

Lobster Shop

~ COMMENCEMENT BAY ~

Lunch

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

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

Starter Soups & Salads

LOBSTER BISQUE

Rich lobster stock, sweet vermouth, sherry 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

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, tiger prawns, seasonal fish, baby spinach, kalamata olives, tomatoes,
bacon, Parmesan, honey mustard dressing | 27

Rena Bailey

Executive Chef, Spring 2022

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Sandwiches

Served with fries | Substitute soup or salad for \$3

CRISPY FISH

Craft beer battered Alaskan cod, lemon caper aioli, tomato, lettuce, toasted pub bun | 16

ALL-AMERICAN BACKYARD BURGER*

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

LOBSTER MELT

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

House Specialties

BLACKENED SALMON STREET TACOS*

3 tacos, corn tortillas, mango salsa, cilantro-lime slaw, salsa roja | 21

FISH AND CHIPS*

Beer battered Alaskan cod or gulf prawns, french fries, slaw, lemon caper aioli
3 piece cod 23 | 2 piece cod 19 | tiger prawns 27

AGLIO PRAWN PASTA

Tiger prawns, olive oil, butter, garlic, tomato, basil, arugula, red pepper flake, linguine | 30

KING SALMON*

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

GRILLED HALIBUT*

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

MAINE LOBSTER TAIL

Butter whipped potatoes, asparagus | Market Price

CREMINI MUSHROOM CHICKEN

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

NEW YORK STRIP STEAK*

12 oz. Double R Ranch northwest beef, rosemary butter,
truffle dusted fingerling potatoes, roasted seasonal vegetables | 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

MAINE LOBSTER TAIL | Market Price

GRILLED KING SALMON* | 20

GRILLED CHICKEN BREAST | 8

CHILLED OR SAUTEED PRAWNS (3) | 20

SAUTÉED MUSHROOMS | 5

CRAB CAKE (1) | 10

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