

The Hairy Lobster

A Share Plate Dining Establishment

~ Tonight's Plates ~

Parker House Rolls - lavender whipped honey 6

Oregon Foraged Mushroom Bisque - shimeji pickles 13

Barnyard Cheese Plate - house made crackers, mostarda, marcona almonds 16

Pork & Seeds - crispy braised pork flat iron, Chinese mustard, toasted sesame seeds 10

Kennebec Pommes Frites - Walla Walla sweet onion dip 9

Root Farms Heirloom Tomatoes - smoked eggplant, house pickle 15

Hawaiian Sashimi Grade Tuna - yellow miso hummus, mission fig, shitake chips 28 *

Mary's Fried Chicken - madras curry, green chile, harissa honey 16

Pan Roasted Columbia River Steelhead - green papaya salad, mango, serrano 24

Grilled Hawaiian Swordfish - Castelvetro tapenade crust, rustic ratatouille 27

Charred Broccoli - duck egg emulsion 13 *

Fresh Sage Gnocchi - house made Italian sausage, roasted mushroom, tomato, sorrel pesto 17

Plancha Idaho Rainbow Trout - prosciutto, sage, spaetzle, lemon butter 30

16oz Cascade Natural Ribeye - Spring Hill Farms fennel, horseradish butter 50 *

New England Lobster Boil Picnic - 1.5lb whole Maine lobster, Kennebec fries, crisp coleslaw 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.