

— THE LOBSTER POT —

Menu Updated April 5, 2019

Soup

NEW ENGLAND CLAM CHOWDER Cup \$ 6... Bowl \$ 8 **LOBSTER BISQUE** Cup \$ 7... Bowl \$ 9

Raw Bar & Specialty Selections

AHI-TUNA Pan-seared rare, served with a homemade sriracha aioli sauce, capers, diced red onion and seaweed salad	\$13	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	
GRAVLOX House cured Norwegian Salmon served on baked crostini with cream cheese, capers, red onions, and garnished with fresh dill	\$12	MUSSELS P.E.I. mussels sautéed with garlic, white wine, tomatoes, scallions, and more garlic	\$12
JUMBO SHRIMP COCKTAIL Served with red and white cocktail sauces	\$12	MIDDLE-NECK CLAMS One dozen steamed, served with drawn butter and broth	\$15
OCTOPUS Spanish wild caught octopus grilled and served with tomatoes, spinach, and garlic provençal sauce. delicious!	\$13	FROG LEGS Sautéed with garlic, scallions, white wine and lemon juice	\$13

Appetizers & Small Plates

ESCARGOT Baked in a crock with lemon, white wine, garlic butter sauce, topped with puff pastry	\$12	CRAB CAKES - NEW ENGLAND STYLE Two jumbo lump crab cakes served with remoulade sauce	\$12
SPICY CRISPY SHRIMP Lightly fried shrimp tossed in Thai chili and sriracha sauce, sprinkled with scallions	\$12	LOBSTER PIZZA Lobster meat baked with garlic basil white sauce	\$18
CALAMARI Crispy fried calamari served with a garlic aioli sauce. • available sautéed	\$11	MARGHERITA PIZZA Olive oil, fresh mozzarella, basil and tomatoes	\$12
LAKE ERIE SMELTS Lake Erie smelts fried and served with our homemade tartar sauce	\$10	LOBSTER RANGOON Homemade lobster filled wantons pan seared, served with a sweet & spicy Thai chili sauce	\$12
HUSH PUPPIES Homemade with Ohio sweet corn and sriracha dipping sauce	\$7	CRAB STUFFED SHRIMP Three Jumbo shrimp butterflied and stuffed with crab. Served on a bed of sautéed spinach and topped with a light cream sauce	\$13

Salads & Sandwiches

CLASSIC CAESAR SALAD Romaine hearts tossed with Caesar dressing, fresh shaved Parmesan cheese and croutons (anchovies upon request) * add chicken \$ 6-shrimp \$8-salmon \$10	\$10	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.	
CAPRESE SALAD Fresh sliced tomatoes and mozzarella layered with basil and red onion, drizzled with balsamic glaze and EVOO	\$11	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	
SEAFOOD SALAD Lobster and shrimp on a bed of mixed greens, onion, tomato, and cucumber served with a creamy dill dressing	\$18	CHAR-GRILLED CHICKEN SANDWICH \$11.00 Lettuce, tomato, and garlic aioli on a brioche bun, served with fries	
AHI TUNA SALAD Ahi tuna on seasonal mixed greens tossed with carrots, red onions, cucumbers, tomatoes, and capers. your choice of dressing	\$14	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	
SCALLOP SALAD 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	\$15	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 Albacore tuna-salad stuffed in a fresh pita baked with melted Swiss cheese and served with fries	\$10	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 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	\$12	SPICY SHRIMP WRAP \$15 Cajun shrimp wrapped with lettuce, tomato, green onion, topped with sriracha mayo, served with fries	

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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	\$25 per Pound
<i>Preparation: steamed or baked. crab stuffed (add \$5), served with two sides</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!	

MAINE TWIN LOBSTER TAILS	\$47
<i>Two 6 oz Maine lobster tails butterflied, broiled, and basted with butter, served with two sides</i>	
ALASKAN KING CRAB	\$49
<i>One pound (1 ¼ lb) of steamed Alaskan King Crab served with drawn butter and two sides</i>	
• add an extra ½ lb of King Crab...\$24	
SNOW CRAB	\$26
<i>One pound (1 lb) steamed and served with drawn butter and two sides</i>	
• add an extra ½ lb of crab...\$12	
JUMBO SCAMPI	\$37
<i>Four butterflied scampi broiled with panko, garlic butter, parsley, and lemon juice served with your choice of two sides</i>	

Chefs Specialties

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

Grilled & Combination Entrées

CHAR-GRILLED RIBEYE	\$34
<i>Hand cut 16 oz seasoned ribeye, served with your choice of two sides</i>	
• add a 6 oz Lobster Tail for \$18	
FILET MIGNON	\$34
<i>Center cut 9 oz black Angus tenderloin, served with your choice of two sides</i>	
• add a 6 oz Lobster Tail for \$18	
BOURBON GLAZED GRILLED CHICKEN	\$17
<i>Double chicken breast grilled to perfection brushed with a bourbon glaze. Served with redskin potatoes and vegetables</i>	

Pasta Selections

<i>• All pasta selections include a house salad •</i>			
SHRIMP AND SCALLOP NORFOLK	\$26...half \$16	PASTA MARINARA OR ALFREDO	\$13
<i>Sautéed shrimp & scallops with scallions, garlic, & tomatoes in a light garlic-butter white wine sauce, tossed with angel hair pasta topped with Parmesan cheese</i>			
MUSSELS & CALAMARI DIAVOLO	\$23	<i>Your choice of angel hair or linguine</i>	
<i>Mussels & calamari simmered in a spicy red sauce tossed with linguine, served with a house salad</i>			
		• add Chicken \$6-Shrimp \$8-Salmon \$10	
		LINGUINE AND WHITE CLAM SAUCE	
		\$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

LOBSTER TAIL	\$18	KING CRAB	\$24
<i>6 oz tail</i>			
SHRIMP	\$8	<i>½ lb</i>	
<i>Four sautéed garlic shrimp</i>			
LOBSTER ROLL	\$13	SNOW CRAB	
<i>1 lobster roll on a soft toasted bun. New England-style or Connecticut-style</i>			
		<i>½ lb</i>	
		JUMBO SCAMPI	
		<i>Two butterflied scampi broiled with panko, garlic butter, parsley, and lemon juice</i>	

Sides

FRIES	\$5	COLE SLAW	\$5
REDSKIN POTATOES	\$5	SIDE CAESAR SALAD	
RICE	\$5	\$5	
SEASONAL VEGETABLES	\$5	SIDE HOUSE SALAD	
		\$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.*