

# LOBSTER SHOP

COMMENCEMENT BAY

## Lunch

### 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

#### MANILA CLAMS

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

#### 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\*

spicy cocktail sauce, champagne vinaigrette  
three - 9 | half dozen - 16<sup>50</sup> | dozen - 28

#### DUNGENESS CRAB CAKE

lemon beurre blanc, arugula | 19

#### LOBSTER STUFFED MUSHROOMS\*

sweet maine lobster, roasted fennel, cream cheese | 14

#### TEMPURA FRIED PRAWNS

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

#### LOBSTER DIP

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

#### SEAFOOD SAMPLER PLATTER

lobster dip, calamari, garlic 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<sup>50</sup>

#### 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 | 16    dungeness crab | 26    crab & shrimp | 22  
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 | 17

#### WARM SEAFOOD SALAD\*

fresh baby spinach, wild king salmon, seasonal fish, shrimp, hickory smoked bacon,  
kalamata olives, tomatoes, honey mustard dressing, parmesan cheese | 16<sup>50</sup>

### 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<sup>50</sup>

**TURKEY CRANBERRY**

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

## Combinations

**Soup or Salad with Half Sandwich | 14**

**SOUP**

Clam Chowder  
Lobster Bisque | add 2

**SALAD**

Caesar  
BLT  
Signature

**Soup & Salad | 12**

**SANDWICH**

Turkey Cranberry  
Lobster Melt | add 2  
Shrimp Po'Boy

## House Specialties

**FISH TACOS\***

alaskan cod | 15 wild king salmon | 16  
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 | 18

**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

**LOBSTER CARBONARA**

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

**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: 3 pieces 17 | 2 piece 14  
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 | 24

\*All fish and steaks are cooked to order. Consuming raw,  
**Chef**  
undercooked or unpasteurized food may increase your  
**2017**  
risk of food borne illness, particularly if you have certain  
medical conditions.

**Juan Olivares, Executive**

**March**