

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



*Farmer Clarence*



### Cold Appetizers

#### **Lobster & Mango Salad**

Juicy Chunks of Lobster Tossed in a Light Mayonnaise and Lemon Dressing  
Served with Grilled Asparagus

#### **Marinated Queen Conch**

Lobster Pot's Traditional Cayman Style Recipe

#### **Tiger Shrimp Cocktail**

Delicate Tiger Shrimp Freshly Prepared and Served with Our Own Cocktail Sauce

#### **Daily Fresh Ceviche**

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

#### **Tuna Avocado Sashimi Duo**

Roasted Sesame Vinaigrette, Wasabi Crème Fraiche and Pickled Ginger

#### **Baby Spinach and Herb Roasted Tomato Salad**

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**

Fresh Goat Cheese Crumble with Crushed Black Pepper.  
Roasted Beetroot Slices, Garnished with Pears

#### **Caesar Salad**

Our Homemade Dressing Makes this a Wonderful Classic

#### **Add On:**

**Whole Chicken Breast \$12.25, Choice of Fresh Local Fish \$13.95**

**Grilled Shrimps \$12.25, Lobster Tail 5 oz. 18.00**

### Soups

#### **Cayman Conch Chowder**

A Tomato Based Spicy Cayman National Soup

## Lobster Bisque

Our Award Winning Bisque

## Black Bean Soup

Vegetarian Local Favorite Served with Sour Cream Drizzle

## Soup Trio

Sample the three Lobster Pot Classic Soups

## Soup of the Day

Please ask your Server for the Chef's Daily Creation

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

Plate Split Charge -\$10.00



**Gluten Free**



**Spicy**



**Vegetarian**



### Warm Appetizers

**1/2 Dozen Escargot** 

Baked in Our Famous Herb-Garlic Butter

**Queen Conch Fritters**

Golden Fried & Served with a Red Pepper Remoulade

**Crispy Coconut Shrimp**

Served with Mango Dipping Sauce

**Alaska King Crab Legs** 

Perfectly Boiled served with Chef's Vegetables and Drawn Butter

**Jerked Pull Pork Spring Roll** 

with a Sweet Scotch Bonnet Sauce and Shredded Lettuce

**Pesto Baked Whole Danish Brie** 

Basil Pesto Marinated Brie served with Grilled Garlic Baguette and Balsamic Reduction

**Turtle Steak Sampler**  

Tender and Blackened served with Cayman Style Sauce - True Taste of Cayman!

**Pizza of the Day**

Please asked your server for the Chef's Daily Creation

**Lobster Poutine** 

French Canadian Classic, Crisp Fries covered with Cheeses Curds, Demi Glace and Lobster Tail Meat

### Pasta and Vegetarian

**Seafood Penne**

Chunks of Succulent Lobster Tail, Sea Scallops and Tiger Shrimp Sautéed in a Rose Sauce

**Lobster and Seafood Chiopino**

Mussels and Sea Scallops Served in a Seafood Vegetable Broth with Vermicelli Pasta and topped with a 4 oz. Lobster Tail

**Tofu Zucchini and Yellow Squash Spaghetti**  

Spaghetti Made with Zucchini and Squash, Topped with Pan Seared Tofu,  
Sun Blushed Tomatoes and Fresh Spinach

**Vegetarian Pasta** 

Pesto Crème, Tomato or Rose Crème Sauce served with Chef's Vegetables and Parmesan Shavings

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

Plate Split Charge - \$10.00



**Gluten Free**



**Spicy**



**Vegetarian**



### The Classics

#### **Caribbean Lobster Tail**

*Broiled or Poached* – Served with Drawn Butter, Chef's Vegetables

*Cayman Style* – Juicy Lobster Chunks Sautéed in Cayman Style Sauce and Fried Plantains

#### **Captain's Catch of the Day**

Our Freshly Caught Catch of the Day Served Your Way Whether it's Grilled, Blackened, Cayman Style or Pan Fried. Served with Chef's Vegetables and Golden Fried Plantains

#### **Escovitch - A local Favorite!**

Fried Fish Filet Served with Local Style Pickled Onions, Carrot, Peppers and Scotch Bonnet

#### **Cayman Trio - "The" Lobster Pot Favorite**

Broiled Lobster Tail, Grilled Fresh Wahoo & Garlic Shrimp, Served with Chef's Vegetables, and Plantains

#### **The Pot**

Vegetables

#### **Garlic Shrimp**

Black Tiger Shrimp Sautéed in Herb-Garlic Butter Served with Chef's Vegetables

#### **Cayman Turtle Steak**

Blackened and Served with Cayman Style Sauce, Chef's Vegetables & Fried Plantains

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

*Substitute for Baked Pot, Roasted Potatoes, Mash Potatoes or French Fries - \$3.50*

*Substitute for Lobster Mash Potatoes - \$5.00*

### The Meats

#### **10 oz. N.Y. Steak with Bourbon Peppercorn Sauce**

10 oz Grilled to Your Liking Served with Chef's Vegetables and a Bourbon Peppercorn Sauce

#### **Filet Mignon & Lobster Mash Potato**

8 oz Filet Mignon Served with Lobster Mashed Potato, Grilled Asparagus and Port Wine Reduction

#### **The Chicken Breast**

Local Free Range, Grain Fed Chicken Breast ,Creamy Mushroom Sauce and Chef's Vegetables

#### **Surf and Turf N.Y. Strip**

**Served with Shrimp \$46.95 or Lobster Tail \$49.95**

---

**Reef and Beef Filet Mignon**

**Served with Shrimp \$49.95 or Lobster Tail \$52.95**

*All Served with Baked Potato*

*Substitute for Mash Potatoes, Roast Potatoes or French Fries - \$2.50*

*Substitute for Lobster Mash Potatoes - \$4.00*



All Prices in CI \$ - 15% Gratuity will be added  
Plate Split Charge - \$10.00



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



**Gluten Free**



**Spicy**



**Vegetarian**