

LOBSTER TRAP FRESH SEAFOOD & FINE OYSTERS ASHEVILLE

RESTAURANT WEEK

February 17-23, 2026
available for dine-in only

\$50 per person

Open daily at 5 p.m.
Reservations recommended
through Resy
www.TheLobsterTrap.biz

**JOIN US EVERY
TUESDAY FOR
\$1 OYSTER
NIGHT**

**Thank you for
supporting local
restaurants during
Asheville Restaurant
Week!**

*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.

FIRST COURSE

PICK ONE:

COLD WATER OYSTERS (3)*
North Eastern oysters, apple
mignonette

LOBSTER BISQUE

SECOND COURSE

PICK ONE:

SEA SCALLOP

Pan seared sea scallop with green
beans, hollandaise, crispy shallots

CRAB SALAD

Lump crab on bibb lettuce with fennel,
apple, cornichons

STEAM BOWL - MUSSELS

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

THIRD COURSE

PICK ONE:

HALF MAINE LOBSTER ROLL

Chilled Maine Lobster, local brioche
bun, side of Old Bay seasoned chips.

Tossed in mayo-based sauce upon
request.

SHRIMP N GRITS

Peaceful Valley cheddar grits, cream
sauce, tomatoes, Benton's bacon (GF)

CIOPINNO

Lump crab pieces, smoked fish,
mussels, andouille sausage, grilled
baguette (GF)