



# LOBSTER POT Dinner Menu

Address: 245 North Church Street

Phone: (345) 814 0153

Cuisine: Continental Caribbean

## COLD APPETIZERS

**Lobster and Mango salad** GF CI\$22.95

Juicy chunks of lobster tossed in a light mayonnaise and lemon dressing served with grilled asparagus

**Marinated Queen Conch** CI\$11.95

Lobster Pot's traditional Cayman Style recipe

**Tiger Shrimp Cocktail** GF CI\$12.5

Delicate tiger shrimp freshly prepared and served with our own cocktail sauce

**Daily Fresh Ceviche** CI\$12

Finely diced fresh catch of the day tossed in limes and spices with crisp bell peppers, cilantro and red onion

**Tuna Avocado Sashimi Duo** CI\$14.95

Roasted sesame vinaigrette, wasabi creme fraiche and pickled ginger

**Baby Spinach and Herb Roasted Tomato Salad** v GF CI\$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 and peppered goat cheese and pear salad** v GF CI\$9.95

Fresh goat cheese crumble with crushed black pepper. Roasted beetroot slices, garnished with pears

**Caesar Salad** CI\$9

Our homemade dressing makes this a wonderful classic

Add on: whole chicken breast CI\$12.25, choice of fresh local fish CI\$14.95, grilled shrimp CI\$12.25, Lobster tail 5 oz. CI\$18

## SOUPS

**Cayman Conch Chowder** GF CI\$8.5

A tomato based spicy Cayman national soup

<b>Lobster Bisque</b>	CI\$8.95
Our award winning bisque	
<b>Black Bean Soup</b> <span style="border: 1px solid green; padding: 0 2px;">V</span> <span style="border: 1px solid orange; padding: 0 2px;">GF</span>	CI\$7.95
Vegetarian local favourite served with sour cream and cilantro	
<b>Soup Trio</b>	CI\$10.5
Sample the three Lobster Pot classic soups	
<b>Soup of the Day</b>	MP
Please ask your server for the Chef's daily creation	

## WARM APPETIZERS

<b>1/2 Dozen of Escargot</b> <span style="border: 1px solid orange; padding: 0 2px;">GF</span>	CI\$11.95
Baked in our famous herb-garlic butter	
<b>Queen Conch Fritters</b>	CI\$12
Golden fried and served with red pepper remoulade	
<b>Crispy Coconut Shrimp</b>	CI\$12
Served with mango dipping sauce	
<b>Alaska King Crab Legs</b> <span style="border: 1px solid orange; padding: 0 2px;">GF</span>	CI\$25.95
Perfectly boiled served with Chef's vegetables and drawn butter	
<b>Jerked Pull Pork Spring Roll</b>	CI\$11
With a sweet scotch bonnet sauce and shredded lettuce	
<b>Pesto Baked Whole Danish Brie</b> <span style="border: 1px solid green; padding: 0 2px;">V</span>	CI\$13.95
Basil pesto marinated brie served with grilled garlic baguette and balsamic reduction	
<b>Turtle Steak Sampler</b> <span style="border: 1px solid orange; padding: 0 2px;">GF</span>	CI\$12.95
Tender and blackened served with Cayman Style Sauce	
<b>Pizza of the day</b>	MP
Please ask your server for the Chef's daily creation	
<b>Lobster Poutine</b> <span style="border: 1px solid orange; padding: 0 2px;">GF</span>	CI\$13.5
French Canadian classic, crisp fries covered with cheese curds, demi glace and lobster tail meat	

## PASTA AND VEGETARIAN

<b>Seafood Penne</b>	<b>CI\$30.95</b>
Chunks of succulent lobster tail, sea scallops and tiger shrimp sautéed in a rose sauce	
<b>Lobster and Seafood Chiopino</b>	<b>CI\$36.95</b>
Mussels and sea scallops served in a seafood vegetable broth with vermicelli pasta and topped with a 4 oz. lobster tail	
<b>Tofu Zucchini and Yellow Squash Spaghetti</b> <span style="border: 1px solid green; padding: 0 2px;">v</span> <span style="border: 1px solid orange; padding: 0 2px;">GF</span>	<b>CI\$24</b>
Spaghetti made with zucchini and squash, topped with pan seared tofu, sun blushed tomatoes and fresh spinach	
<b>Vegetarian Pasta</b> <span style="border: 1px solid green; padding: 0 2px;">v</span>	<b>CI\$19.50</b>
Pesto crème, tomato or rose crème Sauce served with Chef's vegetables and parmesan shavings	

## THE CLASSICS

<b>Caribbean Lobster Tail</b> <span style="border: 1px solid orange; padding: 0 2px;">GF</span>	<b>CI\$52</b>
Broiled or poached – Served with drawn butter, Chef's vegetables. Cayman Style – juicy lobster chunks sautéed in Cayman style sauce and fried plantains. Lobster Thermidor – juicy lobster chunks in a creamy white wine sauce, mushrooms, mustard, brandy. Topped with parmesan cheese with fried plantains, rice and beans or jasmine rice (CI\$56.95)	
<b>Captain's Catch of the Day</b> <span style="border: 1px solid orange; padding: 0 2px;">GF</span>	<b>CI\$29.95</b>
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	
<b>Escovitch - A local Favourite!</b>	<b>CI\$31.95</b>
Fried fish filet served with local style pickled onions, carrot, peppers and scotch bonnet	
<b>Cayman Trio - "The" Lobster Pot Favourite</b> <span style="border: 1px solid orange; padding: 0 2px;">GF</span>	<b>CI\$40.95</b>
Broiled lobster tail, grilled fresh Mahi Mahi and garlic shrimp, served with Chef's Vegetables, and plantains	
<b>The Pot</b> <span style="border: 1px solid orange; padding: 0 2px;">GF</span>	<b>CI\$65.95</b>
Broiled lobster tail, garlic shrimps and king crab legs with drawn butter and baked potato and Chef's vegetables	
<b>Garlic Shrimp</b> <span style="border: 1px solid orange; padding: 0 2px;">GF</span>	<b>CI\$32.95</b>
Black tiger shrimp sautéed in herb-garlic butter served with Chef's vegetables	
<b>Seafood Curry</b> <span style="border: 1px solid orange; padding: 0 2px;">GF</span>	<b>CI\$36.95</b>
Chunks of lobster meat, sea scallops and tiger shrimps, bell peppers and onions, Chef's veg and rice	
<b>Cayman Turtle Steak</b> <span style="border: 1px solid orange; padding: 0 2px;">GF</span>	<b>CI\$40.95</b>
Blackened and served with Cayman style sauce, Chef's vegetables and fried plantains	

All served with your choice of jasmine rice or rice and beans. Substitute for baked pot, roasted potatoes, mash

potatoes or french fries - CI\$3.50. Substitute for lobster mash potatoes - CI\$5.00

## THE MEATS

All served with baked potato substitute for mash potatoes, roast potatoes or french fries - CI\$2.50. Substitute for lobster mash potatoes - CI\$4.00

**10 oz. N.Y. Steak with Bourbon Peppercorn Sauce** **CI\$38.95**

10 oz grilled to your liking served with Chef's vegetables and a bourbon peppercorn sauce

**Filet Mignon and Lobster Mash Potato** **CI\$44.95**

8 oz filet mignon served with lobster mashed potato, grilled asparagus and port wine reduction

**The Chicken Breast**  **CI\$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 CI\$46.95 or lobster tail CI\$49.95

**Reef and Beef Filet Mignon**

Served with shrimp CI\$49.95 or lobster tail CI\$54.95

All prices in CI \$ - 15% gratuity will be added

Plate split charge - CI\$10.00

Last updated: Wed 03 Aug, 2022