

# Lobster Shop

COMMENCEMENT BAY

## THANKSGIVING

### Featured Cocktails

#### SPARKLING PEAR

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

#### HOT BUTTERED RUM or BRANDY

housemade vanilla ice cream batter, cinnamon,  
nutmeg, lemon twist | 9

#### WASHINGTON APPLE

locally distilled 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

#### POMEGRANATE LEMONADE

house pressed lemonade, pomegranate  
juice, pomegranate seeds | 5

#### PEAR BASIL FIZZ

fresh basil, pear nectar, ginger ale | 6

#### CINNAMON LATTE

espresso, housemade vanilla ice cream  
batter, cinnamon, nutmeg,  
whipped cream | 6

### Starters

#### OYSTERS on the HALF SHELL\*

½ dozen lillwaup oysters, jalapeno cocktail sauce,  
champagne mignonette | 18

#### MANILA CLAMS\*

locally harvested dabob bay clams, garlic, white wine,  
lemon scented garlic herb butter | 15

#### CRISPY CALAMARI

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

#### JUMBO PRAWN COCKTAIL

chilled gulf prawns, spicy cocktail sauce, lemon | 16

#### LOBSTER STUFFED MUSHROOMS\*

sweet maine lobster, roasted fennel, cream cheese | 15

#### CRANBERRY PRALINE BAKED BRIE

baked brie, cranberry chutney, pecan praline  
topping, crostini | 14

#### DUNGENESS CRAB CAKE

sweet mustard-basil beurre blanc,  
fennel-orange arugula salad | 19

#### LOBSTER DIP

maine lobster, parmesan cheese, shaved onions,  
artichoke hearts, grilled baguette | 18

#### 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 | 8

#### LACINATO KALE SALAD

lacinato kale, dried tart cherries, sherry vinaigrette,  
shaved parmesan, roasted pecans | 8

#### LOBSTER BISQUE

rich lobster stock, sherry, cream | 9

#### CAESAR

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

#### 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.

*Justin Mers*

Corporate Executive Chef | 2018

# Entrees

## Traditional Thanksgiving Dinner

### DIESTEL FARMS FRESH FREE RANGE ROASTED TURKEY

Butter flake 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 sauce | 33<sup>95</sup>

Kids 6-10 years | 14<sup>95</sup> Kids 5 and under | 6<sup>95</sup>

### Add the following to any entrée:

5 oz maine lobster tail | 20 jumbo garlic prawns (2) | 8 dungeness crab cake | 15

#### DUNGENESS CRAB STUFFED MAHI

mahi mahi, dungeness crab and parmesan-cream cheese stuffing,  
pecan wild rice, steamed asparagus, blood orange beurre blanc | 38

#### PUMPKIN RAVIOLI

mascarpone, brown butter, sage, parmesan cheese, toasted pumpkin seeds | 24

#### SLOW ROASTED PRIME RIB\* 12oz

blue cheese stuffed tomato, cream and butter whipped potatoes, sautéed spinach, creamy horseradish, jus | 39

#### ALASKAN DAYBOAT SCALLOPS\*

jalapeno-corn polenta, bacon marmalade, braised chard, lemon beurre blanc | 35

#### CEDAR PLANK KING SALMON\*

house rubbed king salmon, pecan wild rice, candied beets, steamed asparagus, lemon beurre blanc, salsa verde | 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 almondine, champagne cream | 52

#### LOBSTER CARBONARA

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

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 | 42

## 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.

