

# The Hairy Lobster

Sustenance and libation

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
- Jerk Basted Chargrilled Lobster** - kale, coconut, habanero 26
- Curried Cauliflower** - mint, sweet potato hummus, pine nut 14
- Pan Roasted George's Bank Halibut** - green papaya salad, Thai basil lime, fresh mint 26
- Charred Broccoli** - duck egg emulsion, bread crumb 13 \*
- Cider Braised Rabbit** - sage dumpling, organic carrots, yellow split pea 23
- Kennebec Pommes Frites** - house made fry sauce 7
- Plancha Whole Idaho Rainbow Trout** - Oregon shrimp butter fire roasted poblano coleslaw 32
- Char-Grilled Hanger Steak Frites** - french onion puree, Kennebec fries house fry sauce 23 \*
- Braised Green Cabbage** - green chile, manchego, mushroom fricassee 17
- BBQ'd Slow Roasted Pork Belly** - creamy grits, pickled onion 19
- 16oz Black Angus Ribeye** - shaved fennel salad, horseradish butter 10 hour reduction 49 \*

## ~Sides~

**Poblano Coleslaw** 6

**THL Papaya Salad** 6

For parties of 6 or more an automatic 20% service charge will be added.

For parties of 8 or more we offer two dining options, a \$40 or \$65 per person Chef's Choice Menu.

Full table participation required.

\*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.