



Lobster Pot Proudly uses Produce from these Local Farmers because Fresher is Better



Farmer Clarence



Cold Appetizers

Lobster & Mango Salad

Juicy Chunks of Lobster Tossed in a Light Mayonnaise and Lemon Dressing
Served with Grilled Asparagus

Marinated Queen Conch

Lobster Pot's Traditional Cayman Style Recipe

Tiger Shrimp Cocktail

Delicate Tiger Shrimp Freshly Prepared and Served with Our Own Cocktail Sauce

Daily Fresh Ceviche

Finely Diced Fresh Catch of the Day Tossed in Limes and Spices with Crisp Bell Peppers, Cilantro and Red Onion - a Wonderful Light and Refreshing Dish

Tuna Avocado Sashimi Duo

Roasted Sesame Vinaigrette, Wasabi Crème Fraiche and Pickled Ginger

Baby Spinach and Herb Roasted Tomato Salad

Cherry Tomatoes Lightly Roasted in Olive Oil Herbs and Garlic and Topped with Fresh Parmesan Shavings and Aged Balsamic Vinegar

Roasted Beet Root & Peppered Goat Cheese and Pear Salad

Fresh Goat Cheese Crumble with Crushed Black Pepper.
Roasted Beetroot Slices, Garnished with Pears

Caesar Salad

Our Homemade Dressing Makes this a Wonderful Classic

Add On:

Whole Chicken Breast \$12.25, Choice of Fresh Local Fish \$15.95

Shrimps \$ 12.25, Lobster Tail 5 oz. Mkt. price

Soups

Cayman Conch Chowder

A Tomato Based Spicy Cayman National Soup

Lobster Bisque

Our Award Winning Bisque

Black Bean Soup

Vegetarian Local Favorite Served with Sour Cream Drizzle

Soup Trio

Sample the three Lobster Pot Classic Soups

Soup of the Day

Please asked your Server for the Chef's Daily Creation

All Prices in CI \$ - 15% Gratuity will be added

*No separate checks for a table of more than 6 persons



Gluten Free



Spicy



Vegetarian



Warm Appetizers

1/2 Dozen Escargot 

Baked in Our Famous Herb-Garlic Butter

Queen Conch Fritters

Golden Fried & Served with a Red Pepper Remoulade

Crispy Coconut Shrimp

Served with Mango Dipping Sauce

Alaska King Crab Legs 

Perfectly Boiled served with Chef's Vegetables and Drawn Butter

Jerked Pull Pork Spring Roll 

with a Sweet Scotch Bonnet Sauce and Shredded Lettuce

Pesto Baked Whole Danish Brie 

Basil Pesto Marinated Brie served with Grilled Garlic Baguette and Balsamic Reduction

Turtle Steak Sampler  

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

Lobster Poutine

French Canadian Classic, Crisp Fries covered with Cheese Curds, Demi Glace and Lobster tail Meat

Pasta and Vegetarian

Seafood Penne

Chunks of Succulent Lobster Tail, Sea Scallops and Tiger Shrimp Sautéed in a Rose Sauce

Lobster and Seafood Chiopino

Mussels and Sea Scallops Served in a Seafood Vegetable Broth with Vermicelli Pasta and topped with a 4 oz. Lobster Tail

Tofu Zucchini and Yellow Squash Spaghetti  

Spaghetti Made with Zucchini and Squash, Topped with Pan Seared Tofu, Sun Blushed Tomatoes and Fresh Spinach

Vegetarian Pasta 

Pesto Crème, Tomato, Rose or Crème Sauce served with Chef's Vegetables and Parmesan Cheese

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The Classics

Caribbean Lobster Tail (GF)

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

Captain's Catch of the Day (GF)

Our Freshly Caught Catch of the Day Served Your Way Whether it's Grilled, Blackened, Cayman style, pan seared/Fried. Served with chef's vegetables and golden fried plantains

Escovitch - A local Favorite!



Fried Fish Filet Served with Local Style Pickled Onions, Carrot, Peppers and Scotch Bonnet

Cayman Trio - "The" Lobster Pot Favorite (GF)

Broiled Lobster Tail, Grilled Fresh Mahi Mahi & Garlic Shrimp, Served with Chef's Vegetables, and Plantains

The Pot (GF)

Broiled Lobster Tail, Garlic Shrimps and King Crab Legs with Drawn Butter & Baked Potato and Chef's Vegetables

Garlic Shrimp (GF)

Black Tiger Shrimp Sautéed in Herb-Garlic Butter Served with Chef's Vegetables

Seafood Curry (GF)

Chunks of Lobster Meat, Sea Scallops and Tiger Shrimps, Bell Peppers and Onions, Chef's Veg and Rice

Cayman Turtle Steak (GF)

Blackened and Served with Cayman Style Sauce, Chef's Vegetables & Fried Plantains

All served with your choice of Jasmine Rice or Rice & Beans.

Substitute for Baked Pot, Roasted Potatoes, Mash Potatoes or French Fries - \$3.50

Substitute for Lobster Mash Potatoes - \$5.00

The Meats

10 oz. N.Y. Steak with Bourbon Peppercorn Sauce

10 oz Grilled to Your Liking Served with Chef's Vegetables and a Bourbon Peppercorn Sauce

Filet Mignon & Lobster Mash Potato

8 oz Filet Mignon Served with Lobster Mashed Potato, Grilled Asparagus and Port Wine Reduction

The Chicken Breast (GF)

Free Range, Grain Fed Chicken Breast ,Creamy Mushroom Sauce and Chef's Vegetables

Surf and Turf N.Y Strip Served with Shrimp \$48.95 or Lobster Tail \$51.95

Reef and Beef Filet Mignon Served with Shrimp \$52.95 or Lobster Tail \$56.95

All Served with Baked Potato

Substitute for Mash Potatoes, Roast Potatoes or French Fries - \$2.50

Substitute for Lobster Mash Potatoes - \$4.00



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Lobster Pot is Proud to serve only 100% Certified Angus Beef



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