

THE LOBSTER POT

Menu Updated September 24, 2021

Soup

NEW ENGLAND CLAM CHOWDER

\$7/\$9

LOBSTER BISQUE

\$8/\$10

Appetizers & Small Plates

OYSTERS: RAW \$3.25, BAKED \$4.25, ROCKEFELLER \$4.50, FRIED \$4.25

Served raw on the half shell, baked with garlic lemon butter topped with scallions and parmesan, Rockefeller, or fried with sriracha aioli.

- Minimum 3 per order

MUSSELS

\$14

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

JUMBO SHRIMP COCKTAIL

\$14

Six jumbo chilled shrimp served with homemade white & red cocktail sauce.

MIDDLE-NECK CLAMS

\$16

One dozen steamed, served with drawn butter and broth

ESCARGOT

\$13

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

AHI-TUNA

\$14

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.

SAUTÉED FROG LEGS

\$14

Tender frog legs sautéed in a garlic lemon white wine sauce.

CRAB CAKES - NEW ENGLAND STYLE

\$15

Two jumbo lump crab cakes served with remoulade sauce

LOBSTER FLATBREAD PIZZA

\$20

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

CRAB STUFFED MUSHROOMS

\$14

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

CRAB STUFFED SHRIMP

\$15

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

SPINACH AND ARTICHOKE DIP

\$12

Spinach and artichokes broiled in a creamy cheese sauce, served with crispy tortilla chips

CALAMARI

\$13

Crispy fried calamari served with a garlic aioli sauce.

HUSH PUPPIES

\$9

Homemade with Ohio sweet corn and sriracha dipping 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, \$15 Grilled Shrimp Caesar, \$17 Grilled Salmon Caesar, \$19

CAPRESE SALAD

\$14

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

GRILLED ROMAINE SALAD

18

Grilled romaine lettuce topped with grape tomatoes, red onions, shaved parmesan cheese, chilled shrimp & caesar dressing

SEAFOOD SALAD

\$22

Lobster and shrimp on a bed of mixed greens, onion, tomato, carrots, and cucumber served with a creamy dill dressing

HADDOCK FISH SANDWICH

\$15

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

MAINE LOBSTER ROLL

2 Rolls 28

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 \$28

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

CHAR-GRILLED CHICKEN SANDWICH

\$12

Lettuce, tomato, and garlic aioli on a brioche bun, served with fries

THE LP BURGER

\$13

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

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	\$35	MARINER'S MATE	\$31
<i>Four butterflied scampi broiled with garlic butter, parsley and lemon juice dusted with panko served with two sides.</i>		<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	\$28	LOBSTER NEWBURG	\$29
<i>Classic fish stew in homemade fish stock, served with crostini, house salad or choice of side</i>		<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>	
BROILED HADDOCK	\$20	SPICY SHRIMP CREOLE	\$21
<i>Dusted with a buttered panko lemon crust, served with your choice of two sides.</i>		<i>Succulent jumbo shrimp in a hearty stew of Cajun vegetables served with rice and your choice of side</i>	
FISHERMAN'S PLATTER	\$27	SHRIMP PLATTER	\$21
<i>Fried goodness! Battered haddock and shrimp, hush puppies, fries, & cole slaw</i>		<i>Crispy battered shrimp, served with fries and coleslaw. Served with a sweet thai chili dipping sauce.</i>	
GARLIC SHRIMP SAUTÉ	\$22	NEW ENGLAND FRIDAY FISH FRY	\$19
<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>Hand breaded wild haddock fillet, served with hand cut fries and house made coleslaw.</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	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>		<i>Linguine with chopped clams tossed in garlic, olive oil, and fresh parsley topped with Parmesan cheese</i>	
SHRIMP AND SCALLOP ALFREDO	\$28	MUSSELS MARINARA	\$24
<i>Sautéed shrimp and scallops tossed in a homemade alfredo sauce served over linguine pasta</i>		<i>Sautéed Mussels over linguine and marinara sauce, topped with fresh parmesan cheese</i>	

Add-On / a la carte Selections

LOBSTER TAIL	Market Price	KING CRAB	Market Price
<i>5 oz tail</i>		<i>½ lb</i>	
SHRIMP	\$12	SNOW CRAB	Market Price
<i>Four sautéed garlic shrimp</i>		<i>½ lb</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.