

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



Appetizers

- Lobster & Mango Salad** GF **\$28.95**
Juicy Chunks of Lobster Tossed in a Light Mayonnaise and Lemon Dressing
Served with Grilled Asparagus
- Marinated Queen Conch** **\$13.95**
Lobster Pot's Traditional Cayman Style Recipe
- Tiger Shrimp Cocktail** GF **\$13.95**
Delicate Tiger Shrimp Freshly Prepared and Served with Our Own Cocktail Sauce
- Daily Fresh Ceviche** **\$15.95**
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
- ½ Dozen Escargot** GF **\$15.95**
Baked in Our Famous Herb-Garlic Butter
- Queen Conch Fritters** **\$13.95**
Golden Fried & Served with a Red Pepper Remoulade
- Crispy Coconut Shrimp** **\$13.95**
Served with Mango Dipping Sauce
- Turtle Steak Sampler** GF **\$14.95**
Tender and Blackened served with Cayman Style Sauce - True Taste of Cayman!

Salads

- Baby Spinach and Herb Roasted Tomato Salad** GF **\$12.95**
Cherry Tomatoes Lightly Roasted in Olive Oil, Herbs and Garlic and Topped with Fresh Parmesan Shavings and Aged Balsamic Vinegar
- Roasted Beet Root & Peppered Goat Cheese and Pear Salad** GF **\$13.95**
Fresh Greens Tossed with Roasted Beet Roots in a Roasted Garlic-Shallot Vinaigrette, Topped with Peppered Goat Cheese and Pears
- Caesar Salad** **\$11.95**
Our Homemade Dressing Makes this a Wonderful Classic

Soups

- Cayman Conch Chowder** GF **\$12.95**
A Tomato Based Spicy Cayman National Soup
- Lobster Bisque** **\$13.95**
Our Award Winning Bisque
- Black Bean Soup** GF **\$10.50**
Vegetarian Local Favorite Served with Sour Cream Drizzle

Open Faced Ciabatta Sandwiches

Served with French Fries or Mixed Greens with our House Vinaigrette




- Succulent Jerk Chicken Breast** **\$16.95**
Served with Homemade Local Rum Raisin Mayonnaise
- BBQ Pulled Pork** **\$14.95**
Slow Braised Pork Shoulder, Mixed with our Homemade BBQ Sauce
- Char Grilled Vegetable & Fresh Mozzarella** **\$16.95**
Assorted Grilled Vegetables with melted Buffalo Mozzarella
- Crunchy Coconut Crusted Swai Fish** **\$15.00**
Served with our Zesty Home Made Mango Dip
- Philly Steak Sandwich** **\$16.95**
Steak Bites Sautéed with Onion and Peppers, Demi Glace
(Add Buffalo Mozzarella - \$3.00)

All Prices in CI \$ - 15% Gratuity will be added
Plate Split Charge - CI\$20.00

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



Pasta and Vegetarian

Tofu Zucchini and Yellow Squash Spaghetti	 	\$ 25.95
Spaghetti Made with Zucchini and Squash, Topped with Pan Seared Tofu, Sun Blushed Tomatoes and Fresh Spinach		
Seafood Pasta		\$ 39.95
Chunks of Succulent Lobster Tail, Sea Scallops and Tiger Shrimp Sautéed in a Rose Sauce		
Vegetarian Pasta		\$ 22.50
Pesto, Tomato, Rose or Crème Sauce served with Chef's Vegetables and Parmesan Shavings		

Main Courses

Fish & Chips		\$ 17.95
Swai Fish Filet Golden Fried in our Own Beer Batter and Served with Tartar Sauce		
Caribbean Lobster Tail		Mkt. Price
Broiled or Poached – Served with Drawn Butter, Chef's Vegetables, Fried Plantains, Rice and Beans or Jasmine Rice		
Cayman Style – Juicy Lobster Chunks Sautéed in Cayman Style Sauce Served with Fried Plantains, Rice and Beans or Jasmine Rice		
Lobster Thermidor – 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		
		Mkt. Price
Captain's Catch of the Day		\$ 34.95
Our Freshly Caught Catch of the Day Served Your Way Whether it's Grilled, Blackened, Cayman Style, or Pan Fried. It will be Served with Chefs Vegetable, Fried Plantain, Rice and Beans or Jasmine Rice		
Escovitch - A local Favorite!		\$ 36.95
Fried Fish Filet Served with Local Style Pickled Onions, Carrot, Peppers and Scotch Bonnet A local Favorite Served with Rice and Beans or Jasmine Rice		
Cayman Trio - "The" Lobster Pot Favorite		\$49.50
Broiled Lobster Tail, Grilled Fresh Mahi Mahi & Garlic Shrimp, Served with Chef's Vegetables and Rice and Beans or Jasmine Rice		
Garlic Shrimp		\$ 36.95
Black Tiger Shrimp Sautéed in Herb-Garlic Butter Served with Chef's Vegetables, Rice and Beans or Jasmine Rice		
Seafood Curry		\$40.95
Chunks of Lobster Meat, Sea Scallops and Tiger Shrimps, Bell Peppers and Onions, Chef's Veg and Rice		
8 oz. N.Y. Strip Steak with Bourbon Peppercorn Sauce		\$35.95
Grilled to Your Liking Served with Chef's Vegetables and Roasted Potatoes		
The Chicken Breast		\$ 32.95
10 oz Pan Seared Chicken Breast with a Creamy Mushroom Sauce, Chef's Vegetables and Roast Potatoes		

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