

# — THE LOBSTER POT —

Menu Updated August 5, 2020

## Soup

**NEW ENGLAND CLAM CHOWDER**

\$6.50/\$8.50

**LOBSTER BISQUE**

\$7.50/\$9.50

## Appetizers & Small Plates

**OYSTERS: RAW \$3.00, GRILLED \$3.25, ROCKEFELLER**

**\$4.00, FRIED \$4.00**

Served raw on the halfshell, grilled with garlic lemon butter topped with scallions and parmesan, Rockefeller, or fried with siracha aioli.

• Minimum 3 per order

**MUSSELS**

\$11

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

**JUMBO SHRIMP COCKTAIL**

\$14

Served with cocktail sauce.

**MIDDLE-NECK CLAMS**

\$16

One dozen steamed, served with drawn butter and broth

**ESCARGOT**

\$12

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

**AHI-TUNA**

\$13

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, on a bed of arugula.

**MARGHERITA FLATBREAD PIZZA**

\$12

Olive oil, fresh mozzarella, basil and tomatoes, drizzled with balsamic glaze.

**CRAB CAKES - NEW ENGLAND STYLE**

\$12

Two jumbo lump crab cakes served with remoulade sauce

**LOBSTER FLATBREAD PIZZA**

\$18

Lobster meat with parmesan cream sauce, topped with spinach, diced tomato and fresh mozzarella.

**CAJUN SHRIMP BOIL**

\$13

Cajun style shrimp sautéed in a white wine garlic broth topped with homemade corn salsa

**CRAB STUFFED MUSHROOMS**

\$13

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

**CRAB STUFFED SHRIMP**

\$14

Jumbo shrimp butterflied and stuffed with crab. Served on a bed of sautéed spinach, diced tomatoes and topped with a light cream sauce.

**HUSH PUPPIES**

\$8

Homemade with Ohio sweet corn and sriracha dipping sauce.

**CALAMARI**

\$12

Crispy fried calamari served with a garlic aioli sauce.

## Salads & Sandwiches

**CLASSIC CAESAR SALAD**

\$10

Romaine hearts tossed with Caesar dressing, fresh shaved Parmesan cheese and croutons ( anchovies upon request \$2.00), Grilled Chicken Caesar, \$12 Grilled Shrimp Caesar, \$14 Grilled Salmon Caesar, \$16

**CAPRESE SALAD**

\$11

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

**SEAFOOD SALAD**

\$18

Lobster and shrimp on a bed of mixed greens, onion, tomato, carrots, 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**

\$18

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 \$26

Lobster meat mixed with a dollop of mayonnaise, lemon juice, finely chopped celery and parsley in two traditional soft buns served with fries.

**NAKED ROLL**

2 Rolls \$26

Connecticut-style lobster roll is served warmed with butter and scallions in toasted soft buns with fries.

**HADDOCK FISH SANDWICH**

\$13

Crispy hand beer battered haddock served on a brioche bun with homemade tartar sauce and fries- You won't be disappointed!!!  
• \* also available broiled topped w lemon panko crust

**CHAR-GRILLED CHICKEN SANDWICH**

\$11

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, and red onion on a brioche bun, served with fries.  
• add swiss, american, or crumbled blue cheese \$.50

## Shellfish Selections

<b>WHOLE LIVE MAINE LOBSTER</b>	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!	
<b>MAINE TWIN LOBSTER TAILS</b>	Market Price
<i>Two 6 oz Maine lobster tails butterflied, broiled, and basted with butter, served with two sides.</i>	
<b>ALASKAN KING CRAB</b>	Market Price
<i>One pound (1 ¼ lb) of steamed Alaskan King Crab served with drawn butter and two sides</i>	
<b>SNOW CRAB</b>	Market Price
<i>One pound (1 ¼ lb) steamed and served with drawn butter and two sides.</i>	
<b>JUMBO SCAMPI</b>	\$32
<i>Three butterflied scampi broiled with panko, garlic butter, parsley and lemon juice served over angel hair pasta with your choice of side.</i>	

## Chefs Specialties

<b>PAN SEARED SCALLOPS</b>	\$32	<b>ADMIRAL'S PLATTER</b>	Market Price
<i>Pan seared scallops over a bed of sautéed spinach with roasted tomatoes and mushrooms with choice of side</i>			
<b>BOUILLABAISSE</b>	\$27	<b>MARINER'S MATE</b>	\$29
<i>Classic fish stew in homemade fish stock, served with crostini, house salad or choice of side</i>			
<b>BROILED HADDOCK</b>	\$18	<b>LOBSTER NEWBURG</b>	\$27
<i>Dusted with a buttered panko lemon crust, served with your choice of two sides.</i>			
<b>FISHERMAN'S PLATTER</b>	\$25	<b>SPICY SHRIMP CREOLE</b>	\$21
<i>Fried goodness! Battered haddock and shrimp hush puppies, fries, &amp; cole slaw</i>			
<b>NEW ENGLAND FISH FRY</b>	\$18	<b>SHRIMP PLATTER</b>	\$21
<i>Hand breaded wild haddock fillet, served with hand cut fries and house made coleslaw.</i>			
<b>GARLIC SHRIMP SAUTÉ</b>	\$21	<i>Crispy battered shrimp, served with fries and coleslaw. Served with a sweet thai chili dipping sauce.</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

<b>CHAR-GRILLED RIBEYE</b>	\$35
<i>Hand cut 16 oz seasoned ribeye, served with your choice of two sides</i>	
• add a 6 oz Lobster Tail for \$18	
<b>FILET MIGNON</b>	\$35
<i>Center cut 9 oz black Angus tenderloin, served with your choice of two sides</i>	
• add a 6 oz Lobster Tail for \$18	
<b>BOURBON GLAZED GRILLED CHICKEN</b>	\$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 •

<b>SHRIMP AND SCALLOP NORFOLK</b>	\$27 ... half \$18	<b>LINGUINE AND WHITE CLAM SAUCE</b>	\$20
<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>			
<b>MUSSELS &amp; CALAMARI DIAVOLO</b>	\$22	<b>PASTA MARINARA OR ALFREDO</b>	\$14
<i>Mussels &amp; calamari simmered in a spicy red sauce tossed with angel hair pasta, served with a house salad</i>			
• * add chicken \$6, add shrimp \$ 12			

## Add-On / a la carte Selections

<b>LOBSTER TAIL</b>	Market Price	<b>KING CRAB</b>	Market Price
<i>6 oz tail</i>			
<b>SHRIMP</b>	\$12	<b>SNOW CRAB</b>	Market Price
<i>Four sautéed garlic shrimp</i>			
<b>LOBSTER ROLL</b>	\$17	<b>JUMBO SCAMPI</b>	\$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

<b>FRIES</b>	\$5	<b>COLE SLAW</b>	\$5	<b>SIDE HOUSE SALAD</b>	\$5
<b>SEASONAL VEGGIES</b>	\$5	<b>ROASTED REDSKIN POTATOES</b>	\$5	<b>SIDE CAESAR SALAD</b>	\$5
<b>RICE</b>	\$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.