

# 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 | 25

#### 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 | 9<sup>50</sup>  
*add:* anchovies | 2

#### SHELLFISH LOUIE SALAD

sweet bay shrimp | 18    dungeness crab | 32    crab & sweet bay shrimp | 28  
crisp greens, citrus vinaigrette, farm egg, grape tomatoes, louie dressing

*Add the following to any salad*

grilled chicken breast | 6    grilled king salmon | 22    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 | 30

### LOBSTER CARBONARA

maine lobster, bacon, sweet peas, lobster cream sauce,  
sherry, garlic, shallots, cracked black pepper, linguine | 45

### CEDAR PLANKED BC KING SALMON\*

cedar dry-rubbed roasted salmon fillet, lemon beurre blanc, herbed wild rice, candied beets, broccolini | 37

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 | 22

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 | 55

## 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 | 21

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 |

### 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.

