



LOBSTER POT Lunch Menu

Address: 245 North Church Street

Phone: (345) 814 0153

Cuisine: Continental Caribbean

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\$12.50**

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 - a wonderful light and refreshing dish

½ Dozen Escargot GF **CI\$11.95**

Baked in our famous herb-garlic butter

Queen Conch Fritters **CI\$12**

Golden fried and served with a red pepper remoulade

Crispy Coconut Shrimp **CI\$12**

Served with mango dipping sauce

Turtle Steak Sampler GF **CI\$12.95**

Tender and blackened served with Cayman style sauce - true taste of Cayman!

SALADS

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 greens tossed with roasted beet roots in a roasted garlic shallot vinaigrette, topped with peppered goat cheese and pears

Caesar Salad **CI\$9**

Our homemade dressing makes this a wonderful classic

SOUPS

Cayman Conch Chowder GF **CI\$8.50**

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 drizzle

OPEN FACED CIABATTA SANDWICHES

Succulent Jerk Chicken Breast **CI\$13.95**

Served with homemade local rum raisin mayonnaise

BBQ Pulled Pork **CI\$12.95**

Slow braised pork shoulder, mixed with our homemade BBQ sauce

Char Grilled Vegetable and Fresh Mozzarella V **CI\$14.95**

Assorted grilled vegetables with melted buffalo mozzarella

Crunchy Coconut Crusted Swai Fish **CI\$12.95**

Served with our zesty home made mango dip

Philly Steak Sandwich **CI\$13.95**

Steak bites sautéed with onion and peppers, demi glace (add buffalo mozzarella - CI\$3.00)

PASTA & VEGETARIAN

Tofu Zucchini and Yellow Squash Spaghetti V GF **CI\$21**

Spaghetti made with zucchini and squash, topped with pan seared tofu, sun blushed tomatoes and fresh spinach

Seafood Pasta	CI\$26.95
Chunks of succulent lobster tail, sea scallops and tiger shrimp sautéed in a rose sauce	
Vegetarian Pasta V	CI\$17.95
Pesto, tomato, rose or crème sauce served with Chef's vegetables and parmesan Shavings	

MAIN COURSES

Fish and Chips	CI\$15.95
Swai fish filet golden fried in our own beer batter and served with tartar sauce	
Caribbean Lobster Tail GF	CI\$45
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 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\$49.95)	
Captain's Catch of the Day GF	CI\$26.95
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!	CI\$29.95
Fried fish filet served with local style pickled onions, carrot, peppers and scotch bonnet. A local favourite served with rice and beans or jasmine rice	
Cayman Trio - "The" Lobster Pot Favorite GF	CI\$40.95
Broiled Lobster tail, grilled fresh Mahi Mahi & garlic shrimp, served with Chef's vegetables and rice and beans or jasmine rice	
Garlic Shrimp GF	CI\$29
Black tiger shrimp sautéed in herb-garlic butter served with Chef's vegetables, rice and beans or jasmine rice	
Seafood Curry GF	CI\$29.95
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, rice and beans or jasmine rice	
8 oz. N.Y. Strip Steak with Bourbon Peppercorn Sauce GF	CI\$29.95
Grilled to your liking served with Chef's vegetables and roasted potatoes	

The Chicken Breast



CI\$29.95

10 oz pan seared chicken breast with a creamy mushroom sauce, Chef's vegetables and roast potatoes

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

Plate split charge - CI\$10.00

Last updated: Wed 03 Aug, 2022