

## Drink Specials

Never Ending Prosecco \$18.00

Bloody Caesar \$7.95

### White Wines

**Moscato**, Cavit, Italy

**Riesling**, Dr. Loosen, Germany

**Sauvignon Blanc**, Oyster Bay, New Z

**Grüner Veltliner**, Loimer, Austria

**Pinot Grigio**, Cavit, Italy

**Chardonnay**, J. Lohr, California

**Rose**, Foundation Stone, South Africa

### Red Wines

**Pinot Noir**, DeLoach, California

**Merlot**, Rodney Strong, California

**Malbec**, El Portillo, Argentina

**Cabernet Sauvignon** Raymond,  
California

**Chianti Classico**, Cecchi, Italy

**Apothic**, Red Cuvee, California

### Our Lobster Pot Cocktails

**9.95**

#### **Ivan The Terrible**

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

#### **Fresh Banana Kahlúa Colada**

Kahlúa, Bacardi Gold, Banana Rum, Fresh Banana, Vanilla Ice Cream, Pineapple Juice

#### **Cayman Colada**

Malibu Coco, Banana Rum, Irish Cream, Vanilla Ice Cream, Pineapple Juice

#### **Cayman Nor'wester**

Havana Club, Bacardi Gold, Mango Purée Orange-, Pineapple- and Cranberry Juice with a Splash of Lime

#### **Cayman Lemonade**

Absolut, Peach Schnapps, Lime and Cranberry Juice "The" Island Fufu Drink

#### **Screaming Turtle**

Bacardi Gold & Tortuga Dark Rum with Orange & Pineapple Juice Topped with Amaretto

#### **"CAPTAIN" Jack Sparrow**

Captain Morgan Spice, Jack Daniels, Lime Juice, Ginger Ale, Chambord



## From the Lobster Pot Team

## Soups

Cayman Conch Chowder \$8.50, Black Bean Soup \$7.95  
and Lobster Bisque \$8.95

## Salads \$9.50

### Cesar Salad

Our homemade Dressing makes this a Wonderful Classic

### Roasted Beet Root Salad

Served with Pears and Goat Cheese

### Baby Spinach Salad

Cherry Tomato, Parmesan Shaving and Balsamic Reduction

## Appetizers \$10.50

### Escargot

Baked in our Famous Garlic Butter

### Pork Spring Rolls

with Sweet Scotch Bonnet Sauce

### Conch Fritters

With Roasted Red Pepper Remoulade

### Crispy Coconut Shrimp

Served with a Mango Dipping Sauce

### Turtle Steak Sampler

Tender and blackened served with Cayman Style Sauce - True Taste of Cayman!

## Appetizers \$21.00

**Lobster Salad** - Juicy Chunks of Lobster Tossed in a Light Mayonnaise and Lemon Dressing

**Seafood Platter** – Marinated Conch, Ceviche, Shrimp Cocktail, Conch Fritters and Coconut Shrimps

**Crab Legs** - with Drawn Butter **24.95**

## 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**

**Alaskan King Crab Legs** **\$24.00**  
Perfectly Boiled served with Chef's Vegetable  
And Drawn Butter

**Lobster Lovers:** Juicy Lobster Tail Meat **\$17.95**

**Shrimp and Eggs:** Light Garlic Sautéed Shrimp **\$16.95**

**The Norwegian:** Thinly Sliced Smoked Salmon **\$15.95**

**BBQ Pulled Pork:** Shredded, Slow Braised BBQ Pork **\$13.95**

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

## Main Courses

### Steak Frites

8 oz N.Y. Strip with Bourbon Peppercorn Sauce  
Grilled to your liking served with Chef's Vegetables and Roasted Potatoes **\$29.95**

### Captains Catch of the Day

Served your Way with your choice of Rice, Vegetables and Plantains **\$25.95**

### Garlic Shrimp

Black Tiger Shrimp served with your choice of Rice and Fresh Vegetables **\$25.95**

### Seafood Pasta

Lobster Chunks, Scallops and Shrimps Tossed in a Rosé Sauce **\$25.95**

### The Cayman Trio

Broiled Lobster Tail, Garlic Shrimp, Grilled Mahi & your choice of Rice **\$36.95**

### Caribbean Lobster Tail

Served with your choice of Rice & Fresh Vegetables **\$39.00**

### The Pot

Broiled Lobster Tail, Garlic Shrimp and King Crab Legs served with Drawn Butter, Chefs Vegetables and & your choice of Rice **\$65.95**

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