

Lobster Shop

~ COMMENCEMENT BAY ~

Dinner

Appetizers

PRAWN COCKTAIL

Poached tiger prawns, cocktail sauce | 25

CRISPY CALAMARI

Sweet peppers, lemon, sweet & spicy aioli | 15

CRAB CAKES

Mustard beurre blanc, fennel, orange, arugula | 30
Add Crab Cake | 10

SWEET CHILI PRAWNS

Crispy tiger prawns, sweet chili sauce,
pickled vegetable salad, cilantro, lime | 27

FRESH OYSTERS

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

SEARED AHI*

Furikake and wasabi crusted, served chilled and sliced
over ponzu slaw | 20

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 | 52

Soups & Salads

LOBSTER BISQUE

Rich lobster stock, sweet vermouth, cream | 11

NEW ENGLAND CLAM CHOWDER

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

SUMMER BERRY SALAD

Strawberries, blueberries, blackberries, Pt. Reyes blue cheese,
candied pecans, baby mixed greens, raspberry vinaigrette | 11

CAESAR SALAD

Crisp romaine, garlic croutons, Parmesan, anchovy | 12

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, Spring 2022

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Seafood Entrées

MAINE LOBSTER TAIL OR AUSTRALIAN LOBSTER TAIL

Truffle dusted fingerling potatoes, asparagus | Market Price

AGLIO PRAWN PASTA

Tiger prawns, olive oil, butter, garlic, tomato, basil, arugula, red pepper flake, linguine | 35

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 | 65

GRILLED HALIBUT*

Jalapeño polenta cake, roasted corn salsa, black bean and avocado puree | 45

PAN SEARED SCALLOPS*

Asparagus & mushroom risotto, bacon marmalade, lemon beurre blanc | 57

LOBSTER CARBONARA

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

House 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*

12 oz. Double R Ranch Northwest beef, rosemary butter, truffle dusted fingerling potatoes, Pernod scented spinach, charred grape tomatoes | 45

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

CHILLED OR SAUTEED PRAWNS (3)* | 20

AUSTRALIAN LOBSTER TAIL | Market Price

MAINE LOBSTER TAIL | Market Price

GRILLED CHICKEN BREAST | 8

SAUTÉED MUSHROOMS | 5

CRAB CAKE (1) | 10

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