

THE LOBSTER POT

March 24, 2024

Appetizers

NEW ENGLAND CLAM CHOWDER	\$7/\$9	LOBSTER BISQUE	\$8/\$10
CRAB DIP	\$16	CRAB STUFFED MUSHROOMS	\$15
<i>Fresh crab meat blended with a 3 cheese blend and scallions, topped with panko bread crumbs, baked and served with fresh fried tortilla chips. Perfect for sharing.</i>		<i>Lump crab stuffed mushrooms baked and served in a Parmesan cream sauce.</i>	
LOBSTER BITES	\$16	CRAB STUFFED SHRIMP	\$17
<i>Lobster meat baked in a crock with lemon, white wine, garlic butter, topped with parmesan cheese and bread crumbs</i>		<i>Jumbo shrimp butterflied and stuffed with crabmeat, served on a bed of spinach, diced tomatoes and topped with a light cream sauce.</i>	
FIRECRACKER SHIMP	\$13	CALAMARI	\$15
<i>4 Grilled jumbo Shrimp tossed with sriracha served with sweet chili dipping sauce also available fried</i>		<i>Crispy fried calamari served with a garlic aioli sauce.</i>	
CRAB CAKES	\$16	HUSH PUPPIES	\$9
<i>2 Maryland crab cakes pan seared served with remoulade sauce.</i>		<i>Homemade with Ohio sweet corn and sriracha dipping sauce.</i>	

Raw Bar & Specialty Selections

OYSTERS: RAW (EA)\$3.25, ROCKEFELLER (EA) \$4.50 ROASTED GARLIC (EA) \$4.25	
<i>• Minimum 3 per order</i>	
JUMBO SHRIMP COCKTAIL	\$14
<i>Six jumbo chilled shrimp served with homemade white & red cocktail sauce.</i>	
MIDDLE-NECK CLAMS	\$18
<i>One dozen steamed, served with drawn butter and broth</i>	
AHI-TUNA	\$17
<i>Pan-seared rare, served chilled with a homemade sriracha aioli sauce, capers, diced red onion, seaweed salad, and baked crostinis.</i>	
MUSSELS	\$14
<i>P.E.I. mussels sautéed with garlic, white wine, tomatoes, scallions, and more garlic.</i>	

Small Plates/Sandwiches

FISH FRY	\$19	THE LP BURGER	\$17
<i>Great Lakes beer batter haddock served with fresh cut fries and house made slaw.</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>	
CHAR-GRILLED CHICKEN SANDWICH	\$15	LOBSTER ROLL	\$21
<i>Lettuce, tomato, and garlic aioli on a brioche bun, served with fries. Also available crispy fried.</i>		<i>1 lobster roll on soft toasted bun, New England-style with mayo, celery, scallions and old bay seasoning or Connecticut-style, with warm butter, scallions and parsley. choice of one side</i>	
LOBSTER FLATBREAD PIZZA	\$23	<i>• two Lobster rolls for \$39</i>	
<i>Fresh Lobster meat- parmesan cream sauce, topped with roasted garlic, diced tomato, mushroom and topped with mozzarella.</i>		HADDOCK FISH SANDWICH	\$16
SALMON BURGER	\$18	<i>Crispy hand breaded fresh haddock served on a brioche bun with lettuce, tomato, onion, homemade tartar sauce and fries. Also available broiled</i>	
<i>Fresh handmade salmon burger on brioche bun with lettuce, tomato and onion and remoulade sauce. Served with fries.</i>			

Salads

CAPRESE SALAD	\$12
<i>Fresh sliced tomatoes and mozzarella layered with basil drizzled with balsamic glaze and EVOO</i>	
CLASSIC CAESAR SALAD	\$13
<i>Romaine hearts tossed with Caesar dressing, fresh shaved Parmesan cheese and croutons (anchovies upon request \$2.00), Add Grilled Chicken \$8, Add Grilled Shrimp \$12,</i>	
GRILLED ROMAINE SALAD	\$22
<i>Grilled romaine lettuce topped with grape tomatoes, red onions, shaved parmesan cheese, pecans, grilled shrimp & caesar dressing</i>	
LP SEAFOOD SALAD	\$26
<i>Lobster, and shrimp placed on a bed of mixed greens, grape tomatoes, onions, cucumbers and carrots</i>	
BREAD BASKET	\$3.50 Full \$1.50 Half
<i>6 slices of warm Artisan French baguette served with whipped butter</i>	
<i>• Unfortunately, we no longer provide complementary bread due to the rising costs. Thank you for your understanding.</i>	

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North Coast Fish House LLC - DBA The Lobster Pot Restaurant - Owner Christian Haffey

A credit card surcharge fee of 3% will be applied to a \$100 or more credit card purchases. Customers may avoid this fee by paying with cash, thank you.

Shellfish Selections

WHOLE LIVE MAINE LOBSTER	Market price
<i>Preparation: steamed or baked. crab stuffed (add \$5), served with one side</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!	
SNOW CRAB	Market Price
<i>Alaskan Snow Crab (1.25 lb) steamed and served with drawn butter and one side.</i>	
MAINE TWIN LOBSTER TAILS	Market Price
<i>Two 6oz Maine lobster tails butterflied, broiled, and basted with butter, served with one side.</i>	
ADMIRAL'S PLATTER	Market Price
<i>Shellfish lovers delight! ½ lb Snow Crab, one Lobster Tail, three jumbo scallops, served with your choice of one side.</i>	
SHRIMP PLATTER	\$23
<i>Beer battered Jumbo Shrimp, served with fries and coleslaw & a sweet thai chili dipping sauce and homemade cocktail sauce.</i>	

Chef's Specialties

BOUILLABAISSSE	\$25	FILET MIGNON	\$48
<i>Classic seafood stew made with clams, mussels, shrimp, salmon, calamari, served with crostini, choice of one side</i>		<i>Center cut black Angus beef tenderloin 9oz. served with your choice of one side.</i>	
MARINER'S MATE	\$31	CLASSIC SURF & TURF	Market Price
<i>New England fresh Haddock, jumbo shrimp, & scallops broiled and dusted with butter, parsley, and panko served with choice of one side. Also available fried</i>		<i>9oz filet mignon with our broiled buttered 6oz lobster tail. Served with choice of one side.</i>	
LOBSTER AND SHRIMP NEWBURG	\$38	CHAR-GRILLED RIBEYE	\$55
<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>		<i>Hand cut 20 oz seasoned ribeye, served with choice of one side</i>	
PAN SEARED SCALLOPS	\$41	NEW ENGLAND SEAFOOD BOIL	\$41
<i>Pan seared scallops on a bed of sautéed spinach, garlic, tomatoes, and mushrooms served with your choice of one side.</i>		<i>Fresh Seafood cooked in a Chardonnay garlic butter broth, mussels, clams, shrimp, snow crab legs, corn, potato & carrots, with your choice of one side.</i>	
CRAB STUFFED CHICKEN BREAST	\$26	BOURBON GLAZED GRILLED CHICKEN	\$21
<i>2 6oz chicken breast stuffed with crabmeat stuffing, topped with garlic cream sauce, served with choice of one side.</i>		<i>Char-grilled chicken breast brushed with a bourbon glaze and served with your choice of one side.</i>	

Add-On / a la carte Selections

ADD 6OZ LOBSTER TAIL	Market Price	PAN SEARED SCALLOPS (3)	\$16
HALF LB. OF SNOW CRAB	Market Price	4 JUMBO SHRIMP	\$12
GRILLED CHICKEN BREAST	\$8	<i>Grilled, Sautéed or Fried</i>	

Pasta Selections

SHRIMP OR CHICKEN ALFREDO	\$26	LINGUINE AND WHITE CLAM SAUCE	\$25
<i>Sautéed shrimp tossed in a homemade alfredo sauce served over linguine pasta.</i>		<i>Linguine with chopped clams tossed in garlic, olive oil, and fresh parsley topped with Parmesan cheese.</i>	
GARLIC SHRIMP SAUTÉ	\$26	LOBSTER RAVIOLI	\$27
<i>Sautéed shrimp with lemon, olive oil, garlic, spinach and white wine sauce served over angel hair pasta topped with Parmesan cheese.</i>		<i>Lobster ravioli in lobster cream sauce with diced tomato and scallions.</i>	

• All pasta selections include a house salad •

Sides

FRIES	\$6	COLE SLAW	\$6	GARLIC MASHED RED SKIN	\$6
RICE	\$6	SIDE HOUSE SALAD	\$6	POTATOES	
SEASONAL VEGGIES	\$6	SIDE CAESAR SALAD	\$6	RED SKIN POTATOES	

*ASK YOUR SERVER FOR OUR DAILY FRESH FISH SELECTIONS

*** 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. A credit card surcharge fee of 3% will be applied to a \$100 or more credit card purchases. Customers may avoid this fee by paying with cash, thank you.