

Lobster Pot Proudly uses Produce from these Local Farmers because Fresher is Better



**Cold Appetizers**

<b>Lobster &amp; Mango Salad</b>		<b>\$28.95</b>
Juicy Chunks of Lobster Tossed in a Light Mayonnaise and Lemon Dressing Served with Grilled Asparagus		
<b>Marinated Queen Conch</b>		<b>\$13.95</b>
Lobster Pot's Traditional Cayman Style Recipe		
<b>Tiger Shrimp Cocktail</b>		<b>\$13.95</b>
Delicate Tiger Shrimp Freshly Prepared and Served with Our Own Cocktail Sauce		
<b>Daily Fresh Ceviche</b>		<b>\$15.95</b>
Finely Diced Fresh Catch of the Day Tossed in Limes and Spices with Crisp Bell Peppers, Cilantro and Red Onion - a Wonderful Light and Refreshing Dish		
<b>Tuna Avocado Sashimi Duo</b>		<b>\$16.95</b>
Roasted Sesame Vinaigrette, Wasabi Crème Fraiche and Pickled Ginger		
<b>Baby Spinach and Herb Roasted Tomato Salad</b>		<b>\$12.95</b>
Cherry Tomatoes Lightly Roasted in Olive Oil Herbs and Garlic and Topped with Fresh Parmesan Shavings and Aged Balsamic Vinegar		
<b>Roasted Beet Root &amp; Peppered Goat Cheese and Pear Salad</b>		<b>\$13.95</b>
Fresh Goat Cheese Crumble with Crushed Black Pepper. Roasted Beetroot Slices, Garnished with Pears		
<b>Caesar Salad</b>		<b>\$11.95</b>
Our Homemade Dressing Makes this a Wonderful Classic		

**Add On:**

**Whole Chicken Breast \$14.95, Choice of Fresh Local Fish \$16.95**  
**Shrimps \$14.95, Lobster Tail 5 oz. Mkt. price**

**Soups**

<b>Cayman Conch Chowder</b>		<b>\$12.95</b>
A Tomato Based Spicy Cayman National Soup		
<b>Lobster Bisque</b>		<b>\$13.95</b>
Our Award Winning Bisque		
<b>Black Bean Soup</b>		<b>\$10.50</b>
Vegetarian Local Favorite Served with Sour Cream Drizzle		
<b>Soup Trio</b>		<b>\$15.95</b>
Sample the three Lobster Pot Classic Soups		
<b>Soup of the Day</b>		
Please asked your Server for the Chef's Daily Creation		

All Prices in CI \$ - 15% Gratuity will be added

\*No separate checks for a table of more than 6 persons

**Gluten Free**      **Spicy**      **Vegetarian**



**Warm Appetizers**

<b>1/2 Dozen Escargot</b>			<b>\$15.95</b>
Baked in Our Famous Herb-Garlic Butter			
<b>Queen Conch Fritters</b>			<b>\$13.95</b>
Golden Fried & Served with a Red Pepper Remoulade			
<b>Crispy Coconut Shrimp</b>			<b>\$13.95</b>
Served with Mango Dipping Sauce			
<b>Alaska King Crab Legs</b>			<b>Mkt. Price</b>
Perfectly Boiled served with Chef's Vegetables and Drawn Butter			
<b>Jerked Pull Pork Spring Roll</b>			<b>\$12.50</b>
with a Sweet Scotch Bonnet Sauce and Shredded Lettuce			
<b>Pesto Baked Whole Danish Brie</b>			<b>\$16.95</b>
Basil Pesto Marinated Brie served with Grilled Garlic Baguette and Balsamic Reduction			
<b>Turtle Steak Sampler</b>			<b>\$14.95</b>
Tender and Blackened served with Cayman Style Sauce - True Taste of Cayman!			
<b>Lobster Poutine</b>			<b>\$15.95</b>
French Canadian Classic, Crisp Fries covered with Cheese Curds, Demi Glace and Lobster tail Meat			

**Pasta and Vegetarian**


<b>Seafood Penne</b>			<b>\$39.95</b>
Chunks of Succulent Lobster Tail, Sea Scallops and Tiger Shrimp Sautéed in a Rose Sauce			
<b>Lobster and Seafood Chiopino</b>			<b>\$38.95</b>
Mussels and Sea Scallops Served in a Seafood Vegetable Broth with Vermicelli Pasta and topped with a 4 oz. Lobster Tail			
<b>Tofu Zucchini and Yellow Squash Spaghetti</b>			<b>\$25.95</b>
Spaghetti Made with Zucchini and Squash, Topped with Pan Seared Tofu, Sun Blushed Tomatoes and Fresh Spinach			
<b>Vegetarian Pasta</b>			<b>\$22.50</b>
Pesto Crème, Tomato, Rose or Crème Sauce served with Chef's Vegetables and Parmesan Cheese			

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**The Classics**

<b>Caribbean Lobster Tail</b> (GF)	<b>Mkt. Price</b>
<b>Broiled or Poached</b> – Served with Drawn Butter, Chef's Vegetables	
<b>Cayman Style</b> – Juicy Lobster Chunks Sautéed in Cayman Style Sauce and Fried Plantains	
<b>Lobster Thermidor</b> – Juicy Lobster Chunks in a creamy White Wine Sauce, Mashrooms, Mustard, Brandy - topped with Parmesan cheese with Fried Plantains, Rice and Beans or Jasmine Rice	<b>Mkt. Price</b>
<b>Captain's Catch of the Day</b> (GF)	<b>\$34.95</b>
Our Freshly Caught Catch of the Day Served Your Way Whether it's Grilled, Blackened, Cayman style, pan seared/Fried. Served with chefs vegetables and golden fried plantains	
<b>Escovitch - A local Favorite!</b> 	<b>\$36.95</b>
Fried Fish Filet Served with Local Style Pickled Onions, Carrot, Peppers and Scotch Bonnet	
<b>Cayman Trio - "The" Lobster Pot Favorite</b> (GF)	<b>\$49.50</b>
Broiled Lobster Tail, Grilled Fresh Mahi Mahi & Garlic Shrimp, Served with Chef's Vegetables, and Plantains	
<b>The Pot</b> (GF)	<b>\$74.95</b>
Broiled Lobster Tail, Garlic Shrimps and King Crab Legs with Drawn Butter & Baked Potato and Chef's Vegetables	
<b>Garlic Shrimp</b> (GF)	<b>\$36.95</b>
Black Tiger Shrimp Sautéed in Herb-Garlic Butter Served with Chef's Vegetables	
<b>Seafood Curry</b> (GF)	<b>\$40.95</b>
Chunks of Lobster Meat, Sea Scallops and Tiger Shrimps, Bell Peppers and Onions, Chef's Veg and Rice	

*All served with your choice of Jasmine Rice or Rice & Beans.*

*Substitute for Baked Pot, Roasted Potatoes, Mash Potatoes or French Fries - \$4.50*

*Substitute for Lobster Mash Potatoes - \$6.00*

**The Meats**

<b>10 oz. N.Y. Steak with Bourbon Peppercorn Sauce</b>	<b>\$43.95</b>
10 oz Grilled to Your Liking Served with Chef's Vegetables and a Bourbon Peppercorn Sauce	
<b>Filet Mignon &amp; Lobster Mash Potato</b>	<b>\$50.95</b>
8 oz Filet Mignon Served with Lobster Mashed Potato, Grilled Asparagus and Port Wine Reduction	
<b>The Chicken Breast</b> (GF)	<b>\$31.95</b>
Free Range, Grain Fed Chicken Breast, Creamy Mushroom Sauce and Chef's Vegetables	
<b>Surf and Turf N.Y Strip</b> Served with Shrimp \$51.95 or Lobster Tail \$55.95	
<b>Reef and Beef Fillet Mignon</b> Served with Shrimp \$55.95 or Lobster Tail \$59.95	

*All Served with Baked Potato*

*Substitute for Mash Potatoes, Roast Potatoes or French Fries - \$3.95*

*Substitute for Lobster Mash Potatoes - \$6.00*



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**Lobster Pot is Proud to serve only 100% Certified Angus Beef**

(GF) **Gluten Free**  **Spicy**  **Vegetarian**