

Lobster Shop

COMMENCEMENT BAY

Dinner

Featured Cocktails

BELLE OF THE BAY

Pear infused vodka, Brovo "pretty" vermouth, chamomile, lemon, sparkling wine | 13

GARDEN IN A GLASS

Gin, yellow Chartreuse, cucumber, lime, Scrappy's celery bitters, soda water | 15

PINEAPPLE-BASIL DAIQUIRI

Plantation 3 star rum, Lillet Blanc, pineapple, basil, lime | 13

GOLDEN SOUR

Bourbon, banane du brésil, honey, lemon, whiskey barrel-aged bitters | 15

Appetizers

CRISPY CALAMARI

Mini sweet peppers, lemon, sweet and spicy aioli | 15

CRAB CAKES

Mustard beurre blanc, fennel, orange, arugula | 25
Add Crab Cake | 8

SWEET CHILI PRAWNS

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

FRESH OYSTERS*

Local selection, served on the half shell
4.25 each | half dozen 25 | dozen 48

LOBSTER CROSTINI

Maine lobster, bruschetta, pistachio pesto | 16

STEAMED CLAMS

White wine, lemon-herb garlic butter, crostini | 18

LOBSTER DIP

Maine lobster, parmesan, artichoke hearts, onion, crostini | 18

SEAFOOD SAMPLER

Lobster dip, calamari, sweet chili prawns, toasted baguette | 42

Soup & Salad

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, bacon, potato, onion, celery, cream | 10

CAESAR SALAD

Crisp romaine, garlic croutons, parmesan, anchovy | 11

CITRUS BEET SALAD

Red and gold beets, arugula, orange, grapefruit, red onion, walnut, parsley, feta, citrus vinaigrette | 12

SHELLFISH LOUIE ENTRÉE SALAD

Dungeness crab and bay shrimp, crisp greens, citrus vinaigrette, egg, grape tomatoes, cucumber, louie dressing | 28

Rena Bailey, Executive Chef
Winter 2022

LOBSTER SHOP

COMMENCEMENT BAY

Seafood Entrées

MAINE LOBSTER TAIL OR AUSTRALIAN LOBSTER TAIL

Truffle dusted fingerling potatoes, asparagus | Market price

AGLIO PRAWNS

Gulf prawns sauteed in olive oil, garlic, basil, and red pepper flake, served with citrus arugula salad and whipped potatoes | 30

KING SALMON*

House dry rub, herbed wild rice, candied beets, broccolini, lemon beurre blanc | 37

CEDAR PLANK SEAFOOD TRIO*

5 oz. Maine lobster tail, king salmon fillet, garlic prawns, butter whipped potatoes, broccolini, beurre blanc | 60

MISO SAKE BLACK COD

Marinated and pan-seared, black and purple rice cake, sugar snap peas, shiitake mushroom broth | 38

LOBSTER CARBONARA

Maine lobster, bacon, sweet peas, lobster cream sauce, sherry, garlic, shallots, linguini | 45

Dinner Specialties

FILET MIGNON*

8 oz. Double R Ranch northwest beef, rosemary-tarragon butter, truffle dusted fingerling potatoes, Pernod scented spinach, charred grape tomatoes | 55

NEW YORK STRIP STEAK*

12oz Double R Ranch northwest beef, rosemary butter, truffle dusted fingerling potatoes, Pernod scented spinach, charred grape tomatoes | 48

CREMINI MUSHROOM CHICKEN

Frenched chicken breast, marsala cream sauce, butter whipped potatoes, sautéed spinach, herb roasted carrot | 30

VEGETARIAN LINGUINE POMODORO

Grilled seasonal vegetables, sweet and spicy pomodoro sauce, balsamic drizzle | 22

Additions

Grilled king salmon* | 20 Gulf prawns (3) | 10

Australian lobster tail | Market price Maine lobster tail | Market price

Grilled chicken breast | 8 Sauteed mushrooms | 5 Crab Cake (1) | 8

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.