

Lobster Shop

COMMENCEMENT BAY

Dinner

Featured Sips

NORTHWEST OLD FASHIONED

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

THE BEE'S KNEES

heritage distillery gin,
honey syrup, lemon juice | 10

CUCUMBER MARTINI

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

HOT APPLE PIE CIDER

blackfish apple pie whiskey, hot apple cider,
fresh lemon | 10

Starters

CRISPY CALAMARI

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

DUNGENESS CRAB CAKE

lemon beurre blanc, arugula | 21

SWEET CHILI PRAWNS

crispy gulf prawns, sweet chili sauce,
pickled vegetable salad,
cilantro, lime | 17

LOBSTER CROSTINI

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

STEAMED CLAMS

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

LOBSTER DIP

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

SEAFOOD SAMPLER PLATTER

lobster dip, calamari, sweet chili prawns, toasted baguette | 35

Soups & Salads

LOBSTER BISQUE

rich lobster stock, sweet vermouth, cream | 11

PEAR SALAD

bartlett pear, pt. 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, garlic seasoned croutons,
parmesan, caesar dressing | 9⁵⁰
add: anchovies | 2

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 maine lobster tail | today's selection

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

Fall 2021

From the Sea

AGLIO PRAWNS

sweet jumbo gulf prawns, basil, garlic, red pepper flakes,
arugula salad, citrus vinaigrette, 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 dry-rubbed roasted salmon fillet, lemon beurre blanc, herbed wild rice, candied beets, broccolini | 35

10 oz AUSTRALIAN LOBSTER TAIL | 75

MAINE LOBSTER TAIL | see your server for today's selection

melted lobster butter, truffle dusted potatoes, broccolini

From the Ranch & Garden

VEGETARIAN LINGUINE POMODORO

grilled seasonal vegetables, sweet pomodoro sauce, balsamic drizzle | 19

add: gulf prawns | 10 grilled chicken breast | 6 grilled bc king salmon | 20 maine lobster tail | today's selection

CREMINI MUSHROOM CHICKEN

flour dredged & 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 butter, truffle dusted fingerling potatoes,
pernod scented spinach, charred grape tomatoes | 48

CHARBROILED CENTER CUT FILET MIGNON*

8 oz. usda prime beef filet, rosemary butter, truffle dusted fingerling potatoes,
pernod scented spinach, charred grape tomatoes | 50

Worthy Additions – *add to any entrée*

Sautéed Cremini Mushrooms | 5

Maine Lobster Tail | today's selection

Sautéed Garlic Prawns (3) | 10

5 oz Maine Lobster Tail | 25

Dungeness Crab Cake | 18

10 oz Australian Lobster Tail | 65

Desserts

BOURBON APPLE & TART CRANBERRY CRISP

bourbon soaked granny smith apples, tart cranberries,
oatmeal crumble topping, vanilla ice cream | 10

PEANUT BUTTER PIE

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

FLOURLESS CHOCOLATE CAKE

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.

