

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 | 13

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 | 14

JUMBO PRAWN COCKTAIL

chilled gulf prawns, spicy cocktail sauce, lemon | 13

LOBSTER CROSTINI*

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

LOCAL OYSTERS on the HALF SHELL*

SEAFOOD SAMPLER PLATTER

lobster dip, calamari, garlic prawns, toasted baguette | 29

spicy cocktail sauce, champagne vinaigrette
three - 9 | half dozen - 16⁵⁰ | dozen - 28

DUNGENESS CRAB CAKE

lemon beurre blanc, arugula | 19

MANILA CLAMS

fresh dabob bay clams, garlic, white wine, fresh herbs |
15

TEMPURA FRIED PRAWNS

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

LOBSTER DIP

maine lobster, parmesan cheese, shaved onions, artichoke hearts, crostini | 17

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 | 7⁵⁰

BLT SALAD

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

From the Sea

SHELLFISH LOUIE SALAD

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

Juan Olivares, Executive Chef
March 2017

canadian bay shrimp | 16 dungeness crab | 26 crab & shrimp | 22
crisp greens, citrus vinaigrette, farm egg, grape tomatoes, cucumbers, louie dressing

CLAM LINGUINE

dabob bay manila clams, garlic, white wine,
butter, gremolata | 19⁵⁰

AGLIO PRAWNS

jumbo gulf prawns, extra virgin olive oil, basil, garlic, red
pepper flakes, lemon dressed arugula, brown butter
mashed potatoes | 24

MAPLE 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 | 34

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 | 52

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 | 34

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

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

ALASKAN KING CRAB LEGS

jumbo king crab legs, drawn butter, parmesan crusted potatoes, grilled asparagus
one leg (3/4#) - 45 | two legs - (1-1.2#) - 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, parmesan crusted potatoes, sautéed baby spinach, charred mini sweet peppers

10 oz TOP SIRLOIN | 30

16 oz RIBEYE | 38

8 oz FILET MIGNON | 40

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

offered Friday and Saturday evenings

blue cheese stuffed tomato, sautéed baby spinach, brown butter mashed potatoes, creamy horseradish, jus | 38

Worthy Additions - add to any entrée

Sautéed Cremini Mushrooms | 5

Sautéed Jumbo Garlic Prawns (3) | 8

Dungeness Crab Cake | 14

5 oz Maine Lobster Tail | 20

10 oz Alaskan King Crab Leg | 25

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.