LOBSTER POT
Dinner Menu

Address: 245 North Church Street
Phone: (345) 949 2736
Cuisine: Seafood & Steak

COLD APPETIZERS

Marcus Special

Fresh tuna sashimi and avocado, roasted sesame vinaigrette, wasabi crème fraiche and pickled ginger. (CI$19.95 / CI$34.95)

Pink Moon Oysters

Freshly shucked Pink Moon oysters served with red onion mignonette and green Tabasco. Upgrade to Rockefeller style for an additional CI$5 per half dozen. (CI$24.95 / CI$44.95)

Lobster & Mango Salad GF — CI$29.95

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

Mushroom Pâté, Truffle Butter V — CI$18.95

Savory pâté made from local mushrooms and cream cheese blended until silky and herb infused, topped with truffle butter — served with toasted crostini and crisp gherkins.

Daily Fresh Ceviche — CI$15.95

Fresh catch of the day tossed in lime and spices with bell peppers, cilantro and red onion — a wonderful light and refreshing dish.

Marinated Queen Conch — CI$14.95

Lobster Pot's traditional Cayman style recipe.

Roasted Beet Root & Peppered Goat Cheese and Pear Salad GF — CI$14.95

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

Baby Spinach, Quinoa & Herb Roasted Tomato Salad V GF — CI$14.95

Cherry tomatoes & quinoa in olive oil, herbs and garlic, topped with fresh parmesan shavings and aged balsamic vinegar reduction.

Caesar Salad — CI$13.95

Our homemade dressing makes this a wonderful classic.

SALAD ADD ONS

Whole Chicken Breast CI$14.95

Catch of the Day CI$16.95

3 Scallops CI$17.95

3 Shrimps CI$14.95

Lobster Tail 5 Oz. CI$29.95

HOT APPETIZERS

Alaska King Crab Legs ½ LB GF CI$49.95

Served with asparagus and drawn butter.

½ Dozen Escargot GF CI$17.95

Baked in our famous herb-garlic butter.

Queen Conch Fritters CI$15.95

Golden fried and served with a red pepper remoulade.

Crispy Coconut Shrimp CI$15.95

Served with mango dipping sauce.

Panko Crusted Fried Brie CI$14.95

Served with mango chutney on a bed of arugula drizzled with balsamic reduction.

SOUPS

Lobster Bisque CI$14.95

Our award-winning bisque, prepared the same way since 1965!

Conch Chowder GF CI$13.95

A tomato-based spicy Cayman national soup.

Black Bean Soup V GF CI$13.95

A vegetarian local favorite served with sour cream drizzle.

French Onion Soup CI$13.95

Caramelized onions in beef broth topped with a crouton and gruyere cheese.

ENTRÉES – FROM THE SEA

The Pot GF **CI$84.95**

A staff favorite! Broiled lobster tail, garlic shrimps and king crab legs with drawn butter, baked potato and Chef's Vegetables.

Cayman Trio GF **CI$49.95**

Broiled lobster tail, grilled mahi mahi and garlic shrimp, served with Chef's Vegetables and rice and beans.

Seafood Curry GF **CI$41.95**

Chunks of lobster meat, scallops and tiger shrimps, bell peppers and onions, broccoli and jasmine rice.

Escovitch GF **CI$39.95**

A local favorite! Fried fish fillet served with local style pickled onions, carrot, peppers and scotch bonnet, served with rice and beans.

Seafood Penne **CI$39.95**

Chunks of succulent lobster tail, scallops and tiger shrimp sautéed in a rosé sauce.

Garlic Shrimp GF **CI$37.95**

Black tiger shrimp sautéed in herb-garlic butter served with crispy Brussels sprouts and jasmine rice.

Captain's Catch of the Day GF **CI$34.95**

Freshly caught catch of the day served grilled, blackened, pan seared, pan fried or Cayman style, with Chef's Vegetables and rice and beans.

CARIBBEAN LOBSTER

Broiled or Poached GF **MP**

Served with drawn butter, creamed spinach and mashed potato.

Cayman Style GF **MP**

Juicy lobster chunks with Cayman style sauce, Chef's Vegetables, rice and beans.

Thermidor GF **MP**

Juicy lobster chunks in a creamy white wine sauce, mushrooms, mustard, topped with parmesan, served with fried plantain, Chef's Vegetables and jasmine rice.

BUTCHER'S BLOCK

Build your plate.

Rack of Lamb 16 Oz **CI$64.95**

New Zealand.

Ribeye 14 Oz **CI$57.95**

Niman Ranch.

Filet Mignon 8 Oz **CI$47.95**

USA CAB Prime.

Pork Tomahawk 16 Oz **CI$38.95**

All natural grilled.

New York Strip 10 Oz **CI$34.95**

USA CAB Prime.

BUTCHER'S BLOCK ADD-ONS

Foie Gras **CI$24.95**

5 Oz Lobster Tail **CI$29.95**

3 Scallops **CI$17.95**

3 Shrimps **CI$14.95**

CHOOSE YOUR SALT RUB

Cayman Sea Salt, Coffee & Rum

Celtic Sea Salt & Herbes de Provence

Hawaiian Red Salt & Jerk Spice

CHOOSE YOUR SAUCE

Peppercorn Sauce

Port Reduction

Blue Cheese Butter

Creamed Horseradish

Truffle Demi Glaze

VEGETABLES

Grilled Asparagus With Parmesan	**CI$9.95**
Smashed Avocado With Goat Cheese	**CI$12.95**
Sautéed Mushrooms & Onions	**CI$8.95**
Honey Glazed Carrots	**CI$5.95**
Charred Broccoli	**CI$11.95**
Crispy Brussels Sprouts	**CI$9.95**
Creamed Spinach	**CI$8.95**
Sautéed Spinach	**CI$10.95**
Grilled Garlic Zucchini	**CI$6.95**

STARCH

Lobster Mac 'N' Cheese	**CI$18.95**
Lobster Mashed Potato	**CI$10.95**
Loaded Baked Potato	**CI$9.95**
Truffle Parmesan Fries	**CI$8.95**
Rice & Beans	**CI$4.95**
Jasmine Rice	**CI$4.95**
Fried Plantain	**CI$6.95**
Mashed Potato	**CI$5.95**
Mushroom Risotto	**CI$12.95**

ENTRÉES — FROM THE LAND

Surf & Turf **CI$87.95**

Grilled 8oz beef fillet paired with a succulent lobster tail, served with mashed potato, charred broccoli, rich garlic butter and a touch of lemon.

Fillet “Rossini” **CI$82.95**

8oz beef tenderloin topped with foie gras, served with mashed potato and asparagus, finished with a luxurious truffle demi glaze jus.

Reef & Beef **CI$59.95**

Grilled New York strip steak served with succulent garlic prawns, baked potato and glazed carrots finished with blue cheese butter and a squeeze of lemon.

White Truffle & Local Mushroom Risotto **CI$24.95**

Manager's favorite! White truffle oil, parmigiano reggiano, butter & arugula drizzled with balsamic reduction.

Crispy Tofu and Garbanzo Curry V GF **CI$24.95**

Garbanzo and crispy tofu cooked in a coconut cream and lemongrass curry served with fresh spinach, jasmine rice and papadum.

Chicken “Calypso” **CI$23.95**

Flour dusted, in coconut rum sauce with fresh pineapple.

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