

Lobster Shop

Merry Christmas!

Seasonal Sips

WHITE CHRISTMAS

brovo gin, st. germain, white cranberry juice, fresh orange, cranberry, rosemary | 12

EGGNOG MANHATTAN

ransom bourbon, goldschlager, eggnog | 12

HOT BUTTERED RUM

montego bay rum, housemade vanilla ice cream batter, cinnamon, nutmeg, whipped cream | 11

Bubbles & Brine

\$55

One Dozen Local

Northwest Oysters on the Half Shell

jalapeno cocktail sauce,
champagne mignonette

+

Bottle of

Domaine Ste Michelle Brut

green apple, fresh citrus,
small, delicate bubbles

CHOCOLATE & CHERRIES

brovo chocolate liqueur, brovo jammy sweet vermouth, peychaud's bitters | 13

SPARKLING PEAR

heritage vodka, pear nectar, st. germain, sparkling wine | 12

BLUE CHRISTMAS

montego bay rum, blue curacao, pineapple juice, coconut cream | 11

Starters

OYSTERS ON THE HALF SHELL

½ dozen northwest oysters, jalapeno cocktail sauce, champagne mignonette | 20

CRISPY CALAMARI

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

LOBSTER CROSTINI

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

CRANBERRY PRALINE BAKED BRIE

baked brie, cranberry chutney, pecan praline topping, warm baguette | 16

LOBSTER DIP

maine lobster meat, artichoke hearts, parmesan, warm baguette | 18

DUNGENESS CRAB CAKE

all crab, sweet mustard-basil beurre blanc, fennel-orange arugula salad | 25

SAMPLER PLATTER

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

Soups & Salads

LOBSTER BISQUE

rich lobster stock, sweet vermouth, cream | 11

NEW ENGLAND CLAM CHOWDER

ocean clams, sautéed vegetables, cream | 10

CRANBERRY KALE SALAD

dried sweetened cranberries, feta cheese, toasted cinnamon almonds, lacinato kale, apricot vinaigrette | 12

CAESAR SALAD

crisp romaine, seasoned croutons, parmesan, house made caesar dressing | 9⁵⁰

add. anchovies | 2

Rena Bailey, Executive Chef

* All seafood and beef is cooked to order. Consuming, raw, undercooked, or unpasteurized food may increase your risk of foodborne illness, particularly if you have certain medical conditions.

From the Sea

AGLIO PRAWNS

jumbo gulf prawns, basil, garlic, red pepper flakes, extra virgin olive oil,
butter whipped potatoes, citrus dressed arugula | 30

CEDAR PLANK KING SALMON*

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

LOBSTER CARBONARA

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

10 oz AUSTRALIAN LOBSTER TAIL | 75 8 oz MAINE LOBSTER TAIL | 45
melted lobster butter, truffle dusted fingerling potatoes, asparagus

From the Ranch & Garden

CREMINI MUSHROOM CHICKEN

pan seared chicken breast, cremini mushroom - marsala cream sauce,
butter whipped potatoes, sautéed baby spinach | 27

SLOW-ROASTED MIDWESTERN CERTIFIED ANGUS PRIME RIB*

butter whipped potatoes, broccolini, creamy horseradish, jus
12 oz - 42 | 16 oz - 50

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 filet mignon, rosemary butter, truffle dusted fingerling potatoes,
charred grape tomatoes, pernod scented spinach | 55

BUTTERNUT SQUASH RAVIOLI

butternut squash ravioli, sundried tomatoes, toasted pistachios,
pt. reyes blue cheese, pistachio pesto cream | 26

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
5 oz. maine lobster tail | 25

Combinations:

FILET & CRAB OSCAR*

8 oz. usda prime filet mignon, sweet dungeness crab, asparagus
bearnaise sauce, truffle dusted fingerling potatoes | 80

CEDAR PLANK SEAFOOD TRIO*

5 oz. maine lobster tail, wild king salmon fillet & jumbo garlic prawns,
butter whipped potatoes, broccolini, champagne cream | 60

FILET & LOBSTER*

8 oz. usda prime filet mignon, 6 oz. maine lobster tail,
butter whipped potatoes, pernod scented spinach, charred grape tomatoes | 85

Worthy Additions add to any entrée

Sautéed Cremini Mushrooms | 5 Maine Lobster Tail 8 oz. - 45 | 5 oz. - 25
Sautéed Garlic Prawns (3) | 10 Crab Oscar | 25
Dungeness Crab Cake | 21 10 oz Australian Lobster Tail | 65

