

# == THE LOBSTER POT ==

September 9, 2023

## Soup

**NEW ENGLAND CLAM CHOWDER**

\$7/\$9

**LOBSTER BISQUE**

\$8/\$10

## Appetizers & Small Plates

**OYSTERS: RAW \$3.25, BAKED \$4.25, ROCKEFELLER**

**\$4.50**

Served raw on the halfshell, baked with garlic lemon butter topped with scallions and parmesan or Rockefeller.

- Minimum 3 per order

**MUSSELS**

\$16

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

**JUMBO SHRIMP COCKTAIL**

\$14

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

**MIDDLE-NECK CLAMS**

\$18

One dozen steamed, served with drawn butter and broth

**ESCARGOT**

\$16

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

**AHI-TUNA**

\$17

Pan-seared rare, served chilled with a homemade sriracha aioli sauce, capers, diced red onion, seaweed salad, and baked crostinis.

**SPICY CRISPY SHRIMP**

\$15

Lightly battered fried shrimp tossed in Thai chili and sriracha sauce.

**CHILLED SEAFOOD TOWER**

\$39

4 fresh blue point oysters, 6 jumbo shrimp and snow crab cluster with homemade sauces for dipping, perfect for sharing,

**LOBSTER PIZZA**

\$26

Lobster meat with parmesan cream sauce, topped with garlic and diced tomato, mushroom and mozzarella.

**CRAB STUFFED MUSHROOMS**

\$16

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

**CRAB STUFFED SHRIMP**

\$17

Jumbo shrimp butterflied and stuffed with crabmeat, served on a bed of spinach, diced tomatoes and topped with a light cream sauce.

**CALAMARI**

\$15

Crispy fried calamari served with a garlic aioli sauce.

**HUSH PUPPIES**

\$9

Homemade with Ohio sweet corn and sriacha dipping sauce.

**LOBSTER BITES**

\$16

Lobster meat baked in a crock with lemon, white wine, garlic butter, topped with parmesan cheese and bread crumbs

**CRAB DIP**

\$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.

**LOBSTER AND SHRIMP EGG ROLLS**

\$13

Lobster and Shrimp cream cheese veg mix, in egg roll wrap with Thai Chili dipping sauce.

**SPINACH AND ARTICHOKE DIP**

\$13

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

**CRAB CAKES**

\$16

2 Maryland crab cakes pan seared served with remoulade sauce.

## Salads and Sandwiches

**CLASSIC CAESAR SALAD**

\$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 \$10, Add Grilled Salmon \$14

**CAPRESE SALAD**

\$15

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

**SEAFOOD SALAD**

\$26

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

**HADDOCK FISH SANDWICH**

\$16

Crispy hand beer battered fish fillet served on a brioche bun with homemade tartar sauce and fries- You won't be disappointed !!!

**LOBSTER ROLLS(2)**

\$41

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.

**THE LP BURGER**

\$16

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 (Grilled chicken substitute available )

**OYSTER PO' BOY**

\$18

Fresh oysters fried and served on soft toasted buns, on a bed of coleslaw and side of fries.

# 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 6oz Maine lobster tails butterflied, broiled, and basted with butter, served with two sides.</i>	
<b>SNOW CRAB</b>	market price
<i>Alaskan Snow Crab (1.25 lb) steamed and served with drawn butter and two sides.</i>	
<b>ADMIRAL'S PLATTER</b>	market price
<i>Shellfish lovers delight! ½ lb Snow Crab, one Lobster Tail, two jumbo scampi, served with your choice of two sides.</i>	
<b>JUMBO SCAMPI</b>	market price
<i>Four butterflied scampi broiled with garlic butter, parsley and lemon juice dusted with panko served with two sides.</i>	
<b>LOBSTER AND SHRIMP NEWBURG</b>	\$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>	
<b>SPICY SHRIMP CREOLE</b>	\$27
<i>Succulent jumbo shrimp in a hearty stew of Cajun vegetables served with rice and your choice of side</i>	
<b>BOUILLABAISSE</b>	\$36
<i>Classic seafood stew made with clams, mussels, shrimp, scallops, salmon, served with crostini, house salad or choice of side</i>	
<b>PAN SEARED SCALLOPS</b>	\$38
<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>	\$26
<i>Crispy Great Lakes battered Jumbo Shrimp, served with fries and coleslaw &amp; a sweet thai chili dipping sauce and homemade cocktail sauce.</i>	
<b>NEW ENGLAND FRIDAY FISH FRY</b>	\$20
<i>Hand breaded wild haddock fillet, served with hand cut fries and house made coleslaw.</i>	
<b>MARINER'S MATE</b>	\$37
<i>Haddock, butterflied shrimp, &amp; scallops broiled and dusted with butter, parsley, and panko served with choice of two sides.</i>	
• Also Available Great Lakes Dortmund beer batter	
<b>CHAR-GRILLED RIBEYE</b>	\$48
<i>Hand cut 20 oz seasoned ribeye, served with choice of two sides</i>	
<b>FILET MIGNON</b>	\$48
<i>Center cut 9 oz black Angus tenderloin, served with your choice of two sides</i>	
<b>BOURBON GLAZED GRILLED CHICKEN</b>	\$20
<i>Char-grilled chicken breast brushed with a bourbon glaze and served with your choice of two sides.</i>	
<b>CRAB STUFFED CHICKEN BREAST</b>	\$32
<i>2 6oz chicken breast stuffed with crabmeat, topped with garlic cream sauce, served with choice of two sides.</i>	
<b>CLASSIC SURF &amp; TURF</b>	market price
<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 •

<b>GARLIC SHRIMP SAUTÉ</b>	\$26	<b>LINGUINE AND WHITE CLAM SAUCE</b>	\$25
<i>Sautéed shrimp with lemon, olive oil, garlic, spinach and white wine sauce served over 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>	
<b>SHRIMP OR CHICKEN ALFREDO</b>	\$26	<b>LOBSTER RAVIOLI</b>	\$27
<i>Sautéed shrimp tossed in a homemade alfredo sauce served over linguine pasta</i>		<i>Lobster ravioli in lobster cream sauce with diced tomato, scallions and dusted with parmesan breadcrumbs.</i>	

## Sides/Add-Ons

<b>FRIES</b>	\$6	<b>COLE SLAW</b>	\$6	<b>SIDE HOUSE SALAD</b>	\$6
<b>SEASONAL VEGGIES</b>	\$6	<b>ROASTED REDSKIN</b>	\$6	<b>SIDE CAESAR SALAD</b>	\$6
<b>RICE</b>	\$6	<b>POTATOES</b>		<b>SNOW CRAB - ½ LB</b>	market price
		<b>LOBSTER TAIL- 6OZ</b>	market price		

\*\*\* 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.