

# Lobster Shop

*Happy Valentine's Day!*

## Love Potions

### BLUSHING LADY

hendricks gin, st germain liqueur, champagne, strawberries - 10

### PERFECT PAIR

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

### LOVE LETTER

toasted caramel bourbon, baileys irish cream, caramel, chocolate - 10

### SINGLE LADY

champagne vueve clicquot rose, raspberries, mint, absolut citron vodka - 15

## Starters

### OYSTERS ON THE HALF SHELL

local hood canal oysters, jalapeno cocktail sauce, champagne mignonette  
dozen – 27 | ½ dozen – 15 | ¼ dozen – 7<sup>50</sup>

### BAKED BRIE

pecan crusted brie, sliced washington granny smith apples, balsamic reduction, honey, toasted crostini - 11

### CRISPY CALAMARI

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

### LOBSTER STUFFED MUSHROOMS\*

sweet maine lobster, roasted fennel, cream cheese - 16

### CLAMS ROCKEFELLER\*

manila clams, white wine, garlic, shallots, bacon, spinach, pernod, cream, crostini - 14

### LOBSTER DIP

maine lobster meat, artichoke hearts, parmesan, baguette - 16

### JUMBO PRAWN COCKTAIL

gulf jumbo prawns, spicy cocktail sauce, lemon - 15

### DUNGENESS CRAB CAKES

all crab, lemon beurre blanc, arugula - 21

### SAMPLER PLATTER

dungeness crab dip, crispy calamari, tempura prawns - 29

## Soups & Salads

### LOBSTER BISQUE

rich lobster stock, maine lobster meat, cream - 9

### NEW ENGLAND CLAM CHOWDER

ocean clams, sautéed vegetables, cream - 6

### ROASTED PEAR SALAD

local bartlett pears, baby mixed greens, potato lattice, honey chevre vinaigrette - 8

### BLT SALAD

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

### CAESAR SALAD

fresh romaine hearts, seasoned croutons, parmesan, housemade caesar dressing - 7

# From the Sea

## AGLIO PRAWNS

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

## DAY BOAT SCALLOPS\*

pan seared fresh scallops, wild mushroom risotto, spinach, macadamia nuts, cabernet reduction, lemon beurre blanc - 33

## MAPLE GLAZED WILD KING SALMON\*

grilled wild caught alaskan king salmon fillet, maple glaze, pecan wild rice, broccolini - 32

## GRILLED MAINE LOBSTER TAILS

sweet maine lobster, tarragon lemon vinaigrette, brown butter whipped potatoes, citrus dressed arugula - 32

## LOBSTER CARBONARA

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

## HAWAIIAN SWORDFISH

herb marinated swordfish, tarragon infused pea puree, locally foraged hedgehog mushrooms, baby rainbow potatoes, white truffle oil - 26

## 10 oz. AUSTRALIAN LOBSTER TAIL – 65

king of the cold water lobster or east coast atlantic lobster, parmesan crusted potatoes, asparagus

## 10 oz. MAINE LOBSTER TAIL - 45

## ALASKAN KING CRAB LEGS

jumbo king crab legs, sweet cream butter, parmesan crusted potatoes, bacon- green beans almondine - 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    5oz maine lobster tail | 20

## CREMINI MUSHROOM CHICKEN

pan seared chicken breast, cremini mushroom and marsala cream sauce, parmesan crusted potatoes, sautéed spinach - 21

## SLOW-ROASTED MIDWESTERN ANGUS PRIME RIB\* - 12 oz. cut

blue cheese stuffed tomato, sautéed spinach, brown butter whipped potatoes, creamy horseradish, jus - 38

## CHARBROILED CENTER CUT FILET MIGNON\*

8 oz. angus beef filet, brown butter whipped potatoes, sautéed baby spinach, charred mini sweet peppers - 40

# Combinations

## CEDAR PLANK SEAFOOD TRIO\*

5 oz. maine lobster tail, wild king salmon fillet & jumbo garlic prawns, brown butter whipped potatoes, broccolini, champagne cream - 50

## SIGNATURE STEAK & LOBSTER OSCAR\*

8 oz. angus filet mignon, maine lobster, parmesan crusted potatoes, mango beurre blanc, asparagus - 50

# Worthy Additions add to any entree

SAUTEED CREMINI MUSHROOMS - 4

BLUE CHEESE STUFFED TOMATO - 4

SAUTEED JUMBO GARLIC PRAWNS (3) - 8

DUNGENESS CRAB CAKE - 10

10 oz. ALASKAN KING CRAB LEG – 32

5 oz. MAINE LOBSTER TAIL - 20

11 oz. MAINE LOBSTER TAIL – 40

11 oz. AUSTRALIAN LOBSTER TAIL – 60

\* All fish and seafood 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.

