

# Lobster Shop

COMMENCEMENT BAY

## Lunch

### 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

### Starter 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

### Entrée Salads

#### SHELLFISH LOUIE SALAD

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

#### WARM SEAFOOD SALAD\*

King salmon, gulf prawns, seasonal fish, baby spinach, kalamata olives, tomatoes, bacon, parmesan, honey mustard dressing | 22

**Rena Bailey**, Executive Chef  
Winter 2022

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## 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

Angus beef, white cheddar cheese, caramelized onions, lettuce, tomato | 18

### LOBSTER MELT

Maine lobster, artichoke hearts, parmesan, cheddar, onion, tomato, toasted croissant | 19

## House Specialties

### MAINE LOBSTER TAIL

Butter whipped 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 | 25

### KING SALMON\*

House dry rub, herbed wild rice, candied beets, broccolini, lemon beurre blanc | 30

### CEDAR PLANK SEAFOOD TRIO\*

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

### FISH AND CHIPS

Beer battered Alaskan cod or gulf prawns, hand cut fries, slaw, lemon caper aioli  
3 piece cod 23 | 2 piece cod 19 | gulf prawns 20

### MISO SAKE BLACK COD

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

### BLACKENED SALMON TACOS\*

Cilantro-lime slaw, jalapeno crema, salsa roja.

Served with a salad of mixed greens, onion, tomatoes, corn tortilla strips, citrus vinaigrette | 19

### CREMINI MUSHROOM CHICKEN

Frenched chicken breast, marsala cream sauce, butter whipped potatoes, sautéed spinach, herb roasted carrots | 25

### NEW YORK STRIP STEAK\*

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

### LOBSTER CARBONARA

Maine lobster, bacon, sweet peas, lobster cream sauce, sherry, garlic, shallots, linguini | 32

### VEGETARIAN LINGUINE POMODORO

Grilled seasonal vegetables, sweet and spicy pomodoro sauce, balsamic drizzle | 20

## Additions

Grilled chicken breast | 8   Grilled king salmon\* | 20

Gulf prawns (3) | 10   Maine lobster | Market price

Sauteed mushrooms | 5   Crab Cake (1) | 8

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