

# Lobster Shop

COMMENCEMENT BAY

## Dinner

### Featured Sips

#### CARAMEL APPLE SPARKLER

stoli caramel vodka, martinelli's sparkling cider,  
champagne | 9

#### TEA TODDY

blended whiskey, orange spice hot tea,  
honey, fresh lemon | 8

#### CRANBERRY MARGARITA

cazadores silver tequila, cointreau,  
cranberry juice, fresh lime | 11

#### BOURBON CIDER

heritage brown sugar bourbon, scrappy's  
orange bitters, spiced hot cider | 8

### 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 | 15

#### 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

#### STEAMED CLAMS

fresh 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 | 18

#### 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 | 8

#### SIGNATURE SALAD

baby mixed greens, point reyes blue cheese, granny smith  
apples, candied pecans, citrus vinaigrette | 8<sup>50</sup>

#### CAESAR

crisp romaine, seasoned croutons, parmesan,  
caesar dressing | 8<sup>50</sup>

#### 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.

*Justin Meyer*, Executive Chef

November 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 FETTUCCINE

fresh clams, garlic, white wine, lemon garlic cream,  
gremolata | 19<sup>50</sup>

### AGLIO PRAWNS

gulf prawns, extra virgin olive oil, basil, garlic, red pepper  
flakes, lemon dressed arugula, brown butter mashed  
potatoes | 26

### BC KING SALMON\*

grilled with olive oil and lemon juice, garlic parmesan  
fingerling potatoes, mediterranean relish, local  
asparagus | 32

### PAN SEARED DAY BOAT SCALLOPS\*

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

### CEDAR PLANKED BC KING SALMON\*

house dry rub, cedar plank roasted salmon fillet, lemon  
beurre blanc, pecan wild rice, candied beets, local  
asparagus | 32

### CEDAR PLANKED SEAFOOD TRIO\*

5 oz maine lobster tail, bc king salmon fillet,  
gulf prawns, butter whipped mashed potatoes,  
broccolini, champagne cream | 52

### GRILLED MAINE LOBSTER TAILS

sweet maine lobster, tarragon tomato relish, butter 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

### VEGETARIAN LINGUINE POMODORO

grilled summer vegetables, sweet and spicy pomodoro sauce, balsamic drizzle | 18  
add: gulf prawns | 8      grilled chicken breast | 5      grilled bc king salmon | 15      5 oz maine lobster tail | 20

### CREMINI MUSHROOM CHICKEN

cremini mushroom marsala cream sauce, butter whipped mashed 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

12 oz Maine Lobster Tail | 40

Dungeness Crab Cake | 14

10 oz Australian Lobster Tail | 60

10 oz Alaskan King Crab Leg | 25

\*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.