmon, flour tortillas, cilantro slaw, tomatillo salsa, avocado relish, plantain lentil salad

AGLIO PRAWNS

jumbo gulf prawns, extra virgin olive oil, basil, garlic, red pepper flakes, lemon dressed arugula, brown butter mashed potatoes - 16

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

10 oz MAINE LOBSTER TAIL

butter mashed potatoes, seasonal vegetables | 45

CEDAR PLANKED WILD KING SALMON*

wild alaskan king salmon oven roasted on a cedar plank, lemon beurre blanc, pecan wild rice, broccolini | 21

FISH FRY

your choice of: alaskan cod | 15 jumbo gulf prawns | 17
hand cut russet fries, coleslaw, lemon caper aioli

GRILLED MAINE LOBSTER

maine lobster, tarragon lemon vinaigrette, citrus dressed arugula, brown butter mashed potatoes | 21

LOBSTER CARBONARA

maine lobster, sherry, garlic, shallots, lobster cream sauce, bacon, sweet peas, cracked black pepper, linguini | 22

CREMINI MUSHROOM CHICKEN

cremini mushroom marsala cream sauce, brown butter mashed potatoes, sautéed baby spinach | 14

DUNGENESS CRAB CAKES

lemon beurre blanc, pecan wild rice, broccolini | 24

TOP SIRLOIN*

cattle ranch angus beef, dry rubbed, herb butter, sautéed baby spinach, charred mini sweet peppers, brown butter mashed potatoes or hand cut russet fries | 23

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