

LOBSTER SHOP

COMMENCEMENT BAY

Dinner

Featured Sips

MARIONBERRY MOJITO

wild roots craft marionberry vodka,
fresh mint & lime | 12

BOURBON FIZZ

jim beam honey, aperol,
fresh muddled orange, club soda | 9

LIMONCELLO COLLINS

housemade limoncello, cadee gin,
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

LOBSTER DIP

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

LOUISIANA STYLE BBQ PRAWNS

| white gulf prawns, louisiana style bbq butter, white wine
reduction, butter whipped potatoes, grilled crostini | 17

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, white wine, lemon-herb butter,
garlic crostini | 18

SEAFOOD SAMPLER PLATTER

lobster dip, calamari, louisiana bbq prawns, toasted baguette | 32

Soups & Salads

LOBSTER BISQUE

rich lobster stock, sweet vermouth, cream | 11

NW BERRY SALAD

baby mixed greens, strawberries, blueberries, and
raspberries, point Reyes blue cheese, candied pecans,
citrus vinaigrette | 10

NEW ENGLAND CLAM CHOWDER

ocean clams, sautéed sweet onions, potatoes,
celery, thyme, cream | 10

CAESAR SALAD

cut romaine lettuce, seasoned croutons,
parmesan, caesar dressing | 9⁵⁰

SHELLFISH LOUIE SALAD

sweet bay shrimp | 18 dungeness crab | 28 crab & sweet bay shrimp | 24
crisp greens, citrus vinaigrette, farm egg, grape tomatoes, louie dressing

Add the following to any salad

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

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.

Justin Meyer, Executive Chef

July, 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.

From the Sea

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

CEDAR PLANKED BC KING SALMON*

house dry rub, cedar plank roasted salmon filet, mediterranean quinoa salad,
balsamic-charred summer vegetables, lemon beurre blanc | 35

10 oz AUSTRALIAN LOBSTER TAIL | 75 10 oz MAINE LOBSTER TAIL | 50

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

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, beecher'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, beecher's flagship and gruyere cheese
potato gratin, pernod scented spinach, charred grape tomatoes | 50

Worthy Additions - add to any entree

Sautéed Cremini Mushrooms | 5

5 oz Maine Lobster Tail | 25

Sautéed Garlic Prawns (3) | 10

10 oz Maine Lobster Tail | 45

Dungeness Crab Cake | 18

10 oz Australian Lobster Tail | 65

10 oz Alaskan King Crab Leg | 40

Desserts

NORTHWEST BERRY COBBLER

strawberries, blueberries, raspberries, buttered oat topping,
nutmeg, cinnamon, vanilla ice cream | 9

FLOURLESS CHOCOLATE CAKE

salted caramel sauce, chocolate sauce, vanilla ice cream | 9

SEASONAL SORBET | 6

PEANUT BUTTER PIE

chocolate wafer cookie crust, creamy peanut butter
center, chocolate ganache | 10

CRÉME BRULEE

rich vanilla custard, caramelized raw sugar crust | 9

HOUSE MADE ICE CREAM

seasonal selection | 7

