

## RESTAURANT WEEK

FEBRUARY 18- 24

*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\**



35 Patton Ave - Downtown Asheville  
828-350-0505

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### 1st Course

**Top Shelf Oysters (4) \***

*Freshly shucked, served with mignonette and lemon*

### 2nd Course

*Choice of one*

**BIBB & CRAB SALAD**

*Delicate greens with lump crab, crispy shallots, and shaved raddish*

**TEMPURA SHRIMP**

*Lightly battered NC shrimp, paired with sweet shili sauce, tangy slaw, and lemon*

**STEAM BOWL - MUSSELS**

*Garlic, white wine and herbs, served with toasted bread*

### 3rd Course

*Choice of one*

**CLASSIC LOBSTER ROLL**

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

**LT CIOPPINO**

*A hearty seafood stew with fresh toasted local bread*

**SEARED NC SCALLOPS (2)**

*Golden- seared scallops, paired with safron- cream sauce, crisp watercress, and toasted almonds*

*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.*