



LOBSTER POT Dinner Menu

Address: 245 North Church Street

Phone: 1 (345) 814 0153

Cuisine: Continental Caribbean

COLD APPETIZERS

Marinated Queen Conch CI\$13.95

Lobster Pot's traditional Cayman Style recipe

Tiger Shrimp Cocktail GF CI\$13.95

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

Baby Spinach & Herb Roasted Tomato Salad V GF CI\$13.95

Cherry tomatoes lightly roasted in olive oil herbs and garlic and topped with fresh parmesan shavings and aged balsamic vinegar

Roasted Beet Root, Pear & Peppered Goat Cheese Salad V GF CI\$14.95

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

Add on: whole chicken breast CI\$12.25, choice of fresh local fish CI\$15.95, grilled shrimp CI\$12.25, Lobster tail 5 oz. CI\$MP

SOUPS

Lobster Bisque CI\$13.95

Our award winning bisque

Soup of the Day MP

Please ask your server for the Chef's daily creation

WARM APPETIZERS

1/2 Dozen of Escargot GF CI\$16.95

Baked in our famous herb-garlic butter

Jerked Pull Pork Spring Roll CI\$13.5

With a sweet scotch bonnet sauce and shredded lettuce

PASTA & VEGETARIAN

Seafood Penne

CI\$39.95

Chunks of succulent lobster tail, sea scallops and tiger shrimp sautéed in a rose sauce

Lobster & Seafood Chiopino

CI\$38.95

Mussels and sea scallops served in a seafood vegetable broth with vermicelli pasta and topped with a 4 oz. lobster tail

THE CLASSICS

Caribbean Lobster Tail GF

MP

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

Escovitch - A local Favourite!

CI\$39.95

Fried fish filet served with local style pickled onions, carrot, peppers and scotch bonnet

Cayman Trio - "The" Lobster Pot Favourite GF

CI\$49.5

Broiled lobster tail, grilled fresh mahi mahi and garlic shrimp, served with Chef's Vegetables and plantains

The Pot GF

CI\$84.95

Broiled lobster tail, garlic shrimps and king crab legs with drawn butter and baked potato and Chef's vegetables

All served with your choice of jasmine rice or rice and beans. Substitute for baked pot, roasted potatoes, mash potatoes or french fries - CI\$2.50. 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\$43.95

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

Filet Mignon & Lobster Mash Potato

CI\$50.95

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

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

Plate split charge - CI\$10.00

This is a sample menu. Prices and dishes may change at any time.

Last updated: Thu 06 Feb, 2025