

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



Cold Appetizers

Lobster & Mango Salad			\$ 21.95
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			\$ 12.50
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			\$ 9.50
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			\$ 9.95
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 \$12.95
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			
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

1/2 Dozen Escargot 	\$ 11.95
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 	\$ 25.95
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 	\$ 13.95
Basil Pesto Marinated Brie served with Grilled Garlic Baguette and Balsamic Reduction	
Turtle Steak Sampler  	\$ 11.95
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	\$ 30.95
Chunks of Succulent Lobster Tail, Sea Scallops and Tiger Shrimp Sautéed in a Rose Sauce	
Lobster and Seafood Chiopino	\$ 36.95
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**
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 (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! 🌶️ \$ **30.50**
 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 Mahi Mahi & Garlic Shrimp, Served with Chef's Vegetables, and Plantains

The Pot (GF) \$ **65.95**
 Broiled Lobster Tail, Garlic Shrimps and King Crab Legs with Drawn Butter & Baked Potato and Chef's 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 \$ **42.95**
 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 \$54.95

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**