

— THE LOBSTER POT —

Menu Updated July 13, 2018

Soup

NEW ENGLAND CLAM CHOWDER

Cup \$6 Bowl \$8

LOBSTER BISQUE

Cup \$7 Bowl \$9

Raw Bar & Specialty Selections

<p>OYSTERS half-shell \$2.75 ea, Rockefeller \$3.75 ea served raw on the half shell or grilled with garlic lemon butter sauce or classic oysters Rockefeller • See server for Daily oyster selection Minimum 3 per order</p> <p>JUMBO SHRIMP COCKTAIL \$12 served with red and white cocktail sauces</p> <p>MUSSELS \$12 P.E.I. mussels sautéed with garlic, white wine, tomatoes, scallions, and more garlic</p> <p>OCTOPUS \$13 Spanish wild caught octopus grilled and served with tomatoes, spinach, and garlic provençal sauce. delicious!</p>	<p>AHI-TUNA \$12 pan-seared rare, served with a soy chili aioli sauce</p> <p>MIDDLE-NECK CLAMS \$15 one dozen steamed, served with drawn butter and broth</p> <p>GRAVLOX \$12 house cured Norwegian Salmon served on baked crostini with cream cheese, capers, red onions, and garnished with fresh dill</p>
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Appetizers & Small Plates

<p>ESCARGOT \$10 baked in a crock with lemon, white wine, garlic butter sauce</p> <p>SPICY CRISPY SHRIMP \$12 lightly fried shrimp tossed in Thai chili and sriracha sauce, sprinkled with scallions</p> <p>CALAMARI \$11 crispy fried calamari served with a garlic aioli sauce. • available sautéed.</p> <p>LAKE ERIE SMELTS \$10 Lake Erie smelts fried and served with our homemade tartar sauce</p> <p>HUSH PUPPIES \$7 homemade with Ohio sweet corn and sriracha dipping sauce</p>	<p>NEW ENGLAND STYLE CRAB CAKES \$12 two jumbo lump crab cakes served with remoulade sauce</p> <p>NEW ENGLAND STYLE FRIED CLAMS \$12 ipswich whole belly mild, salty-sweet clams lightly fried and served with house made tartar sauce</p> <p>LOBSTER PIZZA \$18 lobster meat baked with garlic basil white sauce</p> <p>MARGHARITA PIZZA \$12 olive oil, fresh mozzarella, basil and tomatoes</p> <p>LOBSTER RANGOON \$13 homemade lobster filled wantons pan seared, served with a sweet & spicy Thai chili sauce</p>
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Salads & Sandwiches

<p>CLASSIC CAESAR SALAD \$10 romaine hearts tossed with Caesar dressing, fresh grated Parmesan, and homemade croutons (anchovies upon request) • add chicken \$6 - shrimp \$8 - salmon \$10</p> <p>CAPRESE SALAD \$11 fresh sliced tomatoes and mozzarella layered with basil and red onion, drizzled with balsamic glaze and EVOO</p> <p>SEAFOOD SALAD \$18 lobster and shrimp on a bed of mixed greens, onion, tomato, and cucumber served with a creamy dill dressing</p> <p>AHI TUNA SALAD \$14 Ahi tuna on seasonal mixed greens tossed with carrots, red onions, cucumbers, tomatoes, and capers. your choice of dressing.</p> <p>SCALLOP SALAD \$15 grilled Sea Scallops over a bed of baby arugula tossed in lemon and olive oil with grape tomatoes and red onion garnished with grilled lemon and fresh shaved Parmesan cheese</p> <p>THE POT BURGER \$11 8 oz hand pressed Angus burger, char-grilled to order with lettuce, tomato, onion, our secret sauce, and your choice of cheese (Swiss - American - bleu), on a brioche bun, served with fries.</p>	<p>MAINE LOBSTER ROLL 2 Rolls \$23...1 Roll \$14 Maine lobster meat mixed with a dollop of mayonnaise, lemon juice, finely chopped celery, parsley, and scallions in two traditional soft buns served with fries. WICKED GOOD!</p> <p>OYSTER PO' BOY \$12 cornmeal dusted oysters with lettuce, tomato, & cole slaw served on a fresh baguette, topped with sriracha mayo, served with fries</p> <p>SHRIMP PO'BOY \$12 fried shrimp with lettuce, tomato, & cole slaw served on a fresh baguette, topped with sriracha mayo, served with fries</p> <p>CHAR-GRILLED CHICKEN SANDWICH \$10 lettuce, tomato, and garlic aioli on a brioche bun, served with fries</p> <p>HADDOCK FISH SANDWICH \$12 crispy hand breaded fish fillet served on a brioche bun with homemade tartar sauce and fries</p> <p>CRAB CAKE SANDWICH \$13 a jumbo lump crab cake served with lettuce, tomato, and a side of remoulade sauce on a brioche bun with fries</p>
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Pasta Selections

• All pasta selections include a house salad •

<p>SHRIMP AND SCALLOP NORFOLK \$26...half \$16 sautéed shrimp & scallops with scallions, garlic, & tomatoes in a butter wine sauce, tossed with angel hair pasta topped with Parmesan cheese</p> <p>GARLIC SHRIMP SAUTÉ \$24...half \$14 sautéed shrimp with lemon, butter, & parsley, served over angel hair pasta topped with Parmesan cheese</p>	<p>LINGUINE AND WHITE CLAM SAUCE \$19...half \$11 linguine with chopped clams tossed in garlic, olive oil, and fresh parsley topped with Parmesan cheese</p> <p>PASTA MARINARA OR ALFREDO \$12 your choice of angel hair or linguine • add shrimp \$8...chicken \$6</p>
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2749 SOM Center - Willoughby Hills, OH 44094 - (440) 569-1634 - www.thelobsterpotrestaurant.com - Facebook: @TheOriginalLobsterPot

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

Hours of Operation: Mon-Thurs 11:30 AM to 10:00 PM, Friday 11:30 AM to 11:00 PM, & Saturday 5:00 PM to 11:00 PM, Closed Sunday

Shellfish Selections

• shellfish selections come with your choice of two sides •

WHOLE LIVE MAINE LOBSTER (1¼ LBS)	Market Price
<i>Preparation: steamed or baked. crab stuffed (add \$5)</i>	
• Live lobsters may contain roe (egg) and tomalley (the green stuff). Both are safe to eat. Larger lobsters are available to pre-order with a two day notice.	
MAINE TWIN LOBSTER TAILS	\$36
<i>two 6 oz Maine lobster tails butterflied, broiled, and basted with butter</i>	
ALASKAN KING CRAB	\$48
<i>one pound (1 ¼ lb) of steamed Alaskan King Crab served with drawn butter</i>	
• add an extra ¾ lb of King Crab...\$24	
SNOW CRAB	\$26
<i>one pound (1 lb) steamed and served with drawn butter</i>	
• add an extra ½ lb of crab...\$11	

Chefs Specialties

PAN SEARED SCALLOPS	\$26	LOBSTER NEWBURG	\$28
<i>pan seared scallops over a bed of sautéed garlic-spinach and tomatoes with house salad or choice of side.</i>		<i>fresh Maine lobster meat sautéed with shallots, celery, garlic, seasonal vegetables and finished with lobster sherry cream sauce.</i>	
BOUILLABAISSE	\$25	<i>house salad or choice of side.</i>	
<i>classic fish stew in homemade fish stock, served with crostini.</i>		• It's ALL ABOUT THE LOBSTER BABY!	
<i>house salad or choice of side</i>		MUSSELS & CALAMARI DIAVOLO	\$21
BROILED HADDOCK	\$18	<i>mussels & calamari simmered in a spicy red sauce tossed with linguine. house salad or choice of side.</i>	
<i>dusted with a buttered panko lemon crust, served with your choice of two sides</i>		SHRIMP PLATTER	\$19
FISHERMAN'S PLATTER	\$23	<i>hand breaded fried shrimp, served with fries and coleslaw</i>	
<i>Fried goodness! Haddock, shrimp, hush puppies, fries, & cole slaw</i>		MARINER'S MATE	\$24
FISH & CHIPS	\$16	<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>	
<i>hand breaded wild haddock fillet, served with hand cut fries and house made cole slaw</i>			

Grilled & Combination Entrées

CHAR-GRILLED RIBEYE	\$30
<i>hand cut 16 oz seasoned ribeye, served with your choice of two sides</i>	
FILET MIGNON	\$31
<i>center cut 9 oz black Angus tenderloin, served with your choice of two sides</i>	
CLASSIC SURF & TURF	\$45
<i>fillet mignon (9 oz) or ribeye (16 oz), lobster tail (6 oz) served with your choice of two sides.</i>	
BOURBON GLAZED GRILLED CHICKEN	\$16
<i>juicy doubled breasted chicken grilled to perfection brushed with a bourbon glaze. served with your choice of two sides</i>	

Add-On / a la carte Selections

LOBSTER TAIL	\$15	KING CRAB	\$24
<i>6 oz tail</i>		<i>¾ lb</i>	
SHRIMP	\$8	SNOW CRAB	\$11
<i>four sautéed garlic shrimp</i>		<i>½ lb</i>	
LOBSTER ROLL	\$12		
<i>1 Maine lobster roll on a New England style bun</i>			

Catch of the Day

FRESH FISH FROM THE MARKET	Market Price
<i>see the Catch of the Day chalk board or ask your server</i>	

Sides

FRIES	\$5	COLE SLAW	\$5
REDSKIN POTATOES	\$5	SIDE CAESAR SALAD	\$5
RICE	\$5	SIDE HOUSE SALAD	\$5
SEASONAL VEGETABLES	\$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 6 or more are subject to 20% service charge.