

Lobster Shop

COMMENCEMENT BAY

THANKSGIVING

Featured Cocktails

SPARKLING PEAR

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

HOT BUTTERED BRANDY or RUM

housemade vanilla ice cream batter, cinnamon,
nutmeg, lemon twist | 8

WASHINGTON APPLE

heritage brown sugar bourbon, apple schnapps,
cranberry juice | 12

PUMPKIN SPICE MANHATTAN

jim beam honey bourbon, pumpkin spice liqueur,
grand marnier, angostura bitters | 9

Alcohol-Free Beverages

PEAR BASIL FIZZ

fresh basil, pear nectar, ginger ale | 6

POMEGRANATE MOJITO

pomegranate juice, lemon & lime,
fresh mint, soda | 7

PUMPKIN CHAI LATTE

fresh pumpkin, eggnog,
spiced chai tea, whipped cream | 6

Starters

OYSTERS on the HALF SHELL*

½ dozen lilliuap oysters, jalapeno cocktail sauce,
champagne mignonette | 13

MANILA CLAMS*

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

CRISPY CALAMARI

calamari steak strips, mini sweet peppers, lemon,
sweet and spicy aioli | 13

JUMBO PRAWN COCKTAIL

chilled gulf prawns, spicy cocktail sauce, lemon | 13

LOBSTER STUFFED MUSHROOMS*

sweet maine lobster, roasted fennel, cream cheese | 14

PECAN CRUSTED BAKED BRIE

sliced washington granny smith apples,
balsamic reduction, honey, crostini | 12

DUNGENESS CRAB CAKE

lemon beurre blanc, arugula | 19

LOBSTER DIP

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

SEAFOOD SAMPLER PLATTER

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

Soups & Salads

BUTTERNUT SQUASH BISQUE

toasted pumpkin seeds | 6

NEW ENGLAND CLAM CHOWDER

ocean clams, sautéed vegetables, cream | 6

ROASTED PEAR SALAD

brown butter roasted washington pears, crumbled
point eyes blue cheese, pear vinaigrette, roasted pecans | 8

LOBSTER BISQUE

rich lobster stock, sherry, cream | 8

CAESAR

crisp romaine, seasoned croutons, parmesan, caesar dressing | 7⁵⁰

RED and GOLD BEET SALAD

mixed greens, point reyes blue cheese,
roasted walnuts, white balsamic vinaigrette | 8

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

Celstino Jimenez | Executive Chef | 2017

Entrees

Traditional Thanksgiving Dinner

DIESTEL FARMS FRESH FREE RANGE ROASTED TURKEY

butterflake rolls with brandied apricot butter

pecan praline candied yams

cream and butter whipped potatoes

herb pan gravy

apple, cranberry, and kale stuffing

brussels sprouts with agrodulce

cranberry orange relish | 29⁹⁵

Kids 6-10 years | 13⁹⁵ Kids 5 and under | 5⁹⁵

Add the following to any entrée:

5 oz maine lobster tail | 20

jumbo garlic prawns (3) | 8

dungeness crab cake | 14

LINE CAUGHT CALIFORNIA STURGEON

pan seared, sherry-almandine glaze, fried leeks, butternut squash risotto | 27

PUMPKIN RAVIOLI

mascarpone, brown butter, sage, parmesan cheese, toasted pumpkin seeds | 22

SLOW ROASTED PRIME RIB* 12oz

blue cheese stuffed tomato, cream and butter whipped potatoes, creamy horseradish, jus | 38

ALASKAN DAYBOAT SCALLOPS*

pan seared, macadamia nuts, wild mushroom risotto, baby spinach, cabernet reduction, lemon beurre blanc | 34

WILD CAUGHT ALASKAN KING SALMON*

grilled king salmon fillet, maple glaze, apple mushroom ragout, pan fried risotto cake | 32

CEDAR PLANK SEAFOOD TRIO*

5 oz maine lobster tail, wild caught alaskan king salmon fillet, oven roasted jumbo gulf prawns, cream and butter whipped potatoes, bacon-cherry green beans almandine, champagne cream | 52

LOBSTER CARBONARA

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

10 oz AUSTRALIAN LOBSTER TAIL | 65

10 oz MAINE LOBSTER TAIL | 45

king of the cold water lobster or east coast atlantic lobster, lemon-scented baby rainbow potatoes, pan roasted local root vegetables

ALASKAN KING CRAB LEGS | 65

jumbo king crab legs, drawn butter, pan roasted local root vegetables, lemon-scented baby rainbow potatoes

* 8 oz. FILET MIGNON, MISTY ISLE FARMS, VASHON ISLAND

dry rubbed, herb butter, white truffle dusted smashed potatoes, sautéed baby spinach, charred mini sweet peppers | 40

Thanksgiving Accompaniments to Share

GREEN BEANS with MUSHROOM CREAM AND FRIZZLED ONIONS | 7

OYSTER STUFFING | 8

CRANBERRY-APPLE & KALE STUFFING | 7

PECAN PRALINE CANDIED YAMS | 7

BRUSSELS SPROUTS with AGRODULCE | 7

* All seafood and beef is cooked to order. Consuming, raw, undercooked or unpasteurized food may increase your risk of foodborne illness, particularly if you have certain medical conditions.

