

Lobster Shop

COMMENCEMENT BAY

Dinner

Featured Sips

WOODINVILLE OLD FASHIONED

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

MARIONBERRY MOJITO

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

CUCUMBER MARTINI

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

STRAWBERRY SMASH

hendrick's gin, st. germain, strawberries, champagne | 12

Starters

CRISPY CALAMARI

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

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

LOBSTER CROSTINI

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

STEAMED CLAMS

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

LOBSTER DIP

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

SEAFOOD SAMPLER PLATTER

lobster dip, calamari, louisiana bbq shrimp, toasted baguette | 35

Soups & Salads

LOBSTER BISQUE

rich lobster stock, sweet vermouth, cream | 11

BERRY SALAD

mixed berries, chevre cheese, candied pecans, baby mixed greens, raspberry 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.

Rena Bailey, Executive Chef

Spring 2021

From the Sea

AGLIO PRAWNS

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

LOBSTER CARBONARA

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

CEDAR PLANKED BC KING SALMON*

cedar plank salmon, mediterranean quinoa salad, grilled asparagus, lemon-dill beurre blanc, pickled ruby onions | 35

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

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

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 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,
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 cheese potato croquette,
pernod scented spinach, charred grape tomatoes | 48

CHARBROILED CENTER CUT FILET MIGNON*

8 oz. usda prime beef filet, rosemary-tarragon butter, beecher's flagship potato croquette,
pernod scented spinach, charred grape tomatoes | 50

Worthy Additions – *add to any entrée*

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

STRAWBERRY RHUBARB CRISP

local rhubarb, strawberries, oatmeal crumble topping,
vanilla ice cream | 9

PEANUT BUTTER PIE

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

FLOURLESS CHOCOLATE CAKE

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

CRÉME BRULÉE

rich vanilla custard, caramelized raw sugar crust | 9

HOUSE MADE ICE CREAM

seasonal selection | 7

SEASONAL SORBET | 6

*All fish and steak 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.

