

— THE LOBSTER POT —

Menu Updated March 4, 2020

Soup

NEW ENGLAND CLAM CHOWDER <i>Available in cup or bowl</i>	\$6.50/\$8.50	LOBSTER BISQUE SOUP <i>Available in a cup or bowl</i>	\$7.50/\$9.50
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Raw Bar & Specialty Selections

AHI-TUNA <i>Pan-seared rare, served with a homemade sriracha aioli sauce, capers, diced red onion, seaweed salad, and baked crostinis</i>	\$13	OYSTERS Raw \$2.75, Grilled \$3.00, Fried \$3.00, Rockefeller \$3.75 <i>Served raw on the half shell, grilled with garlic lemon butter, Rockefeller, or fried with a remoulade sauce</i> • Minimum 3 per order	
GRAVLOX <i>House cured Norwegian Salmon served with baked crostinis, cream cheese, capers, red onions, seaweed salad, and garnished with fresh dill</i>	\$12	MUSSELS <i>P.E.I. mussels sautéed with garlic, white wine, tomatoes, scallions, and more garlic</i>	\$10
JUMBO SHRIMP COCKTAIL <i>Served with red and white cocktail sauces</i>	\$11	MIDDLE-NECK CLAMS <i>One dozen steamed, served with drawn butter and broth</i>	\$16
FROG LEGS <i>Sautéed with garlic, scallions, white wine and lemon juice</i>	\$12	KING CRAB COCKTAIL <i>Wild Alaskan King Crab chilled and de-shelled, served with a dijon sauce</i>	\$16

Appetizers & Small Plates

ESCARGOT <i>Baked in a crock with lemon, white wine, garlic butter sauce, topped with puff pastry</i>	\$12	CRAB CAKES - NEW ENGLAND STYLE <i>Two jumbo lump crab cakes served with remoulade sauce</i>	\$12
SPICY CRISPY SHRIMP <i>Lightly fried shrimp tossed in Thai chili and sriracha sauce, sprinkled with scallions</i>	\$13	CRAB & AVOCADO NAPOLEON <i>A beautiful layered dish with fresh lump crab, avocado, red onion, and tomato served on a bed of arugula with homemade sriracha aioli sauce with crostinis</i>	\$13
CALAMARI <i>Crispy fried calamari served with a garlic aioli sauce.</i> • available sautéed	\$11	LOBSTER PIZZA <i>Lobster meat baked with garlic basil white sauce</i>	\$18
HUSH PUPPIES <i>Homemade with Ohio sweet corn and sriracha dipping sauce</i>	\$8	LOBSTER RANGOON <i>Homemade lobster filled wantons pan seared, served with a sweet & spicy Thai chili sauce</i>	\$13
CRAB STUFFED SHRIMP <i>Three Jumbo shrimp butterflied and stuffed with crab. Served on a bed of sautéed spinach and topped with a light cream sauce</i>	\$14	CRAB DIP <i>Fresh crab meat blended with cream cheese and scallions, topped with panko break crumbs, baked and served with tortilla chips. Perfect for sharing.</i>	\$14
CRAB STUFFED MUSHROOMS <i>Lump crab stuffed mushrooms baked and served in a Parmesan cream sauce</i>	\$12	CAJUN SHRIMP BOIL <i>Cajun style shrimp sautéed in a white wine garlic broth topped with homemade corn salsa</i>	\$12

Salads & Sandwiches

CLASSIC CAESAR SALAD <i>Romaine hearts tossed with Caesar dressing, fresh shaved Parmesan cheese and croutons (anchovies upon request)</i> * add chicken \$ 6-shrimp \$10-salmon \$12	\$10	MAINE LOBSTER ROLL <i>Lobster meat mixed with a dollop of mayonnaise, lemon juice, finely chopped celery, parsley, and scallions in two traditional soft buns served with fries.</i>	2 Rolls \$26...1 Roll \$17
CAPRESE SALAD <i>Fresh sliced tomatoes and mozzarella layered with basil and red onion, drizzled with balsamic glaze and EVOO</i>	\$11	NAKED ROLL <i>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</i>	2 Rolls \$26...1 Roll \$17
SEAFOOD SALAD <i>Lobster and shrimp on a bed of mixed greens, onion, tomato, and cucumber served with a creamy dill dressing</i>	\$18	CHAR-GRILLED CHICKEN SANDWICH <i>Lettuce, tomato, and garlic aioli on a brioche bun, served with fries</i>	\$11
AHI TUNA SALAD <i>Ahi tuna on seasonal mixed greens tossed with carrots, red onions, cucumbers, tomatoes, and capers. your choice of dressing</i>	\$14	THE LP BURGER <i>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</i>	\$12
SCALLOP SALAD <i>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</i>	\$15	HADDOCK FISH SANDWICH <i>Crispy hand breaded fish fillet served on a brioche bun with homemade tartar sauce and fries- You won't be disappointed !!!</i>	\$13

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 9:00 PM, Friday 11:30 AM to 10:00 PM, & Saturday 5:00 PM to 10:00 PM, Closed Sunday

Shellfish Selections

WHOLE LIVE MAINE LOBSTER

Market Price

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

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

MAINE TWIN LOBSTER TAILS

Market Price

Two 6 oz Maine lobster tails butterflied, broiled, and basted with butter, served with two sides

ALASKAN KING CRAB

Market Price

One pound (1 ¼ lb) of steamed Alaskan King Crab served with drawn butter and two sides

SNOW CRAB

\$28

One pound (1 lb) steamed and served with drawn butter and two sides

JUMBO SCAMPI

\$29

Three butterflied scampi broiled with panko, garlic butter, parsley, and lemon juice served over angle hair pasta with your choice of side.

Chefs Specialties

PAN SEARED SCALLOPS

\$28

Pan seared scallops over a bed of sautéed spinach with roasted tomatoes and mushrooms with choice of side

BOUILLABAISSÉ

\$26

Classic fish stew in homemade fish stock, served with crostini, house salad or choice of side

BROILED HADDOCK

\$18

Dusted with a buttered panko lemon crust, served with potatoes and seasonal vegetables

FISHERMAN'S PLATTER

\$25

Fried goodness! Haddock, Shrimp, hush puppies, fries, & cole slaw

NEW ENGLAND FISH FRY

\$18

Hand breaded wild haddock fillet, served with hand cut fries and house made coleslaw

SAUTÉED GARLIC SHRIMP

\$21

Sautéed shrimp in olive oil, garlic, white wine, and basil topped with Parmesan cheese on a bed of angel hair pasta

ADMIRAL'S PLATTER

Market Price

Shellfish lovers delight! ½ lb Alaskan King Crab, one 6 oz Lobster Tail, two jumbo scampi, served with your choice of two sides.

MARINER'S MATE

\$28

A healthier choice! Haddock, butterflied shrimp, & scallops broiled and dusted with butter, parsley, and panko served with a house salad and choice of side

SHRIMP PLATTER

\$21

Hand breaded fried shrimp, served with fries and coleslaw

LOBSTER NEWBURG

\$29

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

- IT'S ALL ABOUT THE LOBSTER BABY!

SPICY SHRIMP CREOLE

\$21

Succulent jumbo shrimp in a hearty stew of Cajun vegetables served with rice and your choice of side

Grilled & Combination Entrées

CHAR-GRILLED RIBEYE

\$35

Hand cut 16 oz seasoned ribeye, served with your choice of two sides

- add a 6 oz Lobster Tail for \$18

FILET MIGNON

\$35

Center cut 9 oz black Angus tenderloin, served with your choice of two sides

- add a 6 oz Lobster Tail for \$18

BOURBON GLAZED GRILLED CHICKEN

\$18

Double chicken breast grilled to perfection brushed with a bourbon glaze and your choice of two sides.

Pasta Selections

- All pasta selections include a house salad •

SHRIMP AND SCALLOP NORFOLK

\$27...half \$18

Sautéed shrimp & scallops with scallions, garlic, & tomatoes in a light garlic-butter white wine sauce, tossed with angel hair pasta topped with Parmesan cheese

MUSSELS & CALAMARI DIAVOLO

\$24

Mussels & calamari simmered in a spicy red sauce tossed with linguine, served with a house salad

PASTA MARINARA OR ALFREDO

\$14

Choice of linguine or angle hair pasta with your choice of a side

- add Chicken \$6...Shrimp \$10...Salmon \$12

LINGUINE AND WHITE CLAM SAUCE

\$18

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

Add-On / a la carte Selections

LOBSTER TAIL

Market Price

6 oz tail

SHRIMP

\$10

Four sautéed garlic shrimp

LOBSTER ROLL

\$16

1 lobster roll on a soft toasted bun. New England-style or Connecticut-style

KING CRAB

Market Price

½ lb

SNOW CRAB

\$14

½ lb

JUMBO SCAMPI

\$18

Two butterflied scampi broiled with panko, garlic butter, parsley, and lemon juice

Sides

FRIES

\$5

COLE SLAW

\$5

SIDE HOUSE SALAD

\$5

SEASONAL VEGETABLES

\$5

REDSKIN POTATOES

\$5

SIDE CAESAR SALAD

\$5

RICE

\$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.