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# The Hairy Lobster

A Share Plate Dining Establishment

~Tonight's Plates~

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**Barnyard Cheese Board** - mostarda, nuts, fruit 14

**Late Summer Mushroom Bisque** - shimeji pickles 12

**Hamachi Crudo** - citrus, serrano, cilantro, togarashi 13 \*

**Pan Seared New England Scallops** - brown butter cauliflower  
golden raisin, pine nut 18 \*

**Okonomiyaki** - cabbage, yam, seaweed, bonito 12

**Crispy Shrimp and Barley Salad** - mango, habanero, almond 18

**Cauliflower Gratin** - gruyere, roasted garlic 12

**Butter Lettuce and Bitter Greens** - lardons, red wine  
vinaigrette, plumped apricots, soft egg 12 \*

**Glazed Pork Short Ribs** - fennel kimchi 14

**Gnocchi BLT** - (Bacon, Lobster, Tarragon)  
Maine lobster, potato confit 33

**Crispy Pork Belly** - cheesy grits, pickled onions  
green onion hushpuppies 15

**New England Lobster Dinner** -  
1.25# steamed fresh whole Maine lobster, smoked sausage,  
roasted sweet potatoes, steamer clams 65

**Hanger Steak** - romesco verde, glacier blue cheese 18

**Grandma's Sunday Chicken Dinner** - pan roasted Mary's  
chicken, spicy whipped sweet potato, cranberry walnut  
sage stuffing 17

**Crisp Rainbow Trout** - apples, bacon, dungeness crab  
champagne vinaigrette 31

**"Butchers Cut" Cedar River Farms Rib Eye 14 oz** -  
roasted mushrooms, bourbon, sage 44 \*

**Charred Broccoli** - duck egg emulsion 10

**Parker House Rolls** - lavender whipped honey 6

**Green Onion Hushpuppies** - chile aioli 7