



Cold Appetizers

Lobster Salad	<i>Juicy Chunks of Lobster Dressed in a Light Mayonnaise Sauce on a Bed of Young Crisp Greens & Honey Dew Melon</i>	21.00
Marinated Queen Conch	<i>Lobster Pot's Traditional Recipe, Served with Garlic Bread</i>	7.50
Tiger Shrimp Cocktail	<i>Delicate Tiger Shrimp Freshly Prepared and Served with our own Cocktail Sauce</i>	8.95
Tuna Sashimi	<i>Pepper Crusted Local Tuna on Wasabi & Pickled Ginger</i>	10.95
Caesar Salad	<i>Our Homemade Dressing Makes this "Classic" Special</i>	8.50
House Salad	<i>Mixed Greens, Tomatoes, Cucumbers, Carrots & Peppers with Balsamic or Tropical Citrus Vinaigrette, 1000-Island or Ranch Dressing</i>	6.75
Tropical Baby Spinach Salad	<i>Crisp Spinach Leaves, Tomato, Papaya & Honeydew Melon Tossed in a Citrus Vinaigrette & Topped with Roasted Coconut Flakes</i>	9.75

Warm Appetizers

King Crab Legs	<i>Split Crab Legs Served Steamed with Drawn Butter & Vegetables</i>	19.50
Lobster & Crab Cakes	<i>The Finest Crab Meat & Lobster with Scallions and Peppers Served over Chipotle Sauce</i>	10.50
½ Dozen Escargot	<i>Baked in Our Famous Herb-Garlic Butter</i>	8.75
Queen Conch Fritters	<i>Golden Fried & Served with Tartar Sauce</i>	7.95
The Pot Starter	<i>Conch Fritter, Lobster-Crab Cake & Crispy Fried Shrimp in Beer Batter with complimenting Dips</i>	10.00

Soups

Cayman Conch Chowder	<i>A Tomato Based Spicy Cayman National Soup</i>	5.75
Lobster Bisque	<i>Our Award Winning Bisque</i>	7.75
Soup of the Day	<i>Chefs' Daily Creation</i>	5.50

Salads as Main

<u>Your Choice of:</u>	<u>Paired with:</u>	
House Salad	Crispy Fried Shrimp	25.00
Caesar Salad	Grilled All Natural Chicken Breast	22.00
Tropical Spinach Salad	8 oz All Natural Angus Rib Eye Steak	27.00
	Catch of the Day	26.50
	Grilled Salmon	26.00

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

Main Courses

Caribbean Lobster Tail	MP
<i>Broiled or Poached</i> – Served with Drawn Butter, Vegetables and Rice, Rice & Beans or Baked Potato	
<i>Cayman Style</i> – Juicy Lobster Chunks Sautéed in Cayman Style Sauce Served with Fresh Vegetables and Rice & Beans	
Captain's Catch of the Day	Market Price 24.95 – 26.95
The Freshest Local Fish, Prepared to Your Liking with Garden Vegetables and Choice of Rice or Rice & Beans or Baked Potato	
Bacon Wrapped Mahi-Mahi	27.50
Served with Saffron-Herb Risotto and Broccoli	
Grilled Salmon Filet	26.00
Served on Fresh Pineapple Chutney with Garden Vegetables and Jasmine Rice	
Lobster, Scallop & Shrimp Thai Curry	35.00
Juicy Lobster Chunks, Sea Scallops & Tiger Shrimp in Our Special Thai Curry Sauce With Fresh Vegetables & Jasmine Rice	
Cayman Trio - "The" Lobster Pot Favorite	39.75
Broiled Lobster Tail, Grilled Fresh Mahi-Mahi & Garlic Shrimp, Served with Vegetables and Rice & Beans	
"The Pot" – An Experience!	49.75
Broiled Lobster Tail, Garlic Prawns and King Crab Legs with Drawn Butter & Baked Potato	
Garlic Shrimp	26.00
Black Tiger Shrimp Sautéed in Herb-Garlic Butter with Steamed Jasmine Rice & Fresh Vegetables	
Lobster Stuffed Salmon	33.00
Salmon Fillet Stuffed with Lobster, Served with Fresh Vegetables on Mashed Potatoes	
Cayman Turtle Steak	38.00
Blackened and Served with "Island Style" Sauce, Rice & Beans, Garden Vegetables & Plantains	
Surf & Turf	39.75
Char Broiled All Natural Angus Rib Eye Steak & Lobster Tail, Served with Fresh Vegetables and Drawn Butter	
Reef & Beef	35.00
Jerk Crusted 6 oz All Natural Angus Filet Steak & Spicy Cayman Style Tiger Shrimp Served on Rice & Beans and Caramelized Carrots	
 10 oz All Natural Angus Rib Eye Steak - with Garlic Butter or Peppercorn Sauce	29.50
Grilled to Your Liking with Fresh Vegetables and Oven Baked Idaho Potato	
8 oz / 6 oz Beef Tenderloin - with Garlic Butter or Peppercorn Sauce	38.00/ 29.50
Grilled to Your Liking with Fresh Vegetables and Oven Baked Idaho Potato	
Stuffed & Oven Roasted All Natural Chicken Breast	23.50
Stuffed with Julienne Vegetables, Fresh Herbs & Cheese on Fresh Pesto Sauce Served with Mashed Potatoes & Garden Vegetables	

Risotto & Pasta

Seafood Vegetable Risotto	29.50
Juicy Lobster Chunks, Shrimp, Scallops & Calamari	
Saffron Risotto with Spinach & Tomatoes	21.00
Lobster Penne Pasta	31.00
Juicy Lobster Chunks in Lobster Cream Sauce with Vegetables and Fresh Herbs	
Penne Arrabbiata (Vegetarian)	17.00
Pesto Linguine with Vegetables & Sautéed Chicken Strips	22.00

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