

# LOBSTER SHOP

COMMENCEMENT BAY

## Lunch

### 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 | 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\*

bc king salmon, gulf prawns, day boat scallop, seasonal fish, hickory smoked bacon, fresh baby spinach, kalamata olives, tomatoes, parmesan cheese, honey mustard dressing | 22

*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

## 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

### 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,  
arugula salad, butter whipped potatoes | 18

### VEGETARIAN LINGUINE POMODORO

grilled summer vegetables, sweet and spicy pomodoro sauce, balsamic drizzle | 16

*Add:* grilled chicken breast | 6    grilled king salmon | 20    gulf prawns | 10    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 salmon, mediterranean quinoa salad, grilled asparagus, lemon-dill beurre blanc, pickled ruby onions | 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, becher's flagship cheese potato croquette,  
pernod scented spinach, charred grape tomatoes | 28

## 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.

