

Lunch

Appetizers

PRAWN COCKTAIL*

Poached tiger prawns, cocktail sauce | 27

CEVICHE

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

CRAB CAKES

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

CHORIZO PEPPER CLAMS

Manila clams, chorizo, bell pepper, gremolata, crostini | 19

LOBSTER DIP

Maine lobster, parmesan, artichoke hearts, onion, warm baguette | 18

SWEET CHILI PRAWNS

Crispy tiger prawns, sweet chili sauce, pickled vegetable relish, cilantro, lime | 28

SEAFOOD SAMPLER

Lobster dip, Ceviche, Sweet chili prawns | 52

Starter Soups & Salads

LOBSTER BISQUE

Rich lobster stock, sweet vermouth, sherry cream | 11

CLAM CHOWDER

Chopped clams, bacon, potato, onion, 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

Entrée Salads

SHELLFISH LOUIE SALAD

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

SOUTHWEST SALAD*

Romaine, mixed greens, corn salsa, black beans, avocado, mini sweet peppers, tomatoes, jack cheese, Roja Ranch dressing
Blackened King Salmon 29 | Blackened Tiger Prawns 28 | Blackened Chicken 24

Rena Bailey

Executive Chef, Summer 2022

LOBSTER SHOP

COMMENCEMENT BAY

Sandwiches

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

SALMON SLIDERS

Pesto aioli, pickled red onion, mixed greens, toasted brioche bun | 24

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

FISH & CHIPS

3 piece 23 | 2 piece 19

PRAWNS & CHIPS

4 piece | 28

Served with french fries, coleslaw, lemon caper aioli

House Specialties

BLACKENED SALMON STREET TACOS*

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

GRILLED HALIBUT*

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

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) | 21

SAUTÉED MUSHROOMS | 5

CRAB CAKE (1) | 10

A 1.5% Surcharge will be added to each guest check.

100% of this surcharge will be distributed to our dedicated kitchen team.

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