

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



Cold Appetizers

Lobster & Mango Salad	\$ 21.00
Juicy Chunks of Lobster Tossed in a Light Mayonnaise and Lemon Dressing Served with Grilled Asparagus	
Marinated Queen Conch	\$ 11.95
Lobster Pot's Traditional Cayman Style Recipe	
Tiger Shrimp Cocktail	\$ 12.25
Delicate Tiger Shrimp Freshly Prepared and Served with Our Own Cocktail Sauce	
Daily Fresh Ceviche	\$ 12.00
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	\$ 13.00
Roasted Sesame Vinaigrette, Wasabi Crème Fraiche and Pickled Ginger	
Baby Spinach and Herb Roasted Tomato Salad	\$ 9.00
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	\$ 9.50
Fresh Goat Cheese Crumble with Crushed Black Pepper. Roasted Beetroot Slices, Garnished with Pears	
Caesar Salad	\$ 9.00
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	\$ 8.50
A Tomato Based Spicy Cayman National Soup	
Lobster Bisque	\$ 8.95
Our Award Winning Bisque	
Black Bean Soup	\$ 7.95
Vegetarian Local Favorite Served with Sour Cream Drizzle	
Soup Trio	\$10.50
Sample the three Lobster Pot Classic Soups	
Soup of the Day	\$ MP
Please asked 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

½ Dozen Escargot 	\$ 10.95
Baked in Our Famous Herb-Garlic Butter	
Queen Conch Fritters	\$ 11.00
Golden Fried & Served with a Red Pepper Remoulade	
Crispy Coconut Shrimp	\$ 12.00
Served with Mango Dipping Sauce	
Alaska King Crab Legs 	\$ 24.00
Perfectly Boiled served with Chef's Vegetables and Drawn Butter	
Jerked Pull Pork Spring Roll 	\$ 11.00
with a Sweet Scotch Bonnet Sauce and Shredded Lettuce	
Pesto Baked Whole Danish Brie 	\$ 13.50
Basil Pesto Marinated Brie served with Grilled Garlic Baguette and Balsamic Reduction	
Turtle Steak Sampler  	\$ 11.00
Tender and Blackened served with Cayman Style Sauce - True Taste of Cayman!	
Pizza of the Day	\$ M/P
Please asked your server for the Chef's Daily Creation	
Lobster Poutine 	\$ 13.50
French Canadian Classic, Crisp Fries covered with Cheeses Curds, Demi Glace and Lobster Tail Meat	

Pasta and Vegetarian

Seafood Penne	\$ 27.50
Chunks of Succulent Lobster Tail, Sea Scallops and Tiger Shrimp Sautéed in a Rose Sauce	
Lobster and Seafood Chiopino	\$ 32.95
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  	\$ 24.00
Spaghetti Made with Zucchini and Squash, Topped with Pan Seared Tofu, Sun Blushed Tomatoes and Fresh Spinach	
Vegetarian Pasta 	\$ 19.50
Pesto Crème, Tomato or Rose Crème Sauce served with Chef's Vegetables and Parmesan Shavings	

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



The Classics

Caribbean Lobster Tail (GF)		\$ 49.00
<i>Broiled or Poached – Served with Drawn Butter, Chef's Vegetables</i>		
<i>Cayman Style – Juicy Lobster Chunks Sautéed in Cayman Style Sauce and Fried Plantains</i>		
Captain's Catch of the Day (GF)		\$ 29.25
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!		\$ 30.25
Fried Fish Filet Served with Local Style Pickled Onions, Carrot, Peppers and Scotch Bonnet		
Cayman Trio - "The" Lobster Pot Favorite (GF)		\$ 39.75
Broiled Lobster Tail, Grilled Fresh Wahoo & Garlic Shrimp, Served with Chef's Vegetables, and Plantains		
The Pot (GF)		\$ 64.95
Vegetables		
Garlic Shrimp (GF)		\$ 32.50
Black Tiger Shrimp Sautéed in Herb-Garlic Butter Served with Chef's Vegetables		
Cayman Turtle Steak  (GF)		\$ 39.50
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		\$ 36.95
10 oz Grilled to Your Liking Served with Chef's Vegetables and a Bourbon Peppercorn Sauce		
Filet Mignon & Lobster Mash Potato		\$ 39.95
8 oz Filet Mignon Served with Lobster Mashed Potato, Grilled Asparagus and Port Wine Reduction		
The Chicken Breast (GF)		\$ 29.95
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*



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

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