

Lobster Shop

COMMENCEMENT BAY

Dinner

Featured Sips

IDLE HOUR MANHATTAN

seattle distilling, "idle hour" whiskey, brovo
chocolate boomerang amaro, bitters | 14

BLACKBERRY LEMONADE

stoli vanilla, house made blackberry
lemonade | 10

STRAWBERRY SMASH

hendrick's gin, st. germain, champagne,
fresh strawberries, lemon | 11

SPARKLING PEAR

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

Starters

CRISPY CALAMARI

calamari steak strips, mini sweet peppers, lemon, sweet
and spicy aioli | 14

AHI TUNA*

seared ahi tuna, sesame seeds, jasmine rice,
asian slaw, soy chili sauce | 17

LOBSTER STUFFED MUSHROOMS*

sweet maine lobster, roasted fennel, cream cheese | 14

PRAWN COCKTAIL

chilled gulf prawns, jalapeno cocktail sauce,
cucumber relish, tortilla chips | 16

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 | 16

TEMPURA FRIED PRAWNS

skewered 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, tempura prawns, toasted baguette,
sweet and spicy aioli, soy chili sauce | 29

Soups & Salads

LOBSTER BISQUE

rich lobster stock, sweet vermouth, cream | 9

NEW ENGLAND CLAM CHOWDER

ocean clams, sautéed sweet onions, potatoes, celery,
thyme, cream | 7

SIGNATURE SALAD

baby mixed greens, point reyes blue cheese, granny smith
apples, candied pecans, citrus vinaigrette | 8⁵⁰

CAESAR

crisp romaine, seasoned croutons, parmesan,
caesar dressing | 8⁵⁰

BLT SALAD

bibb lettuce, applewood smoked bacon, grape tomatoes, point reyes
blue cheese vinaigrette, point reyes blue cheese crumbles | 9

We customarily present 1 guest check to parties of 9 or more.

Celestino Jimenez, Executive Chef

March 2018

From the Sea

SHELLFISH LOUIE SALAD

sweet bay shrimp | 18 dungeness crab | 27 crab & sweet bay shrimp | 24
crisp greens, citrus vinaigrette, farm egg, grape tomatoes, cucumbers, louie dressing

CLAM LINGUINE

dabob bay manila clams, garlic, white wine,
butter, gremolata | 19⁵⁰

AGLIO PRAWNS

gulf prawns, extra virgin olive oil, basil, garlic, red pepper
flakes, lemon dressed arugula, cream whipped
potatoes | 26

MAPLE GLAZED WILD KING SALMON*

seared alaskan king salmon fillet, maple glaze, apple
mushroom ragout, fried risotto cake | 32

PAN SEARED DAY BOAT SCALLOPS*

pan seared scallops, jalapeno polenta, braised chard,
bacon and red onion marmalade | 35

CEDAR PLANKED WILD KING SALMON*

oven roasted alaskan king salmon,
lemon beurre blanc, pecan wild rice,
broccolini | 32

CEDAR PLANKED SEAFOOD TRIO*

5 oz maine lobster tail, wild alaskan king salmon fillet,
gulf prawns, cream whipped potatoes,
broccolini, champagne cream | 52

GRILLED MAINE LOBSTER TAILS

sweet maine lobster, tarragon tomato relish, cream whipped potatoes, citrus dressed arugula | 32

LOBSTER CARBONARA

maine lobster tails, sherry, garlic, shallots, lobster cream sauce, bacon,
sweet peas, cracked black pepper, linguine | 35

DUNGENESS CRAB CAKES

lemon beurre blanc, pecan wild rice, broccolini | 34

10 oz AUSTRALIAN LOBSTER TAIL | 65 12 oz MAINE LOBSTER TAIL | 45

king of the cold water lobster or east coast atlantic lobster,
white truffle dusted smashed potatoes, grilled asparagus

ALASKAN KING CRAB LEGS

jumbo king crab legs, drawn butter, white truffle dusted smashed potatoes, grilled asparagus
one leg (3/4#) - 45 | two legs - (1-1/2#) - 65

From the Ranch & Garden

FETTUCINE PRIMAVERA

mushrooms, yellow squash, zucchini, sweet onion, red bell pepper, garlic cream sauce | 18
add: gulf prawns | 8 grilled chicken breast | 5 grilled wild king salmon | 15 5 oz maine lobster tail | 20

CREMINI MUSHROOM CHICKEN

cremini mushroom marsala cream sauce, cream whipped potatoes, sautéed baby spinach | 24

NEW YORK STRIP STEAK*

12 oz. certified angus beef, dry rubbed, herb butter, white truffle dusted smashed potatoes,
sautéed baby spinach, charred mini sweet peppers | 36

CHARBROILED CENTER CUT FILET MIGNON*

8 oz. misty isle, vashon island, beef filet, dry rubbed, herb butter,
white truffle dusted smashed potatoes, sautéed baby spinach, charred mini sweet peppers | 42

Worthy Additions - add to any entrée

Sautéed Cremini Mushrooms | 5

5 oz Maine Lobster Tail | 20

Sautéed Garlic Prawns (3) | 8

10 oz Alaskan King Crab Leg | 25

Dungeness Crab Cake | 14

12 oz Maine Lobster Tail | 38

*All seafood and beef 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.