

# Drink Specials

All You Can Drink Until 2:30pm  
 Prosecco/RB Sauvignon Blanc or Rose  
 Bloody Caesar  
 Aperol Spritzer ,  
 \$24.95

<u>White Wines</u>	<u>Red Wines</u>
<b>Grüner Veltliner</b> , Loimer, Austria 13.49	<b>Pinot Noir</b> , Les Vignes, France 12.49
<b>Pinot Grigio</b> , Cavit, Italy	<b>Merlot</b> , Rodney Strong, USA
<b>Riesling</b> , Dr. Loosen, German 13.00	<b>Malbec</b> , Portillo, Argentina
<b>Chardonnay</b> , J. Lohr, California	<b>Cabernet Sauvignon</b> , J. Lohr California, USA
<b>Sauvignon Blanc</b> , Oyster Bay, NZ 13.49	<b>Chianti Classico</b> , Cecchi, Italy
<b>Moscato</b> , Cavit, Italy 11.95	<b>Apothic</b> , Red Cuvee, California
<b>Rose</b> , Foundation Stone, South Africa	

## Our Lobster Pot Cocktails

14.95

### **Ivan The Terrible**

A Cat 5 Mixture of 4 Rums, Fruit Juices and a 151 Over Proof Rum Floater

### **Fresh Banana Kahlua Colada**

Kahlua, Goslings, Banana Rum, Fresh Banana, Vanilla Ice Cream, Pineapple Juice

### **Rum Old Fashion**

Zacapa 23, Chocolate Bitters, Demerara Syrup

### **Longboard**

Tequila, Ginger Beer, Grapefruit Bitters, Lime Juice, Soda

### **The Cooler**

Botanist Gin, Germaine Elderflower, Muddled Cucumber, Lime Juice,  
 Fever- Tree Indian Tonic

### **LP Sangria**

Moscato, Peach Schnapps, Cointreau, Pineapple and Apple Juice, Soda

### **Preamble**

Absolute Citron Vodka, Blackberry Liqueur, Blackberry Syrup, Lime Juice, Soda



**From the Lobster Pot  
 Team**

## Soups

Cayman Conch Chowder \$12.95, Black Bean Soup \$10.50  
And Lobster Bisque \$13.95

## Salads \$11.95

### Caesar Salad

Our homemade Dressing makes this a Wonderful Classic

### Roasted Beet Root Salad

Served with Pears and Goat Cheese

### Baby Spinach Salad

Roasted Cherry Tomato, Parmesan Shaving and Balsamic Reduction

## Appetizers \$12.95

### Escargot

Baked in our Famous Garlic Butter

### Crab Cakes

with Scotch Bonnet Tatar Sauce

### Conch Fritters

With Roasted Red Pepper Remoulade

### Crispy Coconut Shrimp

Served with a Mango Dipping Sauce

## Sharing

**Mussels** – Sautéed in a Garlic White Wine Sauce served with Garlic Toast  
**\$18.95**

**Lobster & Mango Salad** - Juicy Chunks of Lobster Tossed in a Light  
Mayonnaise and Lemon Dressing **\$28.95**

**Seafood Tower** – Fresh Daily Selection of Assorted Seafood served with  
Cocktail Sauce and Scotch Bonnet Aioli - **Market Price**

**Crab Legs** – Served with Chef's Vegetables and Drawn Butter - **Mkt Price**

All Prices are in C\$ - 15% Gratuities will be added – Thank you

## Island Famous Egg Benedicts

Two Poached Eggs, Hollandaise sauce over a Fresh Grilled English Muffin, all  
served with Fresh Fruits and Breakfast Potatoes

**The Traditional:** Grilled Black Forest Ham **\$13.95**

**Florentines:** Sautéed Baby Spinach **\$13.95**

**Lobster Lovers:** Juicy Lobster Tail Meat **\$18.95**

**Crab and Eggs:** Light Garlic Sautéed Crab **\$22.95**

**The Norwegian:** Thinly Sliced Smoked Salmon **\$16.95**

**Jerk Bennies:** Jamaican Style Jerk Chicken **\$14.95**

**American B/fast:** 2 eggs, bacon, sausage, toast & baked beans **\$18.00**  
**Add-ons:** bacon - **\$2.50**, Sausage - **\$3.50**

## Main Courses

8 oz N.Y. Strip with Bourbon Peppercorn Sauce  
Grilled to your liking served with Chef's Vegetables and Roasted Potatoes **\$35.95**

### Captains Catch of the Day

Served your Way with your choice of Rice, Vegetables and Plantains **\$34.95**

### Garlic Shrimp

Black Tiger Shrimp served with your choice of Rice and Fresh Vegetables **\$36.95**

### Seafood Pasta

Lobster Chunks, Scallops and Shrimps Tossed in a Rosé Sauce **\$39.95**

### The Cayman Trio

Broiled Lobster Tail, Garlic Shrimp, Grilled Mahi & your choice of Rice **\$49.50**

### Caribbean Lobster Tail

Served with your choice of Rice & Fresh Vegetables **Mkt Price**

### The Pot

Broiled Lobster Tail, Garlic Shrimp and King Crab Legs served with  
Drawn Butter, Chefs Vegetables and & Roasted Potatoes **\$78.95**

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