

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 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

LOBSTER QUESADILLA

maine lobster, cilantro mayonnaise, tomato relish | 15

SEAFOOD SAMPLER PLATTER

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

Soups & Salads

LOBSTER BISQUE

rich lobster stock, sweet vermouth, cream | 11

PEAR SALAD

asian pears, point Reyes blue cheese,
candied pecans, baby mixed greens,
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, 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 | 17⁵⁰

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, ruby red onion beurre blanc, broccolini, salsa verde roasted fingerling potatoes, horseradish cream sauce | 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

Fall, 2020

