



# LOBSTER POT Dinner Menu

Address: 245 North Church Street

Phone: 1 (345) 814 0153

Cuisine: Continental Caribbean

## COLD APPETIZERS

**Marinated Queen Conch** **CI\$11.95**

Lobster Pot's traditional Cayman Style recipe

**Tiger Shrimp Cocktail** **GF** **CI\$12.95**

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

**Baby Spinach & Herb Roasted Tomato Salad** **V** **GF** **CI\$11.50**

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\$12.95**

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

**Soup Trio** **CI\$13.5**

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\$12.95**

Baked in our famous herb-garlic butter

**Pesto Baked Whole Danish Brie** **V** **CI\$13.95**

Basil pesto marinated brie served with grilled garlic baguette and balsamic reduction

## PASTA & VEGETARIAN

### Seafood Penne

CI\$36.95

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

### Lobster & 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

## 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

### Cayman Trio - "The" Lobster Pot Favourite

GF

CI\$46.95

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

### The Pot

GF

CI\$74.95

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

### 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\$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\$40.95

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

### Filet Mignon & Lobster Mash Potato

CI\$46.95

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: Tue 06 Feb, 2024