

# — THE LOBSTER POT —

Menu Updated February 26, 2019

## Soup

**NEW ENGLAND CLAM CHOWDER**

Cup \$ 6... Bowl \$ 8

**LOBSTER BISQUE**

Cup \$ 6... Bowl \$ 8

## Raw Bar & Specialty Selections

**AHI-TUNA**

\$13

Pan-seared rare, served with a homemade sriracha aioli sauce, capers, diced red onion and seaweed salad

**GRAVLOX**

\$12

House cured Norwegian Salmon served on baked crostini with cream cheese, capers, red onions, and garnished with fresh dill

**JUMBO SHRIMP COCKTAIL**

\$12

Served with red and white cocktail sauces

**OCTOPUS**

\$13

Spanish wild caught octopus grilled and served with tomatoes, spinach, and garlic provençal sauce. delicious!

**OYSTERS**

Raw \$2.75, Grilled \$3.00, Fried \$3.00, Rockefeller \$3.75

Served raw on the halfshell, grilled with garlic lemon butter, Rockefeller, or fried with a remoulade sauce

• Minimum 3 per order

**MUSSELS**

\$12

P.E.I. mussels sautéed with garlic, white wine, tomatoes, scallions, and more garlic

**MIDDLE-NECK CLAMS**

\$15

One dozen steamed, served with drawn butter and broth

**FROG LEGS**

\$13

Sautéed with garlic, scallions, white wine and lemon juice

## Appetizers & Small Plates

**ESCARGOT**

\$12

Baked in a crock with lemon, white wine, garlic butter sauce, topped with puff pastry

**SPICY CRISPY SHRIMP**

\$12

Lightly fried shrimp tossed in Thai chili and sriracha sauce, sprinkled with scallions

**CALAMARI**

\$11

Crispy fried calamari served with a garlic aioli sauce.

• available sautéed

**LAKE ERIE SMELTS**

\$10

Lake Erie smelts fried and served with our homemade tartar sauce

**HUSH PUPPIES**

\$7

Homemade with Ohio sweet corn and sriracha dipping sauce

**CRAB CAKES - NEW ENGLAND STYLE**

\$12

Two jumbo lump crab cakes served with remoulade sauce

**LOBSTER PIZZA**

\$18

Lobster meat baked with garlic basil white sauce

**MARGHERITA PIZZA**

\$12

Olive oil, fresh mozzarella, basil and tomatoes

**LOBSTER RANGOON**

\$12

Homemade lobster filled wantons pan seared, served with a sweet & spicy Thai chili sauce

**CRAB STUFFED SHRIMP**

\$13

Three Jumbo shrimp butterflied and stuffed with crab. Served on a bed of sautéed spinach and topped with a light cream sauce

## Salads & Sandwiches

**CLASSIC CAESAR SALAD**

\$10

Romaine hearts tossed with Caesar dressing, fresh shaved Parmesan cheese and croutons ( anchovies upon request)  
\* add chicken \$ 6-shrimp \$8-salmon \$10

**CAPRESE SALAD**

\$11

Fresh sliced tomatoes and mozzarella layered with basil and red onion, drizzled with balsamic glaze and EVOO

**SEAFOOD SALAD**

\$18

Lobster and shrimp on a bed of mixed greens, onion, tomato, and cucumber served with a creamy dill dressing

**AHI TUNA SALAD**

\$14

Ahi tuna on seasonal mixed greens tossed with carrots, red onions, cucumbers, tomatoes, and capers. your choice of dressing

**SCALLOP SALAD**

\$15

Grilled Sea Scallops over a bed of baby arugula tossed in lemon and olive oil with grape tomatoes and red onion garnished with grilled lemon and fresh shaved Parmesan cheese

**MAINE LOBSTER ROLL**

2 Rolls \$23...1 Roll \$14

Lobster meat mixed with a dollop of mayonnaise, lemon juice, finely chopped celery, parsley, and scallions in two traditional soft buns served with fries.

**NAKED ROLL**

2 Rolls \$23...1 Roll \$14

Hold the mayonnaise and bring on the butter. this Connecticut-style lobster roll is served warmed with butter and scallions on a toasted soft bun with fries

**CHAR-GRILLED CHICKEN SANDWICH**

\$11.00

Lettuce, tomato, and garlic aioli on a brioche bun, served with fries

**THE LP BURGER**

\$12

8 oz hand pressed Angus burger, char-grilled to order with lettuce, tomato, onion, our secret sauce, and your choice of cheese (Swiss - American - bleu), on a brioche bun, served with fries

**HADDOCK FISH SANDWICH**

\$12

Crispy hand breaded fish fillet served on a brioche bun with homemade tartar sauce and fries- You won't be disappointed !!!

## Lunch Selections

• Lunch Only 11:30 - 2:30 Monday - Friday •

**TUNA MELT**

\$10

Albacore tuna-salad stuffed in a fresh pita baked with melted Swiss cheese and served with fries

**LOBSTER GRILLED CHEESE**

\$15

Lobster meat with Swiss Cheese on Texas Toast, served with fries  
• add a cup of soup for \$5

**CRAB CAKE SANDWICH**

\$13

Jumbo lump crab cake served with lettuce, tomato, and a side of remoulade sauce on a brioche bun with fries

**PO' BOY**

\$12

Your choice of cornmeal dusted oysters or fried shrimp with lettuce, tomato, & cole slaw served on a fresh hoagie bun, topped with sriracha mayo, served with fries

2749 SOM Center - Willoughby Hills, OH 44094 - (440) 569-1634 - www.thelobsterpotrestaurant.com - Facebook: @TheOriginalLobsterPot

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

Hours of Operation: Mon-Thurs 11:30 AM to 10:00 PM, Friday 11:30 AM to 11:00 PM, & Saturday 5:00 PM to 11:00 PM, Closed Sunday

## Shellfish Selections

• shellfish selections come with your choice of two sides •

<b>WHOLE LIVE MAINE LOBSTER</b>	Market Price
<i>Preparation: steamed or baked. crab stuffed (add \$5)</i>	
• Live lobsters may contain roe (egg) and tomalley (the green stuff). Both are safe to eat. Pick your own lobster from our Lobster Tank!	
<b>MAINE TWIN LOBSTER TAILS</b>	\$39
<i>Two 6 oz Maine lobster tails butterflied, broiled, and basted with butter, served with two sides</i>	
<b>ALASKAN KING CRAB</b>	\$49
<i>One pound (1 ¼ lb) of steamed Alaskan King Crab served with drawn butter</i>	
• add an extra ½ lb of King Crab...\$24	
<b>SNOW CRAB</b>	\$26
<i>One pound (1 lb) steamed and served with drawn butter</i>	
• add an extra ½ lb of crab...\$12	

## Chefs Specialties

<b>PAN SEARED SCALLOPS</b>	\$26	<b>LOBSTER NEWBURG</b>	\$28
<i>Pan seared scallops over a bed of sautéed garlic-spinach and tomatoes with choice of side</i>			
<b>BOUILLABAISSE</b>	\$25	<i>Fresh lobster meat sautéed with shallots, celery, garlic, finished with lobster sherry cream sauce over a bed of angel hair pasta, served with a house salad.</i>	
• Classic fish stew in homemade fish stock, served with crostini. house salad or choice of side			
<b>BROILED HADDOCK</b>	\$18	<b>SHRIMP PLATTER</b>	
<i>Dusted with a buttered panko lemon crust, served with potatoes and seasonal vegetables</i>			
<b>FISHERMAN'S PLATTER</b>	\$25	<i>Hand breaded fried shrimp, served with fries and coleslaw</i>	
<i>Fried goodness! Haddock, Shrimp, hush puppies, fries, &amp; cole slaw</i>			
		<b>MARINER'S MATE</b>	\$26
		<i>A healthier choice! Haddock, butterflied shrimp, &amp; scallops broiled and dusted with butter, parsley, and panko served with a house salad and choice of side</i>	
		<b>FISH &amp; CHIPS</b>	\$16
		<i>Hand breaded wild haddock fillet, served with hand cut fries and house made coleslaw</i>	

## Grilled & Combination Entrées

<b>CHAR-GRILLED RIBEYE</b>	\$34
<i>Hand cut 16 oz seasoned ribeye, served with your choice of two sides</i>	
<b>FILET MIGNON</b>	\$34
<i>Center cut 9 oz black Angus tenderloin, served with your choice of two sides</i>	
• Make it a surf and turf .....add \$16.00	
<b>CLASSIC SURF &amp; TURF</b>	\$48
<i>Filet mignon (9 oz) or ribeye (16 oz), lobster tail (6 oz) served with your choice of two sides</i>	
<b>BOURBON GLAZED GRILLED CHICKEN</b>	\$17
<i>Double chicken breast grilled to perfection brushed with a bourbon glaze. Served with redskin potatoes and vegetables</i>	

## Pasta Selections

• All pasta selections include a house salad •

<b>SHRIMP AND SCALLOP NORFOLK</b>	\$26...half \$16	<b>PASTA MARINARA OR ALFREDO</b>	\$13
<i>Sautéed shrimp &amp; scallops with scallions, garlic, &amp; tomatoes in a light garlic-butter white wine sauce, tossed with angel hair pasta topped with Parmesan cheese</i>			
<b>MUSSELS &amp; CALAMARI DIAVOLO</b>	\$23	<i>Your choice of angel hair or linguine</i>	
• Mussels & calamari simmered in a spicy red sauce tossed with linguine, served with a house salad			
		<b>LINGUINE AND WHITE CLAM SAUCE</b>	\$19...half \$11
		<i>Linguine with chopped clams tossed in garlic, olive oil, and fresh parsley topped with Parmesan cheese</i>	

## Add-On / a la carte Selections

<b>LOBSTER TAIL</b>	\$17	<b>KING CRAB</b>	\$24
<i>6 oz tail</i>			
<b>SHRIMP</b>	\$8	<i>½ lb</i>	
<i>Four sautéed garlic shrimp</i>			
<b>LOBSTER ROLL</b>	\$13	<b>SNOW CRAB</b>	
<i>1 lobster roll on a soft toasted bun. New England-style or Connecticut-style</i>			
		<i>½ lb</i>	

## Sides

<b>FRIES</b>	\$5	<b>COLE SLAW</b>	\$5
<b>REDSKIN POTATOES</b>	\$5	<b>SIDE CAESAR SALAD</b>	\$5
<b>RICE</b>	\$5	<b>SIDE HOUSE SALAD</b>	\$5
<b>SEASONAL VEGETABLES</b>	\$5		

\* We cannot guarantee the quality of beef cooked medium well or well done. \* We cannot guarantee our fish to be boneless \* Consuming raw or uncooked foods may increase your risk of foodborne illness. If you have chronic illness of the liver, stomach, blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician. \* Parties of 6 or more are subject to 20% service charge.