

RESTAURANT WEEK

January 21-27, 2025

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*

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

**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.*