

— THE LOBSTER POT —

Menu Updated May 5, 2021

Soup

NEW ENGLAND CLAM CHOWDER \$6.50/\$8.50 **LOBSTER BISQUE** \$7.50/\$9.50

Appetizers & Small Plates

OYSTERS: RAW \$3.00, GRILLED \$4.00, ROCKEFELLER \$4.25, FRIED \$4.00 <i>Served raw on the halfshell, grilled with garlic lemon butter topped with scallions and parmesan, Rockefeller, or fried with siracha aioli.</i> • Minimum 3 per order		CRAB CAKES - NEW ENGLAND STYLE \$13 <i>Two jumbo lump crab cakes served with remoulade sauce</i>	
MUSSELS \$12 <i>P.E.I. mussels sautéed with garlic, white wine, tomatoes, scallions, and more garlic</i>		LOBSTER FLATBREAD PIZZA \$19 <i>Lobster meat with parmesan cream sauce, topped with spinach, diced tomato and fresh mozzarella.</i>	
JUMBO SHRIMP COCKTAIL \$14 <i>Six jumbo chilled shrimp served with homemade white & red cocktail sauce.</i>		CAJUN SHRIMP BOIL \$13 <i>Cajun style shrimp sautéed in a white wine garlic broth topped with homemade corn salsa</i>	
MIDDLE-NECK CLAMS \$16 <i>One dozen steamed, served with drawn butter and broth</i>		CRAB STUFFED MUSHROOMS \$13 <i>Lump crab stuffed mushrooms baked and served in a Parmesan cream sauce</i>	
ESCARGOT \$13 <i>Baked in a crock with lemon, white wine, garlic butter sauce, topped with puff pastry</i>		CRAB STUFFED SHRIMP \$14 <i>Jumbo shrimp butterflied and stuffed with crab. Served on a bed of sautéed spinach, diced tomatoes and topped with a light cream sauce.</i>	
AHI-TUNA \$14 <i>Pan-seared rare, served chilled with a homemade sriracha aioli sauce, capers, diced red onion, seaweed salad, and baked crostinis.</i>		HUSH PUPPIES \$7 <i>Homemade with Ohio sweet corn and sriracha dipping sauce.</i>	
SPICY CRISPY SHRIMP \$13 <i>Lightly battered fried shrimp tossed in Thai chili and sriracha sauce, on a bed of arugula.</i>		CALAMARI \$13 <i>Crispy fried calamari served with a garlic aioli sauce.</i>	
MARGHERITA FLATBREAD PIZZA \$12 <i>Olive oil, fresh mozzarella, basil and tomatoes, drizzled with balsamic glaze.</i>			

Salads & Sandwiches

CLASSIC CAESAR SALAD \$10 <i>Romaine hearts tossed with Caesar dressing, fresh shaved Parmesan cheese and croutons (anchovies upon request \$2.00), Grilled Chicken Caesar, \$13 Grilled Shrimp Caesar, \$16 Grilled Salmon Caesar, \$17</i>		MAINE LOBSTER ROLL 2 Rolls \$28 <i>Lobster meat mixed with a dollop of mayonnaise, lemon juice, finely chopped celery and parsley in two traditional soft buns served with fries.</i>	
CAPRESE SALAD \$11 <i>Fresh sliced tomatoes and mozzarella layered with basil drizzled with balsamic glaze and EVOO</i>		NAKED ROLL 2 Rolls \$28 <i>Connecticut-style lobster roll is served warmed with butter and scallions in toasted soft buns with fries.</i>	
SEAFOOD SALAD \$19 <i>Lobster and shrimp on a bed of mixed greens, onion, tomato, carrots, and cucumber served with a creamy dill dressing</i>		HADDOCK FISH SANDWICH \$13 <i>Crispy hand beer battered haddock served on a brioche bun with homemade tartar sauce and fries- You won't be disappointed!!!</i> • * also available broiled topped w lemon panko crust	
AHI TUNA SALAD \$15 <i>Ahi tuna on seasonal mixed greens tossed with carrots, red onions, cucumbers, tomatoes, and capers. your choice of dressing.</i>		CHAR-GRILLED CHICKEN SANDWICH \$11 <i>Lettuce, tomato, and garlic aioli on a brioche bun, served with fries</i>	
SCALLOP SALAD \$23 <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>		THE LP BURGER \$12 <i>8 oz hand pressed Angus burger, char-grilled to order with lettuce, tomato, and red onion on a brioche bun, served with fries.</i> • add swiss, american, or crumbled blue cheese \$.50	

Shellfish Selections

WHOLE LIVE MAINE LOBSTER	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>	
MAINE TWIN LOBSTER TAILS	Market Price
<i>Two 5 oz Maine lobster tails butterflied, broiled, and basted with butter, served with two sides.</i>	
ALASKAN KING CRAB	Market Price
<i>One pound (1 lb) of steamed Alaskan King Crab served with drawn butter and two sides</i>	
SNOW CRAB	Market Price
<i>One pound (1 lb) steamed and served with drawn butter and two sides.</i>	
ADMIRAL'S PLATTER	Market Price
<i>Shellfish lovers delight! ½ lb Alaskan King Crab, one 5 oz Lobster Tail, two jumbo scampi, served with your choice of two sides.</i>	

Chefs Specialties

JUMBO SCAMPI	\$32	MARINER'S MATE	\$29
<i>Three butterflied scampi broiled with garlic butter, parsley and lemon juice dusted with panko served with two sides.</i>			
PAN SEARED SCALLOPS	\$36	LOBSTER NEWBURG	\$27
<i>Pan seared scallops over a bed of sautéed spinach with roasted tomatoes and mushrooms with choice of side</i>			
BOUILLABAISSE	\$28	SPICY SHRIMP CREOLE	\$21
<i>Classic fish stew in homemade fish stock, served with crostini, house salad or choice of side</i>			
BROILED HADDOCK	\$18	SHRIMP PLATTER	\$21
<i>Dusted with a buttered panko lemon crust, served with your choice of two sides.</i>			
FISHERMAN'S PLATTER	\$26	NEW ENGLAND FRIDAY FISH FRY	\$16
<i>Fried goodness! Battered haddock and shrimp hush puppies, fries, & cole slaw</i>			
GARLIC SHRIMP SAUTÉ	\$21	<i>Hand breaded wild haddock fillet, served with hand cut fries and house made coleslaw.</i>	
<i>Sautéed shrimp with lemon, olive oil, garlic, spinach and white wine sauce served over angel hair pasta topped with Parmesan cheese. Served with house salad.</i>			

Grilled & Combination Entrées

CHAR-GRILLED RIBEYE	\$37
<i>Hand cut 20 oz seasoned ribeye, served with choice of two sides</i>	
<i>• add a 5 oz lobster Tail for \$20</i>	
FILET MIGNON	\$37
<i>Center cut 9 oz black Angus tenderloin, served with your choice of two sides</i>	
<i>• add a 5 oz Lobster Tail for \$20</i>	
BOURBON GLAZED GRILLED CHICKEN	\$18
<i>Double chicken breast grilled to perfection brushed with a bourbon glaze and your choice of two sides.</i>	

Pasta Selections

• All pasta selections include a house salad •

SHRIMP AND SCALLOP NORFOLK	\$28 ... half \$19	LINGUINE AND WHITE CLAM SAUCE	\$22
<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	\$25	PASTA MARINARA OR ALFREDO	\$15
<i>Mussels & calamari simmered in a spicy red sauce tossed with angel hair pasta, served with a house salad</i>			
<i>Choice of linguini or angel hair pasta with your choice of side.</i>			
<i>* add chicken \$6, add shrimp \$ 12</i>			

Add-On / a la carte Selections

LOBSTER TAIL	Market Price	KING CRAB	Market Price
<i>5 oz tail</i>			
SHRIMP	\$12	SNOW CRAB	Market Price
<i>Four sautéed garlic shrimp</i>			
LOBSTER ROLL	\$18		
<i>1 lobster roll on a soft toasted bun. New England-style or Connecticut-style</i>			

Sides

FRIES	\$5	COLE SLAW	\$5	SIDE HOUSE SALAD	\$5
SEASONAL VEGGIES	\$5	ROASTED 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 5 or more are subject to 20% service charge.