

LOBSTER SHOP

COMMENCEMENT BAY

Lunch

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

PRAWN COCKTAIL

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

LOBSTER STUFFED MUSHROOMS*

sweet maine lobster, roasted fennel, cream cheese | 15

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 | 29

Soups & Salads

ADD THE FOLLOWING TO ANY SALAD

grilled chicken breast | 5 grilled king salmon | 15 gulf prawns | 8 5 oz maine lobster tail | 20

LOBSTER BISQUE

rich lobster stock, sweet vermouth, cream | 9

SIGNATURE SALAD

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

NEW ENGLAND CLAM CHOWDER

ocean clams, sautéed sweet onions, potatoes, celery, thyme, cream | 8

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

CLASSIC COBB SALAD

grilled chicken breast, romaine lettuce, avocado, point reyes blue cheese crumbles, bacon, grape tomatoes, farm egg, point reyes blue cheese dressing | 16

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

WARM SEAFOOD SALAD*

fresh baby spinach, bc king salmon, seasonal fish, gulf prawns, hickory smoked bacon, kalamata olives, tomatoes, honey mustard dressing, parmesan cheese | 18

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

GF Most of our menu selections are available with gluten-free options, but we are not a gluten-free kitchen and do not have separate cooking equipment. Your server or the chef will be happy to assist you in planning your meal.

Sandwiches

served with your choice of hand cut russet fries, pecan wild rice, or 'simple' greens

CRISPY FISH

craft beer battered alaskan cod, lemon caper aioli, tomato, lettuce, toasted pub bun | 13

SHRIMP PO'BOY

crispy gulf prawns, coleslaw, remoulade, grilled ciabatta roll | 15

ALL-AMERICAN BACKYARD BURGER*

angus beef, white cheddar cheese, caramelized onions, lettuce, tomato | 14

PRIME RIB DIP*

shaved ribeye, caramelized onions, garlic butter, toasted roll, jus | 16

LOBSTER MELT

maine lobster, parmesan cheese, artichoke hearts, shaved onions, tomato, cheddar cheese, toasted croissant | 17⁵⁰

TURKEY CRANBERRY

sliced turkey breast, cranberry sauce, cream cheese, mayonnaise, lettuce, tomato, wheat bread | 13

Combinations

Soup or Salad with Half Sandwich | 15

Soup & Salad | 14

SOUP

Clam Chowder

Lobster Bisque | add 1

SALAD

Caesar

BLT

Signature

SANDWICH

Turkey Cranberry

Lobster Melt | add 2

Shrimp Po'Boy

House Specialties

FISH TACOS*

fried alaskan cod | 15 seared wild king salmon | 17
cilantro-lime slaw, salsa roja, spring green salad with
tomatoes, avocado, sweet onion,
citrus vinaigrette

AGLIO PRAWNS

gulf prawns, extra virgin olive oil, basil, garlic, red pepper
flakes, lemon dressed arugula, butter
whipped potatoes | 18

VEGETARIAN LINGUINE POMODORO

grilled summer vegetables, sweet and spicy pomodoro
sauce, balsamic drizzle | 16

add: gulf prawns | 8 grilled chicken breast | 5
grilled bc king salmon | 15 5 oz maine lobster tail | 20

LOBSTER CARBONARA

maine lobster, sherry, garlic, shallots, lobster cream
sauce, bacon, sweet peas, cracked black pepper,
linguini | 24

CEDAR PLANKED BC KING SALMON*

house dry rub, cedar plank roasted salmon fillet, lemon
beurre blanc, pecan wild rice, candied beets,
local asparagus | 21

FISH FRY your choice of:

alaskan cod: 3 pieces - 17 | 2 pieces - 14
gulf prawns | 17
hand cut russet fries, coleslaw, lemon caper aioli

GRILLED MAINE LOBSTER

maine lobster, tarragon tomato relish, citrus dressed
arugula, butter whipped potatoes | 24

CREMINI MUSHROOM CHICKEN

cremini mushroom marsala cream sauce, butter whipped
potatoes, sautéed baby spinach | 14

12 oz MAINE LOBSTER TAIL

brown butter mashed potatoes, seasonal vegetables | 45

DUNGENESS CRAB CAKE

lemon beurre blanc, pecan wild rice, broccolini | 20
additional cake | 14

NEW YORK STRIP STEAK*

certified angus beef, dry rubbed, herb butter, sautéed
baby spinach, charred mini sweet peppers, white
truffle dusted smashed potatoes or
hand cut russet fries | 24

Justin Meyer, Executive Chef

*All fish and steaks are cooked to order. Consuming raw undercooked or unpasteurized food may increase your risk of food borne illness, particularly if you have certain medical conditions.

Spring 2019