

RESTAURANT WEEK
January 20-26, 2026
available for dine-in only

Open daily at 5 p.m.
Reservations recommended
through Resy
www.TheLobsterTrap.biz
\$50 per person



35 Patton Ave - Downtown Asheville
828-350-0505

1st Course

COLD WATER OYSTERS*

Three North Eastern oysters, apple mignonette

2nd Course

Choice of one

LOBSTER & SHRIMP BRUSCHETTA

Fresh Maine lobster and tender shrimp tossed with garlic, lemon and herbs, served over toasted City Bakery ciabatta bread with a bright tomato- basil finish

CRAB CAKE

Golden pan-fried VA crab cake paired with crisp slaw and our classic house- made tartar sauce

STEAM BOWL - MUSSELS

Steamed mussels in a bright white wine and herb broth, accompanied by a grilled 1/4 baguette

3rd Course

Choice of one

HALF 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 paired with creamy cauliflower puree, arugula, and parsnip medallions with coriander- orange

GROUPER

Pan seared grouper (3oz), cherry tomato tapenade, angel hair pasta, pesto drizzle

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.