

# THE LOBSTER POT

January 23, 2024

## Appetizers

<b>NEW ENGLAND CLAM CHOWDER</b>	\$7/\$9	<b>LOBSTER BISQUE</b>	\$8/\$10
<b>OYSTERS: RAW \$4.25, ROCKEFELLER \$5.50</b>		<b>CRAB STUFFED MUSHROOMS</b>	\$15
Served raw or Rockefeller.		Lump crab stuffed mushrooms baked and served in a	
• Minimum 3 per order		Parmesan cream sauce.	
<b>MUSSELS</b>	\$14	<b>CRAB STUFFED SHRIMP</b>	\$17
P.E.I. mussels sautéed with garlic, white wine, tomatoes,		Jumbo shrimp butterflied and stuffed with crabmeat, served	
scallions, and more garlic.		on a bed of spinach, diced tomatoes and topped with a light	
<b>LOBSTER MARTINI</b>	\$17	cream sauce.	
Warm Lobster meat in a martini glass served with warm		<b>CALAMARI</b>	\$15
garlic lemon butter.		Crispy fried calamari served with a garlic aioli sauce.	
<b>JUMBO SHRIMP COCKTAIL</b>	\$14	<b>HUSH PUPPIES</b>	\$9
Five jumbo chilled shrimp served with homemade white & red		Homemade with Ohio sweet corn and sriracha dipping	
cocktail sauce.		sauce.	
<b>MIDDLE-NECK CLAMS</b>	\$18	<b>CRAB CAKES</b>	\$16
One dozen steamed, served with drawn butter and broth		2 Maryland crab cakes pan seared served with remoulade	
<b>AHI-TUNA</b>	\$17	sauce.	
Pan-seared rare, served chilled with a homemade sriracha		<b>LOBSTER AND SHRIMP EGG ROLLS</b>	\$15
aioli sauce, capers, diced red onion, seaweed salad, and baked		Lobster and Shrimp cream cheese veg mix, in egg roll wrap	
crostinis.		with Thai Chili dipping sauce.	
<b>ESCARGOT</b>	\$16	<b>LOBSTER BITES</b>	\$16
Baked in a crock with lemon, white wine, garlic butter sauce,		Lobster meat baked in a crock with lemon, white wine, garlic	
topped with puff pastry.		butter, topped with parmesan cheese and bread crumbs	
<b>SAUTÉED FROG LEGS</b>	\$15	<b>SCALLOPS COQUILLES SAINT JACQUES</b>	\$15
Tender frog legs sautéed with garlic, tomatoes, scallions,		Pan seared sea scallops baked in a parmesan cream sauce	
lemon butter white wine sauce.		topped with seasoned panko.	
<b>CRAB DIP</b>	\$16		
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.			

## Small Plates

<b>CAJUN SHRIMP BOIL</b>	\$16	<b>LOBSTER ROLL</b>	\$21
Cajun style shrimp andouille sausage sautéed in a white		1 lobster roll on soft toasted bun, New England-style with	
wine garlic broth topped sweet corn salsa.		mayo, celery, scallions and old bay seasoning or	
<b>FISH FRY</b>	\$19	Connecticut-style, with warm butter, scallions and parsley.	
Great Lakes beer batter haddock served with fresh cut fries		choice of one side	
and house made slaw.		• two Lobster rolls for \$39	
<b>LOBSTER FLATBREAD PIZZA</b>	\$23	<b>CHILLED SEAFOOD TOWER</b>	\$39
Fresh Lobster meat- parmesan cream sauce, topped with		4 fresh blue point oysters, 6 jumbo shrimp and snow crab	
roasted garlic, diced tomato, mushroom and topped with		cluster with homemade sauces for dipping, perfect for	
mozzarella.		sharing.	

## Salads

<b>CAPRESE SALAD</b>	\$7
Fresh sliced tomatoes and mozzarella layered with basil drizzled with balsamic glaze and EVOO	
<b>CLASSIC CAESAR SALAD</b>	\$13
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,	
<b>LP SEAFOOD SALAD</b>	\$26
Lobster, crab and shrimp placed on a bed of mixed greens seasonal vegetables	
<b>SPINACH SALAD</b>	\$13
Fresh Spinach mixed with mushrooms, tomatoes, mozzarella cheese, red onions, hard boil egg, topped with olive oil, lemon juice and	
balsamic glaze. Add Grilled Chicken \$8, Add Grilled Shrimp \$12.	
<b>BREAD BASKET</b>	\$3.50 Full \$1.50 Half
6 slices of warm Artisan French baguette served with whipped butter	
• Unfortunately, we no longer provide complementary bread due to the rising costs. Thank you for your understanding.	

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

## Shellfish Selections

<b>WHOLE LIVE MAINE LOBSTER</b>	<i>Market price</i>
<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!	
<b>SNOW CRAB</b>	<i>Market Price</i>
<i>Alaskan Snow Crab (1.25 lb) steamed and served with drawn butter and one side.</i>	
<b>MAINE TWIN LOBSTER TAILS</b>	<i>Market Price</i>
<i>Two 6oz Maine lobster tails butterflied, broiled, and basted with butter, served with one side.</i>	
<b>ADMIRAL'S PLATTER</b>	<i>Market Price</i>
<i>Shellfish lovers delight! ½ lb Snow Crab, one Lobster Tail, two jumbo scampi, served with your choice of one side.</i>	
<b>JUMBO SCAMPI</b>	<i>Market Price</i>
<i>Four butterflied scampi broiled with garlic butter, parsley and lemon juice dusted with panko served with one side.</i>	
<b>PAN SEARED SCALLOPS</b>	\$39
<i>Pan seared scallops on a bed of sautéed spinach, garlic, tomatoes, and mushrooms served with your choice of one side.</i>	
<b>SHRIMP PLATTER</b>	\$23
<i>Beer battered Jumbo Shrimp, served with fries and coleslaw &amp; a sweet thai chili dipping sauce and homemade cocktail sauce.</i>	
<b>MARINER'S MATE</b>	\$35
<i>Haddock, jumbo shrimp, &amp; scallops broiled and dusted with butter, parsley, and panko served with choice of two sides.</i>	
• Also Available Great Lakes beer batter	

## Chef's Specialties

<b>BOUILLABAISSE</b>	\$36	<b>FILET MIGNON</b>	\$46
<i>Classic seafood stew made with clams, mussels, shrimp, scallops, salmon, served with crostini, choice of one side</i>			
<b>LOBSTER AND SHRIMP NEWBURG</b>	\$38	<b>CLASSIC SURF &amp; TURF</b>	<i>Market Price</i>
<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>			
<b>CRAB STUFFED CHICKEN BREAST</b>	\$26	<b>CHAR-GRILLED RIBEYE</b>	\$55
<i>2 6oz chicken breast stuffed with crabmeat stuffing, topped with garlic cream sauce, served with choice of one side.</i>			
<b>BOURBON GLAZED GRILLED CHICKEN</b>	\$19	<b>SEAFOOD PAELLA</b>	\$45
<i>Char-grilled chicken breast brushed with a bourbon glaze and served with your choice of one side.</i>			
<b>NEW ENGLAND SEAFOOD BOIL</b>	\$41	<i>Spain's national dish- a mixture of Clams, mussels, chicken, andouille sausage, calamari, and shrimp, mixed with Saffron rice. Served with house or Cesar salad.</i>	
<i>Fresh Seafood cooked in a Chardonnay garlic butter broth, mussels, clams, shrimp, snow crab legs, corn, potato &amp; carrots, with your choice of one side.</i>			
• also available as dinner for two @ \$81 ( add on lobster, scampi, crab legs @ market price )			

## Add-On / a la carte Selections

<b>ADD 6OZ LOBSTER TAIL</b>	Market Price	<b>PAN SEARED SCALLOPS (3)</b>	\$15
<b>HALF LB. OF SNOW CRAB</b>	Market Price	<b>4 JUMBO SHRIMP</b>	\$12
<b>GRILLED CHICKEN BREAST</b>	\$8	<i>Grilled, Sautéed or Fried</i>	

## Pasta Selections

• All pasta selections include a house salad •

<b>SHRIMP OR CHICKEN ALFREDO</b>	\$26	<b>LINGUINE AND WHITE CLAM SAUCE</b>	\$25
<i>Sautéed shrimp tossed in a homemade alfredo sauce served over linguine pasta.</i>			
<b>GARLIC SHRIMP SAUTÉ</b>	\$26	<b>LOBSTER RAVIOLI</b>	\$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>			

## Sides

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

**\*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.