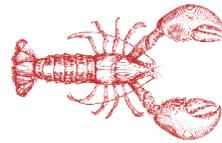


**RESTAURANT WEEK**  
**January 18-24 2022**

*available for dine-in only*

*Open at daily at 5 p.m.*  
*Reservations recommended through Opentable*  
*www.lobstertrap.biz*



**THE**  
**LOBSTER**  
**TRAP**

35 Patton Ave - Downtown Asheville

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**1st Course**

**COLD WATER OYSTERS\***

*Four Massachusetts cold water oysters, lemon, cocktail, mignonette*

**2nd Course**

*Choice of one*

**BIBB SALAD**

*Bibb lettuce, shrimp skewer (5), onion crisps, thai-lime sauce*

**SALMON CAKE**

*Pan-fried salmon cake, frisee salad, dill crème fraiche*

**STEAM BOWL - MUSSELS**

*Little Neck Clams, Mussels, white wine broth, baguette*

**3rd Course**

*Choice of one*

**MAINE LOBSTER ROLL**

*Chilled Maine Lobster, local brioche bun, side of Old Bay seasoned chips. Tossed in mayo-based sauce upon request.*

**CIOPPINO**

*Mussels, clams, linguica sausage, snow crab pieces, smoked fish, herb tomato broth, local baguette*

**BLUE RIDGE SHRIMP & GRITS**

*Sautéed shrimp, Peaceful Valley Farms heirloom grits, cheddar cheese, Benton's bacon, cherry tomatoes, scallions*

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*Inform your server of any allergies prior to ordering*

\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.  
We use eggs, wheat, soy, nuts, peanut oil and shellfish in this establishment. Contains raw ingredients.