

# Lobster Shop

COMMENCEMENT BAY

## Dinner

### Featured Sips

#### HERITAGE CIDER

locally distilled heritage brown sugar bourbon, hot  
cider, cinnamon stick | 10

#### SPARKLING PEAR

absolut pear vodka, pear nectar, st. germain,  
champagne | 12

#### LIMONCELLO COLLINS

housemade limoncello, cadee vodka,  
lemon, club soda | 11

#### LAVENDER LEMONDROP

cadee vodka, housemade lavender syrup,  
fresh lemon | 12

### Starters

#### CRISPY CALAMARI

calamari steak strips, mini sweet peppers,  
lemon, sweet and spicy aioli | 15

#### AHI TUNA\*

seared ahi tuna, sesame seeds, jasmine rice,  
asian slaw, soy chili sauce | 19

#### LOBSTER STUFFED MUSHROOMS\*

sweet maine lobster, roasted fennel, cream cheese | 16

#### LOBSTER DIP

maine lobster, parmesan cheese, shaved onions, artichoke  
hearts, crostini | 18

#### LOBSTER CROSTINI\*

sweet maine lobster, teardrop tomatoes, basil,  
shallots, sherry vinegar, parsley | 16

#### DUNGENESS CRAB CAKE

lemon beurre blanc, arugula | 21

#### STEAMED CLAMS

manilla clams, fennel, shallots, uli's sweet italian sausage,  
garlic, white wine, pernod, sundried tomato butter, toasted  
baguette | 18

#### TEMPURA FRIED PRAWNS

skewered gulf prawns, soy chili sauce,  
pickled cucumber and red onion | 15

#### SEAFOOD SAMPLER PLATTER

lobster dip, calamari, tempura prawns, toasted baguette | 32

### Soups & Salads

#### LOBSTER BISQUE

rich lobster stock, sweet vermouth, cream | 10

#### SIGNATURE SALAD

baby mixed greens, point reyes blue cheese, granny smith  
apples, candied pecans, citrus vinaigrette | 9

#### NEW ENGLAND CLAM CHOWDER

ocean clams, sautéed sweet onions, potatoes,  
celery, thyme, cream | 9

#### BRUSSELS SPROUTS CAESAR

shaved brussels sprouts, seasoned croutons,  
parmesan, caesar dressing, anchovie filets | 9<sup>50</sup>

#### BLT SALAD

bibb lettuce, applewood smoked bacon, grape tomatoes,  
point reyes blue cheese vinaigrette, point reyes blue cheese crumbles | 11

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

*Justin Meyer*, Executive Chef

**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.

Winter 2020

## From the Sea

### SHELLFISH LOUIE SALAD

dungeness crab | 28      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 | 23

### AGLIO PRAWNS

sweet jumbo gulf prawns, basil, garlic, red pepper  
flakes, lemon dressed arugula, butter whipped  
potatoes | 27

### LOBSTER CARBONARA

maine lobster tails, sherry, garlic, shallots,  
lobster cream sauce, bacon, sweet peas,  
cracked black pepper, linguine | 38

### 10 oz AUSTRALIAN LOBSTER TAIL | 75

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

### 10 oz MAINE LOBSTER TAIL | 50

### ALASKAN KING CRAB LEGS

jumbo king crab legs, drawn butter, white truffle dusted potatoes, grilled asparagus  
one leg (3/4 lb.) – 50 | two legs (1-1/2 lb.) - 70

## From the Ranch & Garden

### VEGETARIAN LINGUINE POMODORO

grilled summer vegetables, sweet and spicy pomodoro sauce, balsamic drizzle | 19  
add: gulf prawns | 10    grilled chicken breast | 6    grilled bc king salmon | 20    5 oz maine lobster tail | 25

### CREMINI MUSHROOM CHICKEN

pan seared chicken breast, cremini mushroom marsala cream sauce,  
butter whipped potatoes, sautéed baby spinach | 27

### USDA PRIME NEW YORK STRIP STEAK\*

12 oz. usda prime center cut strip loin, rosemary-tarragon butter,  
beeher's flagship and gruyere cheese potato gratin,  
pernod scented spinach, charred grape tomatoes | 48

### CHARBROILED CENTER CUT FILET MIGNON\*

8 oz. usda prime beef filet, rosemary-tarragon butter,  
beeher's flagship and gruyere cheese potato gratin,  
pernod scented spinach, charred grape tomatoes | 50

## Worthy Additions - add to any entrée

Sautéed Cremini Mushrooms | 5

Sautéed Garlic Prawns (3) | 10

Dungeness Crab Cake | 18

5 oz Maine Lobster Tail | 25

10 oz Maine Lobster Tail | 45

10 oz Australian Lobster Tail | 65

10 oz Alaskan King Crab Leg | 40

\*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.