

Lobster Shop

Happy Valentine's Day

Love Potions

BLUSHING LADY

hendricks gin, st. germain liqueur,
champagne, strawberries - 10

PERFECT PAIR

absolut pear vodka, pear nectar,
st. germain liqueur, champagne - 10

LOVE LETTER

toasted caramel bourbon, baileys irish cream,
caramel, chocolate - 10

SINGLE LADY

champagne vueve clicquot rose, absolut citron vodka
raspberries, mint, absolut citron vodka - 15

Starters

OYSTERS ON THE HALF SHELL

local hood canal oysters, jalapeno cocktail sauce,
champagne mignonette
dozen - 28 | ½ dozen - 16⁵⁰ | ¼ dozen - 9

BAKED BRIE

pecan crusted brie, washington granny smith apples,
balsamic reduction, honey, toasted crostini - 11

CRISPY CALAMARI

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

LOBSTER STUFFED MUSHROOMS*

sweet maine lobster, roasted fennel,
cream cheese - 14

MUSSELS ROCKEFELLER*

penn cove mussels, white wine, garlic, shallots,
bacon, spinach, pernod, cream, crostini - 14

LOBSTER DIP

maine lobster meat, artichoke hearts,
parmesan, baguette - 17

DUNGENESS CRAB CAKE

all crab, lemon beurre blanc, arugula - 19

PAN FRIED OYSTERS

hood canal yearling oysters,
cracker crust, house recipe red sauce - 15

SAMPLER PLATTER

maine lobster dip, crispy calamari, tempura prawns - 29

CHILLED SEAFOOD TOWER

poached white gulf prawns, hood canal oysters in-the-half-shell, ½ lb. king crab leg,
head on tiger prawns, ahi poke salad - serves 3-5 people - 69

Soups & Salads

LOBSTER BISQUE

rich lobster stock, sweet vermouth, cream - 8

NEW ENGLAND CLAM CHOWDER

ocean clams, sautéed vegetables, cream - 6

RED AND GOLD BEET SALAD

mixed greens, red and gold beets, raspberry vinaigrette, chevre, roasted walnuts - 8

BLT SALAD

bibb lettuce, applewood smoked bacon, grape tomatoes,
point reyes blue cheese vinaigrette, point reyes blue cheese crumbles - 8

CAESAR SALAD

fresh romaine hearts, seasoned croutons, parmesan, housemade caesar dressing - 7⁵⁰

From the Sea

AGLIO PRAWNS

jumbo gulf prawns, basil, garlic, red pepper flakes,
extra virgin olive oil, citrus dressed arugula,
butter whipped potatoes - 26

GRILLED MAINE LOBSTER TAILS

sweet maine lobster, tarragon lemon vinaigrette,
butter whipped potatoes, citrus dressed
arugula - 32

WILD KING SALMON

seared alaskan king salmon fillet, butter whipped
potatoes, locally foraged mushroom forestière ragout,
roasted brussels sprouts - 32

LOBSTER CARBONARA

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

DAY BOAT SCALLOPS*

pan seared scallops, jalapeno polenta, braised chard,
bacon and red onion marmalade,
warm frisée salad - 34

SWORDFISH PICCATA

atlantic swordfish, caper berries, cremini mushrooms,
capers, artichoke hearts, white wine-lemon butter
sauce, truffle salted fingerling potatoes - 26

ALASKAN KING CRAB LEGS

jumbo king crab legs, sweet cream butter, truffle salted fingerling potatoes, roasted brussels sprouts
1 leg (3/4#) - 45 | 2 legs (1-1/2#) - 65

10 oz. AUSTRALIAN LOBSTER TAIL - 65

10 oz. MAINE LOBSTER TAIL - 45

king of the cold water lobster or east coast atlantic lobster, melted butter,
truffle salted fingerling potatoes, roasted root vegetables

From the Ranch & Garden

FETTUCINE PRIMAVERA

mushrooms, yellow squash, zucchini, sweet onion, red bell pepper, garlic cream sauce - 6
add: canadian bay shrimp | 3 grilled chicken breast | 4 grilled king salmon | 15 5oz maine lobster tail | 20

CREMINI MUSHROOM CHICKEN

pan seared chicken breast, cremini mushroom and marsala cream sauce,
cream whipped potatoes, sautéed spinach - 21

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

available from 4:00 pm

blue cheese stuffed tomato, sautéed spinach, cream whipped potatoes, creamy horseradish, jus - 38

CHARBROILED CENTER CUT FILET MIGNON*

8 oz. mysty isle beef filet, white truffle dusted smashed potatoes, sautéed baby spinach,
charred mini sweet peppers - 40

Combinations

CEDAR PLANK SEAFOOD TRIO*

5 oz. maine lobster tail, wild king salmon fillet & jumbo garlic prawns,
brown butter whipped potatoes, broccolini, champagne cream - 52

SIGNATURE STEAK & LOBSTER OSCAR*

8 oz. angus filet mignon, maine lobster, parmesan crusted potatoes,
mango beurre blanc, asparagus - 50

Worthy Additions add to any entree

SAUTEED CREMINI MUSHROOMS - 5

BLUE CHEESE STUFFED TOMATO - 4

SAUTEED JUMBO GARLIC PRAWNS* (3) - 8

DUNGENESS CRAB CAKE* - 14

10 oz. ALASKAN KING CRAB LEG* - 25

5 oz. MAINE LOBSTER TAIL* - 20

12 oz. MAINE LOBSTER TAIL* - 40

12 oz. AUSTRALIAN LOBSTER TAIL* - 65

* All fish and seafood 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.

