

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 | | | |
| 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  | \$ 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 | \$ 29.50 |
| 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!  \$ **30.25**
 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 Mahi Mahi & Garlic Shrimp, Served with Chef's Vegetables, and Plantains

The Pot (GF) \$ **64.95**
 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 \$ **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**