

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



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		
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		
Turtle Steak Sampler		\$ 11.00
Tender and Blackened served with Cayman Style Sauce - True Taste of Cayman!		

Salads

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 Greens Tossed with Roasted Beet Roots in a Roasted Garlic-Shallot Vinaigrette, Topped with Peppered Goat Cheese and Pears		
Caesar Salad		\$ 9.00
Our Homemade Dressing Makes this a Wonderful Classic		

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		

Open Faced Ciabatta Sandwiches

Served with French Fries or Mixed Greens with our House Vinaigrette

Succulent Jerk Chicken Breast		\$ 13.95
Served with Homemade Local Rum Raisin Mayonnaise		
BBQ Pulled Pork		\$ 12.95
Slow Braised Pork Shoulder, Mixed with our Homemade BBQ Sauce		
Char Grilled Vegetable & Fresh Mozzarella		\$ 14.95
Assorted Grilled Vegetables with melted Buffalo Mozzarella		
Crunchy Coconut Crusted Swai Fish		\$ 12.95
Served with our Zesty Home Made Mango Dip		
Philly Steak Sandwich		\$ 13.95
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\$10.00

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



Pasta and Vegetarian

Tofu Zucchini and Yellow Squash Spaghetti  	\$ 19.00
Spaghetti Made with Zucchini and Squash, Topped with Pan Seared Tofu, Sun Blushed Tomatoes and Fresh Spinach	
Seafood Pasta	\$ 21.95
Chunks of Succulent Lobster Tail, Sea Scallops and Tiger Shrimp Sautéed in a Rose Sauce	
Vegetarian Pasta 	\$ 17.95
Pesto, Tomato, Rose or Crème Sauce served with Chef's Vegetables and Parmesan Shavings	

Main Courses

Fish & Chips	\$ 14.95
Swai Fish Filet Golden Fried in our Own Beer Batter and Served with Tartar Sauce	
Caribbean Lobster Tail 	\$ 39.00
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	
Captain's Catch of the Day 	\$ 25.95
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! 	\$ 29.25
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 	\$ 39.75
Broiled Lobster Tail, Grilled Fresh Wahoo & Garlic Shrimp, Served with Chef's Vegetables and Rice and Beans or Jasmine Rice	
Garlic Shrimp 	\$ 28.00
Black Tiger Shrimp Sautéed in Herb-Garlic Butter Served with Chef's Vegetables, Rice and Beans or Jasmine Rice	
Cayman Turtle Steak  	\$ 39.50
Blackened and Served with Cayman Style Sauce, Chef's Vegetables & Fried Plantains Rice and Beans or Jasmine Rice	
8 oz. N.Y. Strip Steak with Bourbon Peppercorn Sauce	\$ 29.95
Grilled to Your Liking Served with Chef's Vegetables and Roasted Potatoes	
The Chicken Breast 	\$ 29.95
10 oz Pan Seared Chicken Breast with a Creamy Mushroom Sauce, Chef's Vegetables and Roast Potatoes	

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