

# Lobster Shop

~ COMMENCEMENT BAY ~

## Lunch

### Appetizers

#### PRAWN COCKTAIL\*

Poached tiger prawns, cocktail sauce | 25

#### CEVICHE

Chopped gulf prawns, pico de gallo, tortilla chips | 15

#### SWEET CHILI PRAWNS

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

#### CRAB CAKES

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

#### STEAMED CLAMS

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

#### LOBSTER DIP

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

#### SEAFOOD SAMPLER

Lobster dip, ceviche, 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, Summer 2022

A 1.5% Surcharge will be added to each guest check.  
100% of this surcharge will be distributed to our dedicated kitchen team.

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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, toasted pub bun | 18

### LOBSTER MELT

Our house made lobster dip, sliced tomato, served open-faced on a toasted croissant | 19

## House Specialties

### 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

### BLACKENED SALMON STREET TACOS\*

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

### KING SALMON\*

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

### GRILLED HALIBUT\*

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

KING SALMON\* | 20

CHICKEN BREAST | 8

CHILLED OR SAUTEED PRAWNS (3) | 20

SAUTÉED MUSHROOMS | 5

CRAB CAKE (1) | 10

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