

# LOBSTER SHOP

COMMENCEMENT BAY

## Lunch

### Featured Sips

#### MARIONBERRY MOJITO

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

#### CUCUMBER MARTINI

cru 82 cucumber vodka, canton ginger liqueur, cucumber,  
fresh lime | 12

#### WOODINVILLE OLD FASHIONED

woodinville bourbon, scrappy's orange bitters, muddled  
orange, cherry | 14

#### LAVENDER LEMONDROP

heritage vodka, housemade lavender syrup, fresh lemon | 12

### Starters

#### CRISPY CALAMARI

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

#### LOBSTER CROSTINI

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

#### LOBSTER DIP

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

#### DUNGENESS CRAB CAKE

lemon beurre blanc, arugula, | 21

#### LOUISIANA STYLE BBQ PRAWNS

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

#### 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

#### NEW ENGLAND CLAM CHOWDER

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

#### PEAR SALAD

asian pears, point Reyes blue cheese,  
candied pecans, baby mixed greens,  
citrus vinaigrette | 10

#### CAESAR SALAD

cut romaine lettuce, seasoned croutons,  
parmesan, caesar dressing | 9<sup>50</sup>

#### 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

### *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.

\*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.

# Sandwiches

*served with your choice of hand cut russet fries, or 'simple' greens*

## CRISPY FISH

craft beer battered alaskan cod, lemon caper aioli, tomato, lettuce, toasted pub bun | 16

## SHRIMP PO'BOY

crispy gulf prawns, coleslaw, remoulade, grilled ciabatta roll | 17

## ALL-AMERICAN BACKYARD BURGER\*

angus beef, white cheddar cheese, caramelized onions, lettuce, tomato | 17<sup>50</sup>

## LOBSTER MELT

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

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

## CEDAR PLANKED BC KING SALMON\*

cedar plank roasted salmon filet, asparagus, salsa verde roasted fingerling potatoes, ruby red onion beurre blanc, salsa verde, horseradish cream | 28

## FISH FRY *your choice of:*

alaskan cod: 3 pieces- 23 | 2 pieces - 19

gulf prawns | 20

hand cut russet fries, coleslaw, lemon caper aioli

## CREMINI MUSHROOM CHICKEN

cremini mushroom marsala cream sauce, butter whipped potatoes, sautéed baby spinach | 18

## 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

# Desserts

## BOURBON APPLE & TART CHERRY CRISP

bourbon soaked granny smith apples, tart cherries, oatmeal crumble topping, vanilla ice cream | 9

## PEANUT BUTTER PIE

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

SEASONAL SORBET | 6

## FLOURLESS CHOCOLATE CAKE

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

## CRÉME BRULEE

rich vanilla custard, caramelized raw sugar crust | 9

## HOUSE MADE ICE CREAM

seasonal selection | 7

*Rena Bailey*, Executive Chef

September, 2020

