

# — THE LOBSTER POT —

March 22, 2023

## Soup

**NEW ENGLAND CLAM CHOWDER**

\$7/\$9

**LOBSTER BISQUE**

\$8/\$10

## Appetizers & Small Plates

**OYSTERS: RAW \$3.25, BAKED \$4.25, ROCKEFELLER \$4.50**

Served raw on the halfshell, baked with garlic lemon butter topped with scallions and parmesan or Rockefeller.

• Minimum 3 per order

**MUSSELS**

\$14

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

**JUMBO SHRIMP COCKTAIL**

\$14

Five jumbo chilled shrimp served with homemade white & red cocktail sauce.

**MIDDLE-NECK CLAMS**

\$18

One dozen steamed, served with drawn butter and broth

**ESCARGOT**

\$14

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

**AHI-TUNA**

\$16

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

**SPICY CRISPY SHRIMP**

\$13

Lightly battered fried shrimp tossed in Thai chili and sriracha sauce.

**CHILLED SEAFOOD TOWER**

\$48

4 fresh blue point oysters, 6 jumbo shrimp, snow crab cluster, mussels and clams with homemade sauces for dipping, perfect for sharing,

**LOBSTER PIZZA**

\$24

Lobster meat with parmesan cream sauce, topped with garlic and diced tomato, mushroom and mozzarella.

**CRAB STUFFED MUSHROOMS**

\$15

Lump crab stuffed mushrooms baked and served in a Parmesan cream sauce

**CRAB STUFFED SHRIMP**

\$16

Jumbo shrimp butterflied and stuffed with crabmeat, served on a bed of spinach, diced tomatoes and topped with a light cream sauce.

**CALAMARI**

\$14

Crispy fried calamari served with a garlic aioli sauce.

**HUSH PUPPIES**

\$9

Homemade with Ohio sweet corn and sriacha dipping sauce.

**LOBSTER BITES**

\$16

Lobster meat baked in a crock with lemon, white wine, garlic butter, topped with parmesan cheese and bread crumbs

**CRAB DIP**

\$16

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.

**LOBSTER AND SHRIMP EGG ROLLS**

\$12

Lobster and Shrimp cream cheese veg mix, in egg roll wrap with Thai Chili dipping sauce.

**SPINACH AND ARTICHOKE DIP**

\$13

Spinach and artichokes broiled in a creamy cheese sauce, served with crispy tortilla chips

**SAUTÉED FROG LEGS**

\$15

Tender frog legs sautéed with garlic, tomatoes, scallions, lemon butter white wine sauce.

## Salads and Sandwiches

**CLASSIC CAESAR SALAD**

\$12

Romaine hearts tossed with Caesar dressing, fresh shaved Parmesan cheese and croutons ( anchovies upon request \$2.00), Add Grilled Chicken \$7, Add Grilled Shrimp \$9, Add Grilled Salmon \$12

**CAPRESE SALAD**

\$14

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

**SEAFOOD SALAD**

\$26

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

**HADDOCK FISH SANDWICH**

\$16

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

**LOBSTER ROLLS(2)**

\$39

2 lobster rolls on soft toasted buns, New England-style with mayo, celery, scallions and old bay seasoning or Connecticut-style, with warm butter, scallions and parsley and served with one side.

**THE LP BURGER**

\$15

8 oz hand pressed Angus burger, char-grilled to order with lettuce, tomato, and red onion on a brioche bun, served with fries.

• add swiss, american, or crumbled blue cheese \$.50 (Grilled chicken substitute available )

**SHRIMP OR FISH TACOS (2)**

\$16

Grilled shrimp or fried haddock tacos with pico de gallo, cabbage and siracha aioli. Served with fries.

**SHRIMP PO'BOY (2)**

\$16

Fried shrimp & coleslaw served on a New England-style bun, topped with sriracha mayo, served with fries.

## Shellfish Selections

<b>WHOLE LIVE MAINE LOBSTER</b>	market price
<i>Preparation: steamed or baked. crab stuffed (add \$5), served with two sides</i>	
<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!</i>	
<b>MAINE TWIN LOBSTER TAILS</b>	market price
<i>Two Maine lobster tails butterflied, broiled, and basted with butter, served with two sides.</i>	
<b>SNOW CRAB</b>	market price
<i>Alaskan Snow Crab (1.25 lb) steamed and served with drawn butter and two sides.</i>	
<b>ADMIRAL'S PLATTER</b>	market price
<i>Shellfish lovers delight! ½ lb Snow Crab, one Lobster Tail, two jumbo scampi, served with your choice of two sides.</i>	
<b>JUMBO SCAMPI</b>	\$49
<i>Four butterflied scampi broiled with garlic butter, parsley and lemon juice dusted with panko served with two sides.</i>	
<b>LOBSTER AND SHRIMP NEWBURG</b>	\$35
<i>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.</i>	
<b>SPICY SHRIMP CREOLE</b>	\$25
<i>Succulent jumbo shrimp in a hearty stew of Cajun vegetables served with rice and your choice of side</i>	
<b>BOUILLABAISSE</b>	\$34
<i>Classic seafood stew made with clams, mussels, shrimp, scallops, salmon, served with crostini, house salad or choice of side</i>	
<b>PAN SEARED SCALLOPS</b>	\$36
<i>Pan seared scallops on a bed of sautéed spinach, garlic, tomatoes, and mushrooms served with your choice of one side.</i>	
<b>FISHERMAN'S PLATTER</b>	\$29
<i>Fried goodness! Haddock, shrimp, hush puppies fries and coleslaw</i>	
<b>SHRIMP PLATTER</b>	\$25
<i>Crispy Great Lakes battered Jumbo Shrimp, served with fries and coleslaw &amp; a sweet thai chili dipping sauce and homemade cocktail sauce.</i>	
<b>FRESH HADDOCK</b>	\$25
<i>Fresh haddock broiled topped with a lemon panko crust and served with your choice of two sides or fried haddock, Great Lakes beer batter served with fries and slaw.</i>	

## Grilled & Combination Entrées

<b>CHAR-GRILLED RIBEYE</b>	\$45
<i>Hand cut 20 oz seasoned ribeye, served with choice of two sides</i>	
<b>FILET MIGNON</b>	\$45
<i>Center cut 9 oz black Angus tenderloin, served with your choice of two sides</i>	
<b>BOURBON GLAZED GRILLED CHICKEN</b>	\$19
<i>Char-grilled chicken breast brushed with a bourbon glaze and served with your choice of two sides.</i>	
<b>MARINER'S MATE</b>	\$35
<i>A healthier choice! Haddock, butterflied shrimp, &amp; scallops broiled and dusted with butter, parsley, and panko served with choice of two sides.</i>	
<b>CLASSIC SURF &amp; TURF</b>	market price
<i>Your choice of hand cut filet mignon or ribeye steak with our broiled buttered lobster tail. Served with choice of two sides.</i>	

## Pasta Selections

• All pasta selections include a house salad •

<b>GARLIC SHRIMP SAUTÉ</b>	\$25	<b>LINGUINE AND WHITE CLAM SAUCE</b>	\$24
<i>Sautéed shrimp with lemon, olive oil, garlic, spinach and white wine sauce served over angel hair pasta topped with Parmesan cheese.</i>		<i>Linguine with chopped clams tossed in garlic, olive oil, and fresh parsley topped with Parmesan cheese</i>	
<b>SHRIMP OR CHICKEN ALFREDO</b>	\$25	<b>LOBSTER RAVIOLI</b>	\$26
<i>Sautéed shrimp tossed in a homemade alfredo sauce served over linguine pasta</i>		<i>Lobster ravioli in lobster cream sauce with diced tomato, scallions and dusted with parmesan breadcrumbs.</i>	
<b>SHRIMP AND SCALLOP NORFOLK</b>	\$29	<b>MUSSELS AND SHRIMP DIABLO</b>	\$28
<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>		<i>Sautéed Mussels and Shrimp over linguine in a spicy marinara sauce, topped with fresh parmesan cheese</i>	

## Sides/Add-Ons

<b>FRIES</b>	\$6	<b>COLE SLAW</b>	\$6	<b>SIDE HOUSE SALAD</b>	\$6
<b>SEASONAL VEGGIES</b>	\$6	<b>ROASTED REDSKIN POTATOES</b>	\$6	<b>SIDE CAESAR SALAD</b>	\$6
<b>RICE</b>	\$6	<b>LOBSTER TAIL- 6OZ</b>	market price	<b>SNOW CRAB - ½ LB</b>	market price

\*\*\* 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 5 or more are subject to 20% service charge.