

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

PRAWN COCKTAIL

chilled gulf prawns, spicy cocktail sauce, lemon | 13

LOBSTER CROSTINI*

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

DUNGENESS CRAB CAKE

lemon beurre blanc, arugula | 19

MANILA CLAMS

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

TEMPURA FRIED PRAWNS

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

LOBSTER STUFFED MUSHROOMS*

sweet maine lobster, roasted fennel, cream cheese | 14

LOBSTER DIP

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

SEAFOOD SAMPLER PLATTER

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

Soups & Salads

ADD THE FOLLOWING TO ANY SALAD

house smoked chicken breast | 4 grilled king salmon | 15 gulf prawns | 8 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 | 7⁵⁰

BLT SALAD

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

SMOKED CHICKEN COBB

house smoked chicken breast, romaine lettuce, avocado, blue cheese crumbles, bacon, grape tomatoes,
farm egg, point Reyes blue cheese dressing | 15

SHELLFISH LOUIE SALAD

sweet bay shrimp | 16 dungeness crab | 26 crab & sweet bay 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, gulf prawns, hickory smoked bacon,
kalamata olives, tomatoes, honey mustard dressing, parmesan cheese | 16⁵⁰

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 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 | 17⁵⁰

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 | 15 wild king salmon | 16

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

AGLIO PRAWNS

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: gulf prawns | 8 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

gulf prawns | 17

hand cut russet fries, coleslaw, lemon caper aioli

GRILLED MAINE LOBSTER

maine lobster, tarragon tomato relish, citrus dressed arugula, brown butter mashed potatoes | 24

CREMINI MUSHROOM CHICKEN

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

10 oz MAINE LOBSTER TAIL

brown butter mashed potatoes, seasonal vegetables | 45

DUNGENESS CRAB CAKE

lemon beurre blanc, pecan wild rice, broccolini | 20
additional cake | 14

NY STRIP STEAK*

certified angus beef, dry rubbed, herb butter, sautéed baby spinach, charred mini sweet peppers, brown butter mashed potatoes or hand cut russet fries | 24

*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.

Celestino Jimenez, Executive Chef
October 2017

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