

**RESTAURANT WEEK**  
**January 16-22 2024**  
*available for dine-in only*

*Open daily at 5 p.m.*  
*Reservations recommended*  
*through Resy*  
*[www.TheLobsterTrap.biz](http://www.TheLobsterTrap.biz)*  
*\$50 per person*



**THE  
LOBSTER  
TRAP**

35 Patton Ave - Downtown Asheville  
828-350-0505

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**1st Course**

**COLD WATER OYSTERS\***

*Four North Eastern oysters, lemon, cocktail, mignonette*

**2nd Course**

*Choice of one*

**BIBB SALAD**

*Bibb lettuce with pickled jalapeno, chilled cocktail shrimp (5), tarragon- honey vinaigrette*

**CRAB CAKE**

*Pan-fried VA crab cake with slaw and tartar sauce*

**STEAM BOWL - MUSSELS**

*Little Neck Clams, Mussels, white wine broth, grilled piece ¼ 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.*

**NC SCALLOPS**

*Pan seared scallops, bechamel sauce, roasted fingerlings, grilled asparagus*

**SNAPPER**

*Pan seared snapper, heirloom grits w/ pepper jack, sauteed chard, Cajun beurre Blanc*

*Inform your server of any allergies prior to ordering*

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*\*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.*