
The Hairy Lobster

A Share Plate Dining Establishment

~ Tonight's Plates ~

Parker House Rolls - lavender whipped honey 6

Oregon Foraged Mushroom Bisque - shimeji pickles 12

Cheese of the Day - housemade crackers, preserve 12

Farmer's Market Chopped Salad - tomato fennel vinaigrette
candied spiced pecan 12

Hamachi Crudo - tart apple butter, wasabi crisp, lemon grass relish 13 *

Oven Roasted Cauliflower - lemon, brown butter cauliflower puree
red flame grapes, pine nut 12

Shrimp & Chips - coconut shrimp, green curry tartar, Kennebec spuds 13

Pair of PDX Hot Pork Spare Ribs - griddled cornbread, bees honey butter 14

Okonomiyaki - cabbage, yam, seaweed, bonito 13

Crispy Duck - fennel kimchi rice salad, pickled carrot, poached duck egg, cashew 20 *

Charred Broccoli - duck egg emulsion 12 *

Char-Grilled Prime Pork Steak - creamy grits, Spring Hill Farm tomato relish 16 *

Alaskan Halibut - coconut, citrus, cous cous salad 20

Spicy Sweet Corn & Rajas - cream, chives 11

Marinated Hanger Steak - green papaya salad 16 *

Crisp Roasted Idaho Trout - Oregon shrimp butter, poblano coleslaw 34

1.5# Whole Maine Lobster - whipped Idaho potatoes 65

For parties of 8 or more, we offer two set menu options. Chef's Choice Menu for \$40 per person or \$65 per person.
Full table participation required.

For parties of 10 or more an automatic 20 % service charge will be added.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
To our customers with allergies, we openly handle several allergens throughout The Hairy Lobster. While we take precaution to keep ingredients separate: we can not guarantee that any of our food or beverages are allergen free, as we used shared equipment to store, prepare, and serve them.