

— THE LOBSTER POT —

Menu Updated August 1, 2019

Soup

NEW ENGLAND CLAM CHOWDER

Cup \$ 6... Bowl \$ 8

LOBSTER BISQUE

Cup \$ 7... Bowl \$ 9

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

KING CRAB COCKTAIL

\$16

Wild Alaskan King Crab chilled and de-shelled, served with a dijon sauce.

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

HUSH PUPPIES

\$7

Homemade with Ohio sweet corn and sriracha dipping 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

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 DIP

\$15

Fresh crab meat blended with cream cheese and scallions, topped with panko bread crumbs, baked and served with tortilla chips. Perfect for sharing.

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 \$24...1 Roll \$15

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 \$24...1 Roll \$15

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

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

CRAB CAKE SANDWICH

\$13

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

SPICY SHRIMP WRAP

\$15

Cajun shrimp wrapped with lettuce, tomato, green onion, 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 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
<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	\$28
<i>Three butterflied scampi broiled with panko, garlic butter, parsley, and lemon juice served over angle hair pasta with your choice of side.</i>	

Chefs Specialties

PAN SEARED SCALLOPS	\$26	ADMIRAL'S PLATTER	Market Price
<i>Pan seared scallops over a bed of sautéed garlic-spinach and tomatoes with choice of side</i>			
BOUILLABAISSE	\$25	MARINER'S MATE	\$26
<i>Classic fish stew in homemade fish stock, served with crostini, house salad or choice of side</i>			
BROILED HADDOCK	\$18	SHRIMP PLATTER	\$19
<i>Dusted with a buttered panko lemon crust, served with potatoes and seasonal vegetables</i>			
FISHERMAN'S PLATTER	\$25	LOBSTER NEWBURG	\$28
<i>Fried goodness! Haddock, Shrimp, hush puppies, fries, & cole slaw</i>			
FISH & CHIPS	\$16	<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>Hand breaded wild haddock fillet, served with hand cut fries and house made coleslaw</i>			
• IT'S ALL ABOUT THE LOBSTER BABY!			

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

• All pasta selections include a house salad •			
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	LINGUINE AND WHITE CLAM SAUCE	\$19...half \$11
<i>Mussels & calamari simmered in a spicy red sauce tossed with linguine, served with a house salad</i>			
<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	SNOW CRAB	\$12
<i>Four sautéed garlic shrimp</i>			
LOBSTER ROLL	\$13	JUMBO SCAMPI	\$16
<i>1 lobster roll on a soft toasted bun. New England-style or Connecticut-style</i>			
<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	\$5
RICE	\$5	SIDE HOUSE SALAD	\$5
SEASONAL VEGETABLES	\$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.