



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

Lobster Bisque	CI\$8.95
Our award winning bisque	
Black Bean Soup V GF	CI\$7.95
Vegetarian local favourite served with sour cream and cilantro	
Soup Trio	CI\$10.5
Sample the three Lobster Pot classic soups	
Soup of the Day	MP
Please ask your server for the Chef's daily creation	

WARM APPETIZERS

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

PASTA AND VEGETARIAN

Seafood Penne	CI\$30.95
Chunks of succulent lobster tail, sea scallops and tiger shrimp sautéed in a rose sauce	
Lobster and Seafood Chiopino	CI\$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 V GF	CI\$24
Spaghetti made with zucchini and squash, topped with pan seared tofu, sun blushed tomatoes and fresh spinach	
Vegetarian Pasta V	CI\$19.50
Pesto crème, tomato or rose crème Sauce served with Chef's vegetables and parmesan shavings	

THE CLASSICS

Caribbean Lobster Tail GF	CI\$52
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)	
Captain's Catch of the Day GF	CI\$29.95
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 Favourite!	CI\$31.95
Fried fish filet served with local style pickled onions, carrot, peppers and scotch bonnet	
Cayman Trio - "The" Lobster Pot Favourite GF	CI\$40.95
Broiled lobster tail, grilled fresh Mahi Mahi and garlic shrimp, served with Chef's Vegetables, and plantains	
The Pot GF	CI\$65.95
Broiled lobster tail, garlic shrimps and king crab legs with drawn butter and baked potato and Chef's vegetables	
Garlic Shrimp GF	CI\$32.95
Black tiger shrimp sautéed in herb-garlic butter served with Chef's vegetables	
Seafood Curry GF	CI\$36.95
Chunks of lobster meat, sea scallops and tiger shrimps, bell peppers and onions, Chef's veg and rice	
Cayman Turtle Steak GF	CI\$40.95
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