
The Hairy Lobster

A Share Plate Dining Establishment

~ Tonight's Plates ~

Parker House Rolls - lavender whipped honey 6

Cheese of the Day - housemade crackers, preserve 12

Oregon Foraged Mushroom Bisque - shimeji pickles 12

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

Braised Green Cabbage - creamed mushrooms, green chilies, manchego 14

Trapold-Columbia Farms Acorn Squash - coconut red curry, marcona almond
bourbon apple butter, pumpkin seed brittle 11

Spicy Whipped Sweet Potato - free range chicken, smoked onion panzanella salad 12

Crispy Oysters & Pork Belly a la Plancha - deviled egg sauce, anchovy
bread & butter pickle 13

Mary's Free Range Chicken - marble potatoes, fresh basil, mushroom fricassee 20

Haricot Verts - toasted hazelnut, chevre, golden raisin 12

Pan Roasted Organic King Salmon - puy lentil, duck, pumpernickel crouton 21

Okonomiyaki - cabbage, yam, seaweed, bonito 13

Cracklin' Beef Short Rib - fresh sage spatzle, caramelized onion gravy
creamed horseradish 25

Marinated Hanger Steak - green papaya salad 16 *

Charred Broccoli - duck egg emulsion 12 *

Braised Pork Rib Tips Mac & Cheese - rigatoni, roasted poblano, cornbread crunch 16

16oz Chargrilled Black Angus Ribeye - Idaho mash, haricot verts, sauce au poivre 60 *

New England Lobster Boil - 1.5lb whole Maine lobster, potato, poblano coleslaw, butter 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.

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 food or beverages are allergen free, as we use shared equipment to store, prepare, and serve them.