

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 | 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*

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 | 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, 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, roasted fingerling potatoes, 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

KEY LIME PIE

nellie & joe's key lime filling, graham cracker crust, raspberry sauce, whipped cream | 9

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.

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