

== THE LOBSTER POT ==

September 21, 2022

Soups and Appetizers

NEW ENGLAND CLAM CHOWDER	\$7/\$9	LOBSTER BISQUE	\$8/\$10
OYSTERS: RAW \$3.25, BAKED \$4.25, ROCKEFELLER \$4.50 <i>Served raw on the half shell, baked with garlic lemon butter topped with scallions and parmesan or Rockefeller.</i> • Minimum 3 per order		CRAB STUFFED MUSHROOMS	\$15
MUSSELS	\$14	<i>Lump crab stuffed mushrooms baked and served in a Parmesan cream sauce</i>	
<i>P.E.I. mussels sautéed with garlic, white wine, tomatoes, scallions, and more garlic</i>		CRAB STUFFED SHRIMP	\$16
JUMBO SHRIMP COCKTAIL	\$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>	
<i>Five jumbo chilled shrimp served with homemade white & red cocktail sauce.</i>		SPINACH AND ARTICHOKE DIP	\$13
MIDDLE-NECK CLAMS	\$18	<i>Spinach and artichokes broiled in a creamy cheese sauce, served with crispy tortilla chips</i>	
<i>One dozen steamed, served with drawn butter and broth</i>		CALAMARI	\$13
ESCARGOT	\$14	<i>Crispy fried calamari served with a garlic aioli sauce.</i>	
<i>Baked in a crock with lemon, white wine, garlic butter sauce, topped with puff pastry</i>		HUSH PUPPIES	\$9
AHI-TUNA	\$16	<i>Homemade with Ohio sweet corn and sriacha dipping sauce.</i>	
<i>Pan-seared rare, served chilled with a homemade sriracha aioli sauce, capers, diced red onion, seaweed salad, and baked crostinis.</i>		SHRIMP POTSTICKERS	\$14
SPICY CRISPY SHRIMP	\$13	<i>Shrimp filled potstickers served with a thai chili dipping sauce</i>	
<i>Lightly battered fried shrimp tossed in Thai chili and sriracha sauce, on a bed of arugula.</i>		CRAB CAKES	\$15
		<i>Two New England style crab cakes served with remoulade sauce</i>	

Salads and Sandwiches

SHRIMP LOUIE SALAD	\$20	THE LP BURGER	\$15
<i>Chilled shrimp on bed of romaine lettuce with hard boiled egg, red onion, cucumber and tomato with homemade sweet and savory louie dressing.</i>		<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 (Grilled chicken substitute available)	
CLASSIC CAESAR SALAD	\$10	HADDOCK FISH SANDWICH	\$16
<i>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</i>		<i>Crispy hand beer battered fish fillet served on a brioche bun with homemade tartar sauce and fries- You won't be disappointed !!!</i>	
SEAFOOD SALAD	\$25	LOBSTER ROLLS	\$39
<i>Lobster and shrimp on a bed of mixed greens, onion, tomato, carrots, hard boiled egg and cucumber served with a creamy dill dressing</i>		<i>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.</i>	
CAPRESE SALAD	\$12	SHRIMP OR FISH TACOS (2)	\$16
<i>Fresh sliced tomatoes and mozzarella layered with basil drizzled with balsamic glaze and EVOO</i>		<i>Grilled shrimp or fried haddock tacos with pico de gallo, cabbage and siracha aioli. Served with fries.</i>	

* 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.

Fresh Fish and 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 Maine lobster tails butterflied, broiled, and basted with butter, served with two sides.</i>	
SNOW CRAB	Market Price
<i>One pound (1.25 lb) steamed and served with drawn butter and two sides.</i>	
ADMIRAL'S PLATTER	Market Price
<i>Shellfish lovers delight! ½ lb Snow Crab, one Lobster Tail, two jumbo scampi, served with your choice of two sides.</i>	
JUMBO SCAMPI	\$49
<i>Four butterflied scampi broiled with garlic butter, parsley and lemon juice dusted with panko served with two sides.</i>	
LOBSTER AND SHRIMP NEWBURG	\$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>	
SPICY SHRIMP CREOLE	\$25
<i>Succulent jumbo shrimp in a hearty stew of Cajun vegetables served with rice and your choice of side</i>	
MARINER'S MATE	\$34
<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>	
BOUILLABAISSE	\$34
<i>Classic seafood stew made with clams, mussels, shrimp, scallops, salmon, served with crostini, house salad or choice of side</i>	
PAN SEARED SCALLOPS	\$39
<i>Pan seared scallops on a bed of sautéed spinach, garlic, tomatoes, and mushrooms served with your choice of one side.</i>	
FISHERMAN'S PLATTER	\$29
<i>Fried goodness! Haddock, shrimp, hush puppies fries and coleslaw</i>	
SHRIMP PLATTER	\$25
<i>Crispy Great Lakes battered Jumbo Shrimp, served with fries and coleslaw & a sweet thai chili dipping sauce and homemade cocktail sauce.</i>	
FRESH HADDOCK	\$23
<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

CHAR-GRILLED RIBEYE	\$42
<i>Hand cut 20 oz seasoned ribeye, served with choice of two sides</i>	
FILET MIGNON	\$42
<i>Center cut 9 oz black Angus tenderloin, served with your choice of two sides</i>	
BOURBON GLAZED GRILLED CHICKEN	\$19
<i>Char-grilled chicken breast brushed with a bourbon glaze and served with your choice of two sides.</i>	
CLASSIC SURF & TURF	\$59
<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 •

GARLIC SHRIMP SAUTÉ	\$25	LINGUINE AND WHITE CLAM SAUCE	\$24
<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>		<i>Linguine with chopped clams tossed in garlic, olive oil, and fresh parsley topped with Parmesan cheese</i>	
SHRIMP OR CHICKEN ALFREDO	\$25	SHRIMP AND SCALLOP NORFOLK	\$29
<i>Sautéed shrimp tossed in a homemade alfredo sauce served over linguine pasta</i>		<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>	
LOBSTER RAVIOLI	\$27	MUSSELS AND SHRIMP DIABLO	\$28
<i>Lobster ravioli in lobster cream sauce with diced tomato, scallions and dusted with parmesan bread crumbs. Served with salad.</i>		<i>Sautéed Mussels and Shrimp over linguine in a spicy marinara sauce, topped with fresh parmesan cheese</i>	

Sides/Add-Ons

SEASONAL VEGGIES	\$6	ROASTED REDSKIN POTATOES	\$6	SIDE CAESAR SALAD	\$6
RICE	\$6	LOBSTER TAIL	Market Price	SNOW CRAB - ½ LB	Market Price
FRIES	\$6	SIDE HOUSE SALAD	\$6	COLE SLAW	\$6