

LOBSTER SHOP

COMMENCEMENT BAY

Lunch

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

ADD THE FOLLOWING TO ANY SALAD

grilled chicken breast | 6 grilled king salmon | 20 gulf prawns | 10 5 oz maine lobster tail | 25

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 | 9⁵⁰

BLT SALAD

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

CLASSIC COBB SALAD

grilled chicken breast, romaine lettuce, avocado, point reyes blue cheese crumbles, bacon, grape tomatoes, farm egg, point reyes blue cheese vinaigrette | 17

SHELLFISH LOUIE SALAD

sweet bay shrimp | 18 dungeness crab | 28 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 | 20

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

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 | 16⁵⁰

ALL-AMERICAN BACKYARD BURGER*

angus beef, white cheddar cheese, caramelized onions, lettuce, tomato | 16

PRIME RIB DIP*

shaved ribeye, caramelized onions, garlic butter, toasted roll, jus | 19

LOBSTER MELT

maine lobster, parmesan cheese, artichoke hearts, shaved onions, tomato, cheddar cheese, toasted croissant | 19

TURKEY CRANBERRY

sliced turkey breast, cranberry sauce, cream cheese, mayonnaise, lettuce, tomato, wheat bread | 15

Combinations

Soup or Salad with Half Sandwich | 16

Soup & Salad | 15

SOUP

Clam Chowder

Lobster Bisque | add 1

SALAD

Caesar

BLT

Signature

SANDWICH

Turkey Cranberry

Lobster Melt | add 2

Shrimp Po'Boy

House Specialties

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 | 10 grilled chicken breast | 6
grilled bc king salmon | 20 5 oz maine lobster tail | 25

LOBSTER CARBONARA

maine lobster, sherry, garlic, shallots, lobster cream sauce, bacon, sweet peas, cracked black pepper, linguini | 28

CEDAR PLANKED BC KING SALMON*

house dry rub, cedar plank roasted salmon filet, ruby onion beurre blanc, horseradish cream, syracuse salt potato hash, grilled asparagus | 28

FISH FRY your choice of:

alaskan cod: 3 pieces- 20 | 2 pieces - 17

gulf prawns | 18

hand cut russet fries, coleslaw, lemon caper aioli

CREMINI MUSHROOM CHICKEN

cremini mushroom marsala cream sauce, butter whipped potatoes, sautéed baby spinach | 16

10 oz MAINE LOBSTER TAIL

butter whipped mashed potatoes, seasonal vegetables | 50

NEW YORK STRIP STEAK*

certified angus beef, rosemary-tarragon butter, beecher's flagship and gruyere cheese potato gratin, pernod scented spinach, charred grape tomatoes | 28

Justin Meyer, Executive Chef

Winter 2020

*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.