

Appetizers & Soups

Lobster Bisque

Creamy, rich and delicious

8.75

Chef's Soup

Made fresh daily

6.75

Baked Vidalia Onion Soup

A rich, silky broth topped with toasted

French bread and Swiss cheese

7.75

Jumbo Gulf Shrimp Cocktail

Served with a tangy cocktail sauce

13.50

Marinated Tomato Bruschetta

Toasted garlic loaf with marinated tomatoes, onions,

fresh herbs, shallots and capers.

7.75

Half Dozen Escargot

The original

Lobster Pot trademarked recipe

12.25

French Thai Mussels

One dozen sautéed with Thai basil, cilantro, ginger, garlic and shallots in a curry coconut milk reduction

8.75

Black & Blue Tuna

Sushi grade Ahi Tuna, pickled ginger, wasabi

and fresh seaweed salad.

13.75

Angels on Horseback

Fresh Apalachicola Oysters wrapped in

bacon and broiled in our signature butter

13.25

Jamaican Jerk Shrimp

A Lobster Pot "Signature Dish"

served on a coconut Belgian waffle, fresh mango salsa and a mango habañero sauce

14.50

Ceviche

Swordfish, sea bass, shrimp and scallops with onion,

bell pepper and fresh citrus juices.

12.75

Caviar

1 oz. served with sour cream, toast points, egg, onion,

and chilled Stolichnaya vodka

Market Price

Lobster Specials

Whole Maine Lobster

Market Price

Steamed

Traditional New England preparation

Broiled

With shrimp and scallop stuffing

Thermador

Classic thermador preparation

Broiled Lobster Tails

Choose single or twin tails

Maine Lobster Tail

New England lobster

35.50

53.00

Caribbean Lobster Tail

Warm water lobster

39.00

55.00

South African Lobster Tail

Vegetarian cold water lobster

40.00

58.00

Alaskan King Crab Legs

One pound

55.00

The Ultima

South African Lobster Tail

Alaskan King Crab Legs (half pound)

58.00

The Gourmet's Choice

5oz or 10oz Filet Mignon with. . .

South African Lobster Tail

45.00

59.00

Maine Lobster Tail

42.00

56.00

CONSUMER INFORMATION: There is a risk associated with consuming raw animal protein. If you have chronic illness of the liver, stomach, blood or immune disorder, you are at a greater risk of serious illness from raw foods. If unsure of your risk, consult a physician.

REV 05/11

Fresh Seafood Entrees

Bouillabaisse Marseilles

Sea Bass, salmon, shrimp, scallops, mussels and Maine lobster with a garlic saffron aioli

44.00

Neptune's Pride

Fresh fish, shrimp, scallops and mussels broiled in our signature butter

27.00

With a South African Lobster Tail

57.00

With a Maine Lobster Tail

55.00

With a Caribbean Lobster Tail

59.95

Mussels Marinara

Three dozen tossed with linguini, marinara sauce and fresh herbs

20.50

Salmon en Papillote

Fresh salmon, fruit, green onion, white wine, citrus butter and rice cooked in parchment paper.

21.95

Parmesan Herb Sea Bass

Seared with fresh herbs and parmesan cheese finished with a fire roasted tomato sauce

27.50

Shrimp Scampi

Sautéed jumbo shrimp and spinach in a lemon, garlic and white wine sauce served over linguini

28.00

Lobster Pot Grouper

Bronzed grouper served on a cilantro crepe filled with smoked gouda polenta and cilantro sour cream sauce

31.75

Butterflied Jumbo Shrimp

Deep fried with French bread crumbs

27.00

Meat Selections

Marinated Lamb Chops

Chef's marinade, Oak grilled to your specifications with a Mediterranean lamb reduction

40.00

Filet Mignon

Oak grilled to your specifications, topped with horseradish onion straws and sauce Béarnaise

5 oz. 28.95 10 oz. 44.25

Surf & Turf

10 oz. Filet coffee and spice crusted with a double espresso cream sauce
Maine Lobster Tail grilled with a lemoncello Beurre blanc

58.95

Pork Loin Schnitzel

Pounded tender pork loin with French bread crumbs sautéed with a shallot white wine lemon reduction

21.50

Steak au Poivre

10 oz. "Filet Cut" New York Strip seasoned with black pepper and garlic, cooked to order and finished with sauce Diane

39.00

Chicken Saltimboca

Thinly pounded topped with prosciutto, dusted with French bread crumbs and pan fried.

Finished with an arugula salad.

26.50

Vegetarian

Vegetable Lasagna

Grilled seasonal vegetables classically prepared, baked lasagna style with sun dried tomato vodka sauce

24.75

A gratuity of 18% will be added to your check.