

Lobster Shop

4015 Ruston Way 98402-5315 · +12537592165 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 3

Beef Carpaccio*	\$26.00
Thinly sliced raw Wagyu New York Striploin, herbed aioli, marinated mushrooms, radish, fennel, green onion curls, served with crostini	
Steamed Clams	\$22.00
Manila clams, white wine, garlic, sea beans, baby carrot, parsley	
Crab Cakes	\$24.00
Lemon pepper aioli, pear & frisee salad, spiced pear vinaigrette	

SOUPS & SALADS 6

French Onion Soup	\$14.00
Veal broth, vermouth, Swiss Emmentaler cheese, crouton	
Lobster Bisque	\$13.00
Lobster stock, Maine Lobster, sweet vermouth, sherry cream	
New England Clam Chowder	\$12.00
Bacon, potato, celery, cream	
Caesar Salad*	\$13.00
Romaine, herbed croutons, Parmesan crisp, Spanish anchovies, crispy capers, Caesar dressing	
House Field Greens	\$12.00
Pears, blue cheese crumbles, candied pecans, Dijon vinaigrette	
Pork Belly Wedge	\$15.00
Baby iceberg, sliced tomato, blue cheese crumbles, candied pecans, maple balsamic vinaigrette	

SPECIALTIES 7

Grilled Lobster	
Pave potato, roasted Northwest squash, asparagus, lemon tarragon garlic butter	
Lobster Tagliatelle	\$36.00
Lobster claw meat, guanciale cream sauce, egg yolk, Pecorino, black pepper	
Fish & Chips	\$24.00
Ale battered and breaded ling cod fillet, shoestring fries, coleslaw	

Northwest Cioppino	\$37.00
Halibut, salmon, shrimp, clams, tomato-white wine broth	
Ling Cod*	\$43.00
Pan seared, pecan panko crusted, smashed sweet potato, Swiss chard, rosemary bourbon cream, pickled red onion	
American Wagyu Skirt Steak*	\$45.00
Grilled, Southwest marinated, black bean corn salsa, lime crema, roasted poblano polenta, Cotija cheese, cilantro	
Vegan Mushroom Scallops	\$32.00
Pan seared maple marinated King Oyster mushroom "scallops", butternut squash purée, farro, sage oil	

COMBINATIONS 2

Soup & Half Sandwich	\$22.00
Soup Choices: Lobster Bisque or Clam Chowder. Half Sandwich Choices: French Dip, Maine Lobster Roll, or Connecticut Lobster Roll	
Salad & Half Sandwich	\$22.00
Salad Choices: Caesar or House Field Greens. Half Sandwich Choices: French Dip, Maine Lobster Roll, or Connecticut Lobster Roll	

ENTRÉE SALADS 3

Southwest Chop Chicken Salad	\$23.00
Chicken breast, romaine, avocado, Jack cheese, black bean salsa, spicy Louie dressing, tortilla strips	
Prime Sirloin Steak Salad*	\$25.00
Mixed greens, blue cheese crumbles, crispy fried onions, scallions, pickled red onion, grape tomato, blue cheese dressing	
Prawn Louie	\$27.00
Chilled prawns, butter lettuce, tomato, avocado purée, egg, asparagus, Louie dressing	

SANDWICHES 5

Wagyu Beef Burger*	\$22.00
8oz., Gruyère, horseradish aioli, pickled red onion, arugula, brioche bun, shoestring fries	
French Dip*	\$22.00
Sliced Wagyu top round, caramelized onions, Gruyère and rondelé, French roll, au jus, shoestring fries	
Chicken Sandwich	\$19.00
Grilled chicken breast, apple fennel slaw, Rondelé mayo, arugula, brioche bun, shoestring fries	
Maine Lobster Roll	\$32.00
Chilled Maine lobster salad, toasted brioche roll, shoestring fries	
Connecticut Lobster Roll	\$32.00
Hot buttered Maine lobster, roasted brioche roll, shoestring fries	

SEAFOOD 7

Grilled Lobster

Pave potato, roasted Northwest squash, asparagus, lemon tarragon garlic butter

Lobster Tagliatelle \$36.00

Fresh pasta, Maine lobster, guanciale cream sauce, egg yolk, Pecorino, black pepper

Northwest Cioppino \$37.00

Halibut, salmon, shrimp, clams, tomato-white wine broth

King Salmon* \$49.00

Grilled, fennel apple slaw, celery root potato hash, broccolini, fennel beurre blanc

Ling Cod* \$45.00

Pan seared, pecan panko crusted, smashed sweet potato, swiss chard, rosemary bourbon cream, pickled red onion

Scallops* \$47.00

Seared, maple pork belly, brown butter farro, butternut squash, sage oil

Prawn Scampi \$41.00

Roasted prawns, garlic, white wine, butter, roasted Northwest squash, asparagus

PRIME STEAKS 4

8 oz. Filet Mignon* \$68.00

Pave potato, roasted Northwest squash, asparagus

20 oz. Bone-In Ribeye* \$88.00

Pave potato, roasted Northwest squash, asparagus

12 oz. New York Striploin* \$70.00

Pave potato, roasted Northwest squash, asparagus

Steak Additions

AVAILABLE OPTIONS

Oscar Style: \$25.00

Prawn Scampi (3): \$27.00

5 oz. Lobster Tail: \$30.00

SIDES 4

Wild Mushrooms \$12.00

Brussels Sprouts \$12.00

Creamed Spinach \$12.00

Mac & Cheese \$12.00

SIGNATURE COCKTAILS 8

Burbank Bramble \$14.00

Vodka, blackberry, Pineau des Charentes, ginger, lemon

Savory Martini	\$16.00
Old Tom gin, dry vermouth, celery bitters, olive oil, blue cheese stuffed olives	
Granada y Cerveza	\$15.00
Blanco tequila, Ancho Verde, pomegranate, Mexican beer, lime, Tajín	
Ruston Revival*	\$16.00
Reposado tequila, Dry Orange Curaçao, Allspice Dram, agave, lemon, egg white	
Winter Spiced Punch	\$14.00
Spiced rum, Velvet Falernum, passion fruit, lime	
South Sound Smash	\$15.00
Bourbon, Nonino l'Aperitivo, peach-honey, mint, lemon	
Gold Fashioned	\$19.00
Tottori Japanese Whisky, saffron, Angostura & black lemon bitters	
The Usual	\$18.00
Rittenhouse Rye whisky, Amaro Nardini, demerara, cardamom bitters	

SPARKLING & CHAMPAGNE 3

Bisol Jeio, Prosecco DOC, Lombard, Italy	\$11.00
Treveri Cellars, Brut Rosé Sec, Yakima Valley, WA, NV	\$12.00
Nicolas Feuillatte 'Brut Cuvée Gastronomie Reserve', Chouilly, France, NV	\$20.00

WHITE 6

Elena Walch, Pinot Grigio, Alto Adige, Italy, 2022	\$11.00
Avennia 'Oliane', Sauvignon Blanc, Yakima Valley, WA, 2021	\$15.00
Domaine Allimant-Laugner, Riesling, Alsace, France, 2020	\$13.00
Lyrarakis, Assyrtiko Vóila, Crete, Greece, 2022	\$14.00
Pazo das Bruxas, Albariño, Rías Baixas, Spain, 2022	\$14.00
Long Meadows Ranch, Chardonnay, Anderson Valley, California, 2018	\$16.00

ROSÉ 1

Gilbert Cellars, Columbia Valley, Washington, 2021	\$12.00
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RED 7

Terres Blondes, Gamay de Loire, France, 2020	\$11.00
Soléna, Pinot Noir, Willamette Valley, Oregon, 2021	\$16.00

Paolo Scavino Nebbiolo, Langhe, Piedmont, Italy, 2021	\$16.00
Domaine André Brunel, Grenache, Rhône Valley, France, 2020	\$11.00
La Rioja Alta 'Viña Alberdi', Tempranillo, Rioja Reserva, Spain, 2018	\$18.00
Kiona, Cabernet Sauvignon, Red Mountain, Washington, 2018	\$15.00
Iron + Sand Cabernet Sauvignon, Paso Robles, California, 2021	\$17.00

DRAFT BEER 8

Pfriem, Pilsner, Oregon	\$8.00
E9, 'Don of Time' NW Pale Ale, Tacoma	\$8.00
Icicle, 'Alpenhaze' Hazy IPA, Leavenworth	\$8.00
Georgetown, 'Bodhizafa' IPA, Seattle	\$8.00
Gig Harbor, 'Racing Rooster', Red Ale, Gig Harbor	\$8.00
E9, 'The Bearer' Porter, Tacoma	\$8.00
Stiegl, Grapefruit Radler, Austria	\$8.00
Incline Cider, Imperial Tropics, Tacoma	\$9.00

BOTTLES & CANS 4

Coors Light American Lager, Colorado	\$7.00
Modelo Especial, Mexican Lager, Mexico	\$7.00
Best Day, Non-Alcoholic West Coast IPA, California	\$8.00
Best Day, Non-Alcoholic Kölsch, California	\$8.00

SPIRIT FREE 4

Rainier Cherry Spritz	\$10.00
Rainier cherry dry soda, rosemary syrup, verjus	
Blackberry Mule	\$10.00
Blackberry, lime, ginger beer	
Aperitivo Spritz	\$11.00
Bittersweet aperitivo, grapefruit, lime, NA sparkling wine	
Headless Horseman	\$11.00
Wilderton Earthen, pumpkin, lemon, soda	

DESSERTS 5

Bananas Foster Bomb	\$15.00
White chocolate mousse, caramel sauce	
Key Lime Cheesecake	\$12.00
Key lime glaze, graham cracker crust, whipped cream	
Flourless Chocolate Cake	\$12.00
Chocolate and caramel sauce, Madagascar vanilla ice cream	
Vanilla Bean Crème Brûlée	\$13.00
Rich vanilla custard, crisp sugar topping, seasonal fruit	
Olympic Mountain Ice Cream	AVAILABLE OPTIONS
	Madagascar Vanilla: \$9.00
	Seasonal Ice Cream: \$9.00
	Seasonal Sorbet: \$9.00

DESSERT & FORTIFIED WINES 5

Michele Chiarlo, Moscato d'Asti, Piedmont, Italy, 2021	\$10.00
Château Laribotte, Sauternes, Bordeaux, France, 2021	\$15.00
Taylor Fladgate, LBV Port, 2017	\$12.00
Taylor Fladgate, 20 Year Tawny Port	\$18.00
Rare Wine Co., Boston Bual Madeira	\$16.00

DIGESTIFS 9

Amaro Montenegro	\$10.00
Amaro Nardini	\$12.00
Amaro Nonino	\$15.00
Fernet Branca	\$11.00
Green Chartreuse	\$18.00
Yellow Chartreuse	\$17.00
Borghetti Sambuca	\$12.00
Pacifique Absinthe	\$15.00
Luxardo Limoncello	\$12.00

SPARKLING WINE 11

Jeio by Bisol, Prosecco, Italy, NV	\$44.00
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1701 Franciacorta, Brut, Lombardy, Italy, NV	\$90.00
Domaine Saint-Just, Brut, Crémant de Loire, France, NV	\$63.00
Tirridis, Washington Blend, Columbia Valley, Washington, NV	\$62.00
Gloria Ferrer, Brut, Sonoma, California, NV	\$60.00
Argyle, Vintage Brut, Willamette Valley, Oregon, 2018	\$65.00
Argyle, Extended Tirage Brut, Willamette Valley, Oregon, 2010	\$166.00
Savage Grace, Côt Pétillant-Naturel, Yakima Valley, Washington, 2021	\$95.00
Jeio by Bisol, Prosecco Brut Rosé, Italy, 2020	\$49.00
Treveri Cellars, Brut Rosé, Yakima Valley, Washington, NV	\$48.00
J Vineyards, Brut Rosé, Russian River, California, NV	\$90.00

CHAMPAGNE 11

Pierre Peters, Blanc de Blancs, Grand Cru, Le Mesnil-sur-Oger, NV	\$140.00
Chartogne-Taillet, 'Sainte Anne' Brut, Montagne de Reims, NV	\$165.00
Aubry, Brut, 1er Cru, Montagne de Reims, NV	\$100.00
Nicolas Feuillatte, 'Cuvée Gastronomie Réserve' Brut, Chouilly, NV	\$96.00
Laurent-Perrier, 'La Cuvée', Brut, Tours-sur-Marne, NV	\$98.00
Billecart-Salmon, 'Cuvée Nicolas François', Montagne de Reims, 2007	\$445.00
Veuve Clicquot, 'Yellow Label' Brut, Montagne de Reims, NV	\$150.00
Pol Roger, Reserve, Épernay, NV	\$123.00
Vilmart & Cie, 'Grand Cellier', Brut, 1er Cru, Montagne de Reims, NV	\$182.00
Billecart-Salmon, Brut Rosé, Montagne de Reims, NV	\$210.00
Ruinart, Brut Rosé, Montagne de Reims, NV	\$228.00

WASHINGTON 11

Long Shadows, 'Poets Leap', Riesling, Columbia Valley, 2022	\$50.00
Dunham Cellars, Riesling, Lewis Estate Vineyard, Columbia Valley, 2021	\$58.00
Avennia, 'Oliane', Sauvignon Blanc, Yakima Valley, 2021	\$64.00
Orr, Chenin Blanc, Old Vine, Columbia Valley, 2022	\$74.00
Two Vintners, Grenache Blanc, Columbia Valley, 2021	\$60.00

Grosgrain, Semillon, Les Collines Vineyard, Walla Walla, 2020	\$72.00
DeLille Cellars, 'Chaleur Blanc', Sauvignon Blanc-Semillon, Columbia Valley, 2022	\$60.00
Gard Vintners, 'Freyja' Viognier, Columbia Valley, 2022	\$47.00
J. Bookwalter, 'Double Plot', Chardonnay, Columbia Valley, 2022	\$76.00
Dunham Cellars, 'Shirley Mays' Chardonnay, Columbia Valley, 2022	\$67.00
Woodward Canyon, Chardonnay, Columbia Valley, 2022	\$108.00

OREGON 4

Bacus Vineyards, 'Clarion' Chardonnay, Chehalem Mountains, 2021	\$92.00
Eyrie, Pinot Gris, McMinnville, 2021	\$78.00
Cristom, Chardonnay, Willamette Valley, 2020	\$97.00
Brick House, 'Cascadia', Chardonnay Ribbon Ridge, 2021	\$122.00

CALIFORNIA 8

Flowers, Chardonnay, Sonoma Coast, 2021	\$80.00
Long Meadows Ranch, Chardonnay, Anderson Valley, 2018	\$64.00
Ridge, Chardonnay, Santa Cruz Mountains, 2017	\$145.00
Far Niente, Chardonnay, Napa Valley, 2021	\$104.00
Shafer, Chardonnay, Red Shoulder Ranch, Carneros, 2021	\$132.00
Sonoma-Cutrer, Chardonnay, Russian River, 2022	\$65.00
Rombauer, Chardonnay, Carneros, 2022	\$110.00
Kistler, 'Les Noisetiers', Chardonnay, Sonoma Coast, 2020	\$175.00

FRANCE 16

Calvet, Muscadet, Sevre-et-Maine Loire Valley, 2022	\$44.00
Domaine de Reuilly, Sauvignon Blanc, Loire Valley, 2021	\$62.00
Roger Neveu, 'Côte des Embouffants', Sancerre, Loire Valley, 2022	\$76.00
Domaine Hippolyte Reverdy, Sancerre, Loire Valley, 2022	\$110.00
Domaine Allimant-Laugner, Riesling, Alsace, 2020	\$48.00
Domaines Schlumberger, Riesling, Grand Cru, Saering, Alsace, 2019	\$96.00

Domaine Huet, Chenin Blanc, Vouvray Sec, Clos du Bourg, Loire Valley, 2022	\$140.00
Champalou, Vouvray, Loire Valley, 2021	\$70.00
Dominique & Romain Collet, Chablis, Vieilles Vignes, Bourgogne, 2020	\$78.00
Domaine Vincent Dauvissat, Chablis, Bourgogne, 2020	\$180.00
Domaine Vincent Dauvissat, 1er Cru, La Forest, Chablis, Bourgogne, 2020	\$298.00
Domaine Guy Robin, Chardonnay, Chablis, Vieilles Vignes, Bourgogne, 2020	\$100.00
Domaine Leflaive, Bourgogne, 2020	\$312.00
Domaine Michel Gros, 'Fontaine Saint Martin', Hautes Côtes de Nuits, Bourgogne, 2015	\$104.00
Louis Latour, Puligny-Montrachet, Bourgogne, 2020	\$275.00
Jean Royer, Chateauneuf-du-Pape Blanc, Rhône Valley, 2021	\$108.00

ITALY, SPAIN & GREECE 6

Elena Walch, Pinot Grigio, Alto Adige, Italy, 2021	\$45.00
Doniene Gorronzona, Txakolina Getariako, Spain, 2021	\$56.00
Pala i Fiori, 'Soprasole' Vermentino, Sardinia, Italy, 2021	\$56.00
Pieropan, Soave Classico, Veneto, Italy, 2021	\$52.00
Lyrarakis, Assyrtiko, Vóila, Crete, Greece, 2022	\$56.00
Pazo das Bruxas, Albariño, Rias Baixas, Spain, 2022	\$58.00

SOUTHERN HEMISPHERE 2

Mount Riley, Sauvignon Blanc, Marlborough, New Zealand, 2022	\$46.00
Tahbilk, 'Museum Release', Marsanne, Central Vitoria, Australia, 2015	\$55.00

GERMANY & AUSTRIA 4

Nigl, 'Freiheit', Grüner Veltliner, Kremstal, Austria, 2020	\$55.00
Dönnhoff, Estate Riesling, Trocken, Nahe, Germany, 2021	\$78.00
J.J. Prum, Riesling, Kabinett, Wehlener Sonnenuhr, Mosel, Germany, 2020	\$150.00
Dr. Loosen, 'Dr. L' Riesling, Mosel, Germany, 2022	\$44.00

ITALY & SPAIN 11

Benanti, Nerello Cappuccio, Sicily, Italy, 2018	\$98.00
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Frescobaldi, Vigna Montesodi, Chianti Rufina Riserva, Tuscany, Italy, 2013	\$72.00
Fanti, Brunello di Montalcino, Tuscany, Italy, 2018	\$116.00
Donatella Colombini, Brunello di Montalcino, Tuscany, Italy, 2013	\$160.00
Castello di Nieve, Barbaresco, Piedmont, Italy, 2018	\$87.00
Paolo Scavino, Nebbiolo, Langhe, Piedmont, Italy, 2021	\$65.00
Poderi Ruggeri Corsini, Barolo, Piedmont, Italy, 2017	\$92.00
Gianfranco Bovio, Gattera, Barolo, Piedmont, Italy, 2008	\$137.00
Oddero, Barolo, Piedmont, Italy, 2019	\$148.00
Cune, Crianza Rioja, Spain, 2019	\$40.00
La Rioja Alta, 'Viña Alberdi', Rioja, Spain, 2018	\$72.00

VODKA 9

Wheatly	\$10.00
Belvedere	\$12.00
Chopin	\$12.00
Copperworks	\$12.00
Grey Goose	\$12.00
Hangar One Citron	\$11.00
Hangar One Mandarin	\$11.00
Ketel One	\$12.00
Tito's	\$11.00

GIN 13

Aloo	\$10.00
Astrea Ocean	\$12.00
Beefeater	\$11.00
Big Gin	\$11.00
Bombay Sapphire	\$12.00
Citadelle Jardin d'Ete	\$12.00
Copperworks	\$12.00

Hendrick's	\$13.00
Nikka Coffey	\$14.00
Plymouth	\$11.00
Sipsmith	\$12.00
Tanqueray	\$11.00
The Botanist	\$13.00

AGAVE 20

El Jimador Blanco	\$10.00
Cazadores Reposado	\$11.00
Clase Azul	\$55.00
Don Julio Blanco	\$16.00
Don Julio Reposado	\$18.00
Don Julio Añejo	\$22.00
Don Julio 1942	\$49.00
Fortaleza Blanco	\$17.00
Fortaleza Reposado	\$18.00
Fortaleza Añejo	\$24.00
Siete Leguas Blanco	\$15.00
Siete Leguas Reposado	\$16.00
Siete Leguas Añejo	\$18.00
Patron Silver	\$18.00
Patron Reposado	\$19.00
Patron Añejo	\$20.00
Agave de Cortez Mezcal	\$12.00
El Jolgorio Tepeztate Mezcal	\$35.00
El Jolgorio Tobala Mezcal	\$35.00
Los Vecinos Del Campo Mezcal	\$12.00

RUM 16

Plantation 3 Stars Artisanal	\$10.00
Cruzan Blackstrap	\$10.00
Dictador 12 Year	\$14.00
Dictador XO	\$28.00
Diplomatico Reserva Exclusiva	\$13.00
Novo Fogo Silver Cachaça	\$12.00
Pampero Aniversario	\$13.00
Plantation Original Dark	\$10.00
Plantation Stiggins' Pineapple	\$15.00
Rhum Barbancourt 5 Star 8 Year	\$12.00
Rhum J.M. Blanc	\$11.00
Rhum J.M. XO	\$18.00
Ron Zacapa 23 Solera	\$18.00
Sailor Jerry Spiced	\$11.00
Santa Theresa 1796 Solera	\$14.00
Worthy Park Jamaican 12 Year	\$34.00

BOURBON 33

Old Forester 86	\$10.00
Angel's Envy	\$15.00
Baker's 7 Year	\$17.00
Basil Hayden's 8 Year	\$16.00
Blanton's Single Barrel	\$20.00
Blanton's Gold Limited Edition	\$78.00
Buffalo Trace	\$11.00
Eagle Rare 10 Year	\$16.00
E.H. Taylor Single Barrel	\$23.00
E.H. Taylor Full Proof	\$22.00
Elijah Craig Small Batch	\$12.00

Elijah Craig Barrel Proof	\$15.00
Elijah Craig 18 Year	\$40.00
Four Roses Single Barrel	\$14.00
High West Bourbon	\$15.00
Henry McKenna 10 Year	\$17.00
Jack Daniels	\$10.00
Knob Creek 9 Year	\$12.00
Maker's Mark	\$12.00
Michter's Bourbon	\$14.00
Noah's Mill	\$19.00
Old Fitzgerald 10 Year	\$49.00
Rowan's Creek	\$16.00
Russell's Reserve 10 Year	\$14.00
Stagg Jr.	\$19.00
Willet Pot Still Reserve	\$18.00
W.L. Weller Antique	\$25.00
W.L. Weller 12 Year	\$30.00
W.L. Weller Single Barrel	\$95.00
W.L. Weller Full Proof	\$44.00
W.L. Weller C.Y.P.B.	\$80.00
W.L. Weller Special Reserve	\$17.00
Woodford Reserve	\$13.00

RYE WHISKEY 16

Rittenhouse Rye BIB	\$10.00
Barrel Seagrass Rye	\$22.00
Angel's Envy Rye	\$22.00
Colonel E.H. Taylor BIB	\$25.00
Elijah Craig Rye	\$12.00

James Oliver Rye	\$11.00
High West Double Rye	\$13.00
Michter's Rye	\$14.00
Russell's Reserve Rye 6 Year	\$14.00
Old Forester Single Barrel Rye	\$21.00
Templeton Rye 6 Year	\$12.00
Templeton Rye 10 Year	\$22.00
Whistle Pig Rye 10 Year	\$25.00
Willet Estate Rye 4 Year	\$19.00
Woodford Reserve Rye	\$13.00
Woodinville Rye	\$14.00

IRISH WHISKEY ⁸

Bushmills	\$14.00
Green Spot	\$15.00
Jameson	\$10.00
Jameson Cask Mates	\$12.00
Powers	\$10.00
Redbreast 12 Year	\$16.00
The Irishman Single Malt	\$18.00
Yellow Spot	\$24.00

JAPANESE WHISKY ¹⁰

Kaiyo Mizunara Oak	\$19.00
Mars Iwai 45	\$12.00
Mars Iwai Traditional Sherry Cask	\$23.00
Mars Tsunuki 2022 Edition	\$59.00
Nikka Coffey Grain	\$22.00
Nikka Coffey Malt	\$25.00
Nikka From the Barrel	\$25.00

Nikka Miyagiyko Single Malt	\$30.00
Nikka Yoichi Single Malt	\$30.00
Tottori Ex-Bourbon Cask	\$16.00

AMERICAN WHISKEY 7

Copperworks Single Malt	\$14.00
Copper Tongue Orphan Barrel	\$30.00
High West Bourye	\$35.00
High West Campfire	\$20.00
Michter's American	\$13.00
Michter's Sour Mash	\$13.00
Westland Single Malt	\$17.00

SINGLE MALT & BLENDED SCOTCH 36

Dewar's White Label	\$10.00
Aberlour A'Bunadh	\$24.00
Arran Malt 10 Year	\$16.00
Auchentoshan 12 Year	\$18.00
Auchentoshan Three Wood	\$20.00
Ardberg 10 Year	\$19.00
Balvenie Double Wood 12 Year	\$19.00
Balvenie Port Wood Cast 21 Year	\$72.00
Bowmore 12 Year	\$19.00
Caol Ila 12 Year	\$22.00
Chivas Regal	\$12.00
Dalmore 12 Year	\$18.00
Dalwhinnie 15 Year	\$23.00
G&M Ledaig 16 Year	\$25.00
G&M Linkwood 15 Year	\$25.00
G&M Mortlach 15 Year	\$25.00

Glenfarclas 12 Year	\$17.00
Glenfarclas 21 Year	\$40.00
Glenfiddich 12 Year	\$16.00
Glenfiddich 18 Year	\$38.00
Glenlivet 12 Year	\$12.00
Glenrothes Vintage Reserve	\$19.00
Highland Park 12 Year	\$15.00
Highland Park 25 Year	\$99.00
Johnnie Walker Black Label	\$15.00
Kilchoman Machir Bay	\$18.00
Kilchoman Sanaig	\$22.00
Lagavulin 16 Year	\$30.00
Laphroaig 10 Year	\$16.00
Signatory Laphroaig 1996	\$60.00
Macallan 12 Year	\$23.00
Macallan 18 Year	\$78.00
Naked Grouse	\$12.00
Oban 14 Year	\$25.00
Talisker 10 Year	\$18.00
Tomatin French Oak 12 Year	\$22.00

BRANDY 15

Lustau Solera Reserve	\$10.00
Courvoisier Cognac VS	\$12.00
Courvoisier Cognac VSOP	\$18.00
Frapin Cognac Château Fontpinot XO	\$78.00
Hennessey Cognac VSOP	\$16.00
Hennessey Cognac XO	\$52.00
Park Cognac Fin Bois	\$15.00

Park Cognac VSOP	\$16.00
Pierre Ferrand Cognac 1840	\$15.00
Pierre Ferrand Cognac 10 Generations	\$20.00
Tariquet Bas-Armagnac VS	\$15.00
Château de Lacquy Armagnac	\$25.00
Adrine Camut Calvados 18 Year	\$39.00
Château du Breuil Fine Calvados	\$17.00
Lemorton Domfrontais Calvados Reserve	\$18.00

PROGRESSIVE OYSTER* HAPPY HOUR 1

Chef's Selection

Served with champagne mignonette, cocktail sauce, lemon

BAR SNACKS 6

Shrimp & Grits Skewers	\$9.00
Cornmeal battered, Creole ketchup, remoulade mustard	
Lobster Canape	\$9.00
Maine Lobster salad, toasted brioche crostini	
Clams	\$9.00
Manila clams, white wine, garlic, sea beans, baby carrot, parsley	
Kale Salad	\$9.00
Lacinato kale, Serrano ham, Castelvetrano olives, crispy quinoa, lemon herb vinaigrette, shaved Parmesan	
Wagyu Beef Skewers	\$9.00
Sweet garlic chili sauce, frizzled onions	
Quinoa Cakes	\$9.00
Chickpea purée, olive and tomato tapenade, spiced cucumber yogurt	

COCKTAILS 5

Rosé Spritz	\$10.00
Apéritif rosé blend, lemon, sparkling wine	
Southside	\$10.00
Gin, mint, lemon	
Paloma	\$10.00
Blanco, tequila, grapefruit, lime, soda, Tajín	

Remember the Maine	\$10.00
Rye whiskey, sweet vermouth, Cherry Heering, Absinthe	
Cocktail of the Day	\$10.00
Ask your server for details	

WINES BY THE GLASS 4

Jeio by Bisol Prosecco, Lombardy, Italy	\$9.00
Man Family Wines, Sauvignon Blanc, Western Cape, South Africa, 2022	\$9.00
Domaine de Triennes, Rosé, Méditerranée, France, 2022	\$9.00
Domaine André Brunél Grenache, Rhône Valley, France, 2020	\$9.00