

Lobster Shop

COMMENCEMENT BAY

TACOMA RESTAURANT WEEK

3 Course Dinner | 30

Starters

AHI NACHOS*

hawaiian ahi tuna, crisp wontons,
avocado, cilantro slaw, sriracha aioli

CAESAR SALAD

crisp romaine, seasoned croutons, parmesan,
housemade caesar dressing

ROASTED BEET SALAD

red and gold beets, spring greens, chevre,
raspberry vinaigrette

LOBSTER BISQUE

rich lobster stock, cream,
sweet vermouth

Entrées

THAI SEAFOOD STEW

wild caught salmon, white gulf prawns, manila
clams, penn cove mussels, coconut curry broth,
jasmine rice

KING SALMON NICOISE SALAD*

herb crusted british columbia salmon, seasonal
greens, white balsamic vinaigrette, kalamata olives,
haricots verts, roasted fingerling potatoes, capers,
red onion, pear tomato, hard-boiled egg

BRANDIED PRAWN LINGUINI

white gulf prawns, locally foraged spring
mushrooms, asparagus spears, tomatoes,
linguini pasta, brandied lobster cream sauce

STEAK SALAD*

certified angus beef new york strip steak, mixed
baby greens, frizzled onions, roasted onions,
beefsteak tomatoes, blue cheese crumbles, blue
cheese vinaigrette, seasoned housemade croutons

TWIN PETIT MAINE LOBSTER TAILS* | Add 6

two 4-oz. maine lobster tails, truffle salted fingerling potatoes, fresh asparagus

STEAK & MUSHROOMS* | Add 6

certified angus beef 12 oz. new york strip steak, smashed fingerling potatoes,
balsamic grilled mushrooms, fresh asparagus

Desserts

BANANA CREAM CRÈME BRÛLÉE

crème de banana infused custard, caramelized
banana, sugar crust

DARK CHOCOLATE CUPCAKE

vanilla infused cream cheese frosting,
white chocolate shavings

HOUSEMADE ICE CREAM

salted caramel

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, especially if you have certain medical conditions.

