

THE LOBSTER POT

August, 2024

Appetizers

NEW ENGLAND CLAM CHOWDER	\$8/\$10	LOBSTER BISQUE	\$10/\$11
LOBSTER BITES	\$18	CRAB STUFFED MUSHROOMS	\$16
<i>Lobster meat baked in a crock with lemon, white wine, garlic butter, topped with parmesan cheese and bread crumbs</i>		<i>Lump crab stuffed mushrooms baked and served in a Parmesan cream sauce.</i>	
CRAB CAKES	\$17	CRAB STUFFED SHRIMP	\$16
<i>2 Maryland crab cakes pan seared served with remoulade sauce.</i>		<i>Three Jumbo shrimp split and stuffed with crab. Served with Parmesan cream sauce.</i>	
SHRIMP POTSTICKERS	\$12	FIRECRACKER SHIMP	\$13
<i>Shrimp filled potstickers served with a thai chili dipping sauce</i>		<i>4 Fried jumbo Shrimp tossed with sriracha served with sweet chili dipping sauce also available Grilled</i>	
FRIED CLAM STRIPS	\$13	CRAB DIP	\$17
<i>Large fried clam strips, served with our house tartar sauce</i>		<i>Fresh crab meat blended with a 3 cheese blend and scallions, topped with panko bread crumbs, baked and served with fresh fried tortilla chips. Perfect for sharing.</i>	
HUSH PUPPIES	\$10	CALAMARI	\$16
<i>Homemade with Ohio sweet corn and sriracha dipping sauce.</i>		<i>Crispy fried calamari served with a garlic aioli sauce. Also available sautéed</i>	

Raw Bar & Specialty Selections

OYSTERS: RAW (EA) \$3.25, ROCKEFELLER (EA) \$4.50 ROASTED GARLIC (EA) \$4.25

• Minimum 3 per order

JUMBO SHRIMP COCKTAIL	\$14
<i>Six jumbo chilled shrimp served with homemade white & red cocktail sauce.</i>	
CHILLED SEAFOOD TOWER	\$46
<i>4 fresh blue point oysters, 6 jumbo shrimp and snow crab cluster with homemade sauces for dipping and crostini, perfect for sharing.</i>	
MIDDLE-NECK CLAMS	\$18
<i>One dozen steamed, served with drawn butter and broth</i>	
AHI-TUNA	\$17
<i>Pan-seared rare, served chilled with a homemade sriracha aioli sauce, capers, diced red onion, seaweed salad, and baked crostinis.</i>	
MUSSELS	\$14
<i>P.E.I. mussels sautéed with garlic, white wine, tomatoes, scallions, and more garlic.</i>	

Small Plates/Sandwiches

CHAR-GRILLED CHICKEN SANDWICH	\$15	THE LP BURGER	\$17
<i>Lettuce, tomato, and garlic aioli on a brioche bun, served with fries. Also available crispy fried.</i>		<i>Angus burger, char-grilled to order with lettuce, tomato, and red onion on a brioche bun, served with fries.</i>	
LOBSTER FLATBREAD PIZZA	\$27	LOBSTER ROLL	\$24
<i>Fresh Lobster meat- parmesan cream sauce, topped with roasted garlic, diced tomato, mushroom and topped with mozzarella.</i>		<i>1 lobster roll on soft toasted bun, New England-style with mayo, celery, scallions and old bay seasoning or Connecticut-style, with warm butter, scallions and parsley. choice of one side</i>	
HADDOCK FISH SANDWICH	\$17		• two Lobster rolls for \$46
<i>Crispy hand breaded fresh haddock served on a brioche bun with lettuce, tomato, onion, homemade tartar sauce and fries. Also available broiled</i>			

Salads

CAPRESE SALAD	\$14
<i>Fresh sliced tomatoes and mozzarella layered with basil drizzled with balsamic glaze and EVOO</i>	
CLASSIC CAESAR SALAD	\$13
<i>Romaine hearts tossed with Caesar dressing, fresh shaved Parmesan cheese and croutons (anchovies upon request \$2.00), Add Grilled Chicken \$8, Add Grilled Shrimp \$12,</i>	
TOMATO CUCUMBER SALAD	\$11
<i>Refreshing dish - tomato, cucumber, red onions and basil in a homemade Italian dressing</i>	
LP SEAFOOD SALAD	\$28
<i>Lobster, and shrimp placed on a bed of mixed greens, grape tomatoes, onions, cucumbers and carrots</i>	
BREAD BASKET	
<i>Warm Artisan French baguette served with whipped butter</i>	
• Unfortunately due to the amount of waste bread is only served upon request, first basket is complimentary additional baskets are \$3	

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North Coast Fish House LLC - DBA The Lobster Pot Restaurant - Owner Christian Haffey

Shellfish Selections

WHOLE LIVE MAINE LOBSTER

Market price

Preparation: steamed or baked. crab stuffed (add \$5), served with one side

• Live lobsters may contain roe (egg) and tomalley (the green stuff). Both are safe to eat. Pick your own lobster from our Lobster Tank!

SNOW CRAB

Market Price

Alaskan Snow Crab (1.25 lb) steamed and served with drawn butter and one side.

MAINE TWIN LOBSTER TAILS

Market Price

Two 5oz Maine lobster tails butterflied, broiled, and basted with butter, served with one side.

ADMIRAL'S PLATTER

Market Price

Shellfish lovers delight! ½ lb Snow Crab, one Lobster Tail, 2 Jumbo shrimp split and stuffed with crab, served with your choice of one side.

NEW ENGLAND FISH FRY

\$20

Great Lakes beer batter haddock served with fresh cut fries and house made slaw.

SHRIMP PLATTER

\$23

Beer battered Jumbo Shrimp, served with fries and coleslaw & a sweet thai chili dipping sauce and homemade cocktail sauce.

Chef's Specialties

BOUILLABAISSE

\$28

Classic seafood stew made with clams, mussels, shrimp, fresh fish, calamari, served with crostini, choice of one side.

MARINER'S MATE

\$29

New England fresh Haddock and 2 Jumbo shrimp split and stuffed with crab, with butter, parsley, and panko served with choice of one side.

BOURBON GLAZED GRILLED CHICKEN

\$21

Char-grilled chicken breast brushed with a bourbon glaze and served with your choice of one side.

FILET MIGNON

\$48

Center cut black Angus beef tenderloin 9oz. served with your choice of one side.

CHAR-GRILLED RIBEYE

\$49

Hand cut 16oz seasoned ribeye, served with choice of one side.

CLASSIC SURF & TURF

Market Price

9oz filet mignon with our broiled buttered 6oz lobster tail. Served with choice of one side.

***ASK YOUR SERVER FOR OUR DAILY FRESH FISH SELECTIONS**

Pasta Selections

LOBSTER AND SHRIMP NEWBURG

\$39

Fresh lobster meat and shrimp sautéed with shallots, celery, mushroom, tomatoes, garlic, finished with a lobster cognac cream sauce, served over rice or pasta, choice of one side.

SHRIMP OR CHICKEN ALFREDO

\$26

Sautéed shrimp tossed in a homemade alfredo sauce served over linguine pasta.

LOBSTER RAVIOLI

\$29

Lobster ravioli in lobster cream sauce with diced tomato and scallions.

LINGUINE AND WHITE CLAM SAUCE

\$27

Linguine with chopped clams tossed in garlic, olive oil, and fresh parsley topped with Parmesan cheese.

GARLIC SHRIMP SAUTÉ

\$27

Sautéed shrimp with lemon, olive oil, garlic, spinach and white wine sauce served over angel hair pasta topped with Parmesan cheese.

• All pasta selections include a house salad •

Add-On / a la carte Selections

ADD 5OZ LOBSTER TAIL

Market Price

HALF LB. OF SNOW CRAB

Market Price

4 JUMBO SHRIMP

\$12

Grilled, Sautéed or Fried

GRILLED CHICKEN BREAST

\$8

Sides

FRIES

\$6

COLE SLAW

\$5

GARLIC MASHED RED SKIN POTATOES

\$7

RICE

\$6

SIDE HOUSE SALAD

\$7

RED SKIN POTATOES

\$6

SEASONAL VEGGIES

\$7

SIDE CAESAR SALAD

\$7

We cannot guarantee the quality of beef cooked medium well or well done. ***We cannot guarantee our fish to be boneless. ***Consuming raw or undercooked foods may increase your risk of food-borne illness. If you have chronic illness of the liver, stomach, blood, or have immune disorders, you are at greater risk for serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.Parties of 5 or more and checks above \$100 or more are subject to a 18% service charge.