The Hairy Lobster

A Share Plate Dining Establishment

~ Tonight's Plates ~

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

Barnyard Cheese Plate - housemade crackers, mostarda, marcona almonds   **16**

Oregon Foraged Mushroom Bisque - shimeji pickles   **13**

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

Trapold-Columbia Farms Acorn Squash - coconut red curry, marcona almond
bourbon apple butter, pumpkin seed brittle   **12**

Crispy Oysters & Pork Belly a la Plancha - deviled egg sauce, anchovy
bread & butter pickle   **14**

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

Haricot Verts - toasted hazelnut, chevre, golden raisin   **12**

Chargrilled Hanger Steak - leek jalapeno potato gratin   **18 ***

Pan Roasted Nantucket Diver Scallops - jasmine rice, coconut green curry   **23 ***

Okonomiyaki - cabbage, yam, seaweed, bonito   **14**

Pan Roasted Organic King Salmon - puy lentil, bone marrow, pumpernickel crouton   **22** *

Suckling Pig - fresh sage spatzel, winter tomato veloute   **25**

Charred Broccoli - duck egg emulsion   **13 ***

Braised Pork Rib Tips Mac & Cheese - rigatoni, roasted poblano, cornbread crunch   **17**

Campfire Trout - potato bravas, roasted sweet peppers, pimenton romesco   **36**

15 oz Prime New York Steak - garlic butter & fresh thyme roasted mushrooms **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.

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