

Lobster Shop

~ COMMENCEMENT BAY ~

Tacoma Restaurant Week – Lunch Menu

Starters

Ahi Nachos*

yellowfin ahi tuna, crisp wontons,
avocado, cilantro slaw

Caesar Salad

crisp romaine, seasoned croutons,
parmesan, house made caesar dressing

Roasted Beet Salad

red and gold beets, mixed greens, point Reyes
blue cheese, roasted walnuts,
white balsamic vinaigrette

Lobster Bisque

rich lobster stock, cream, sweet vermouth

Entrees

Seafood Cioppino

alaskan salmon, tiger prawns, manila clams, penn cove mussels,
rich tomato broth, steamed jasmine rice, garlic crostini

Lobster Mac & Cheese

sweet maine lobster meat, brandied beecher's cheese sauce, conchiglie pasta,
local duris farms green beans, gruyere cheese topping

Seafood Brochette

skewer of wild caught salmon, day boat scallop, and gulf prawns,
roasted butternut squash risotto, asparagus spears, champagne cream sauce

Chicken, Bacon & Brie Sandwich

house smoked grilled chicken breast, brie cheese, daly's bacon,
honey crisp apple slaw, hand cut french fries

Desserts

Housemade Ice Cream

almond rocha crunch

Pear Bread Pudding

washington bartlett pears, bread custard,
golden raisins, spiced bourbon sauce

Caffé au Lait Crème Brulee

espresso infused custard, caramelized crust

Celestino Jimenez *Executive Chef*

*All seafood and beef is cooked to order. Consuming raw, undercooked, or unpasteurized food may increase your risk of foodborne illness.

Lobster Shop

~ COMMENCEMENT BAY ~

Tacoma Restaurant Week – Dinner Menu

Starters

Ahi Nachos*

yellowfin ahi tuna, crisp wontons,
avocado, cilantro slaw

Caesar Salad

crisp romaine, seasoned croutons,
parmesan, house made caesar dressing

Roasted Beet Salad

red and gold beets, mixed greens, point reyes
blue cheese, roasted walnuts,
white balsamic vinaigrette

Lobster Bisque

rich lobster stock, cream, sweet vermouth

Entrees

Seafood Brochette*

skewers of wild caught salmon, day boat scallops, and gulf prawns,
roasted butternut squash risotto, asparagus spears, champagne cream sauce

Lobster Mac & Cheese

sweet maine lobster meat, brandied beecher's cheese sauce, conchiglie pasta,
local duris farms green beans, gruyere cheese topping

Seafood Cioppino*

alaskan salmon, tiger prawns, manila clams, penn cove mussels,
rich tomato broth, steamed jasmine rice, garlic crostini

New York Strip Steak & Gulf Prawns*

pan seared 8-oz. NY strip steak, gulf prawns, cremini mushroom ala mama sauce

Desserts

Housemade Ice Cream

almond rocha crunch

Pear Bread Pudding

washington bartlett pears, bread custard,
golden raisins, spiced bourbon sauce

Caffé au Lait Crème Brulee

espresso infused custard, caramelized crust

Celestino Jimenez *Executive Chef*

*All seafood and beef is cooked to order. Consuming raw, undercooked, or unpasteurized food may increase your risk of foodborne illness.