

COLD APPETIZERS

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| <p>1/2 LB. King Crab Legs\$16.95
Served chilled with a mustard and dill mayonnaise</p> <p>Crabmeat, Avocado & Mango Salad—Crabmeat & mango tossed in a Mary-Rose dressing, served in half an avocado on a bed of mesculine</p> <p>Blue Point Oysters\$15.75
Served chilled on the half shell with cocktail sauce</p> <p>Chilled Fruit Plate\$13.95
A selection of fresh fruit garnished with a passion fruit puree</p> | <p>Sashimi Plate\$15.25
Fresh caught fish, served raw with wasabi and pickled ginger</p> <p>Ceviche\$16.50
Fish of the day marinated in lemon, lime, sweet red peppers, jalapenos, onion & extra virgin olive oil. Served on a bed of mesculine with slices of toasted baguette on the side</p> <p>Top Neck Clams\$15.75
Served chilled on the half shell with cocktail sauce</p> <p>Shrimp Cocktail\$15.95
Served with a tangy cocktail sauce</p> |
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HOT APPETIZERS

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| <p>Coconut Shrimp\$17.25
Gulf shrimp, rolled in coconut, fried golden brown and served with a sweet chili sauce</p> <p>Cultivated Mussels\$15.95
Steamed and served with marinara or garlic lemon herb cream sauce</p> <p>Deep-Fried Calamari\$14.95
Served with a tomato-basil sauce</p> <p>Seafood Crepe.....\$15.95
A selection of seafood sauté in a dill and white wine cream sauce in a golden brown crepe</p> <p>Shrimp Spring Roll\$15.25
Shrimp and vegetables encased in an eggroll wrapper, served with a sweet and sour sauce</p> | <p>Conch Fritters\$14.75
Served with a light banana loquat chutney and mesculine garnish</p> <p>Lobster, Shrimp & Crab Cakes..\$14.95
Served with ginger mayonnaise</p> <p>Escargot "Lobster Pot" 1/2 Dozen
Known as the best anywhere \$15.50
Dozen \$27.25</p> <p>Angels on Horseback\$16.95
Oysters wrapped in bacon and broiled in a garlic curry butter</p> <p>Baked, Stuffed Clams\$17.25
Clams, baked with spinach in a white wine cream sauce. Gratinated with parmesan cheese</p> <p style="text-align: center;">Hot and Spicy Wings.....6.....\$ 8.95
Served with a Caesar dressing 12—\$15.25</p> |
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SOUPS AND SALADS

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| <p>Famous Fish Chowder\$6.75
Laced with black rum and sherry peppers</p> <p>Island Conch Chowder\$6.75
Laced with black rum and sherry peppers</p> <p>Lobster Bisque\$7.25
Served with heavy cream and brandy, garnished with shrimp</p> <p>Baked Onion Soup\$6.75
Topped with mozzarella and baked golden brown</p> | <p>Mixed Tossed Salad\$6.25
Choice of dressing</p> <p>Caesar Salad\$6.45
With garlic croutons and parmesan cheese</p> <p>Fresh Mozzarella and Tomato ...\$7.50
Sliced vine ripened tomatoes, layered with fresh mozzarella and basil, with a balsamic vinaigrette</p> <p>Spinach Salad\$6.75
Fresh spinach, tossed in a balsamic vinaigrette, with chopped egg, crisp bacon bits & croutons</p> |
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15% Gratuity Added to the Bill

DEEP-FRIED SELECTIONS

"English Style" Fish and Chips	\$24.75
<i>Beer battered and deep-fried. Served with tartar sauce</i>	
Fisherman's Platter	\$25.50
<i>Breaded shrimp and scallops with beer battered fish. All deep-fried</i>	
Mermaid's Favourite	\$24.50
<i>Large shrimp, butterflied and breaded then deep-fried</i>	
Breaded Chicken Tenderloins	\$23.50
<i>Served with a sweet and sour sauce</i>	
Coconut Shrimp	\$26.25
<i>Shrimp, rolled in coconut, fried golden brown. Served with a sweet chili sauce</i>	
Lobster, Shrimp and Crab Cakes	\$23.75
<i>Served with a ginger mayonnaise</i>	

FOR THE LANDLUBBER

Grilled 8 oz Centre Cut Filet Mignon	\$29.25
<i>Served with béarnaise or pepper sauce</i>	
Grilled 10 oz Sirloin Steak	\$28.25
<i>Served with béarnaise or pepper sauce</i>	
Rack of Lamb	\$29.25
<i>New Zealand lamb, roasted with Dijon mustard and herb crusted Served with rosemary jus</i>	
Chicken Breast "Forestière"	\$26.25
<i>Grilled chicken breast, garnished with sautéed Potatoes and mushrooms in a red wine jus</i>	

All Entrees are Served with your Choice of
Garlic Mashed Potato, Baked Potato, Boiled Potato, Rice
or French Fries and Vegetables

SIDE ORDERS

Garlic Bread
\$4.25

Sauté Mushrooms
\$4.25

Sauté Onions
\$4.25

15% Gratuity Added to the Bill

THINGS THAT GO WELL AFTER SEAFOOD

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| <p>Classic Tiramisu.....\$7.25
Sponge cake soaked in coffee and Marsala liqueur, layered with cream and dusted with cocoa</p> <p>Coconut Meringue Pie\$7.00
A light coconut custard, topped with a fluffy meringue and toasted coconut</p> <p>Warm Apple Crumble\$7.00
Served with a vanilla-black rum sauce</p> <p>Chocolate Mousse\$6.50
A rich creamy mousse, flavoured with Kahlua and garnished with whipped cream and chocolate shavings</p> <p>Chocolate Brownie Sundae\$7.50
Served with vanilla ice-cream and a warm chocolate sauce</p> <p>Key Lime Cheesecake\$7.50
Smooth and creamy, light and tangy</p> | <p>The Famous Banana Fritter\$7.50
Deep-fried in a beer batter, then lightly dusted with cinnamon-sugar and flamed with Black Seal rum</p> <p>Bread and Butter Pudding\$7.25
Traditional bread and butter pudding, topped with a butterscotch-vanilla sauce</p> <p>Fire and Ice\$7.50
Deep-fried ice cream, set on an Amarula sauce, garnished with fresh fruit</p> <p>Chocolate Pecan Fudge Crunch ..\$7.50
A decadent chocolate cake with a layer of deep, dark chocolate and caramel. Topped with pecans and chunks of fudge with an extra drizzle of caramel on top.</p> <p>Carrot Cake\$7.50
With walnuts and raisins, touched with cinnamon and topped with a smooth cream cheese icing</p> <p>A selection of Ice-Creams and Sherbets\$6.00</p> |
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SPECIAL COFFEES

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| <p>Captain Fritz's Coffee\$8.95
Tia Maria, Grand Marnier and orange peel, topped with whipped cream</p> <p>In your own souvenir mug\$12.95</p> <p>Coffee Royale\$8.95
Cognac and topped with whipped cream</p> <p>Vanilla Coffee\$8.95
Dark Crème de Cacao and Smirnoff vanilla Twist, topped with whipped cream</p> <p>Spanish Coffee\$8.95
Kahlua and topped with whipped cream</p> <p>Espresso\$4.75</p> <p>Coffee\$3.75
Regular or Decaffeinated</p> | <p>Bermuda coffee\$8.95
Black Seal rum and Bermuda Gold Liqueur, topped with whipped cream</p> <p>Jamaican Coffee\$8.95
Tia Maria and topped with whipped cream</p> <p>Irish Coffee\$8.95
Irish Whiskey and topped with whipped cream</p> <p>Toffee Coffee\$8.95
Butterscotch Liqueur and Tia Maria, topped with whipped cream</p> <p>Cappuccino\$5.25</p> <p>A Selection of Teas\$3.50</p> |
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We also have a fine selection of ports, sherries, brandies and other enticing after dinner liqueurs

Check out our selection of
Colourful T-Shirts & Sailing Caps
In the display case in the dining room

LOBSTERS

SPINY LOBSTERS

1/2 Lobster—Broiled	\$38.75
1/2 Lobster—Thermidor or Curried	\$40.25
Whole Lobster—Broiled	\$69.25
Whole Lobster—Thermidor or Curried	\$71.25

BERMUDA GUINEA CHICKS

These crustaceans are native to Bermuda

Prepared broiled and stuffed,

Appetizer \$21.50

With a garnish of mixed greens

Main Course \$38.50

Served with your choice of

Garlic Mashed Potato, Baked Potato, Boiled Potato, Rice or French Fries & Vegetables

MAINE LOBSTERS

1 Lb Maine Lobster	\$32.50
Served with drawn butter	
Twins—Two 1 Lb Maine Lobsters	\$63.50
Served with drawn butter	
2 Lb Maine Lobster	\$65.50
Served with drawn butter	

THE BEST OF TAILS

Two Brazilian Tails	\$54.50
One Brazilian Tail	\$28.75

All Entrees are Served with your Choice of

Garlic Mashed Potato, Baked Potato, Boiled Potato, Rice
or French Fries and Vegetables

SIDE ORDERS

Add some Beef to your Reef

Either a 4 oz filet mignon or a 6 oz sirloin with béarnaise or pepper sauce

\$13.75

Add some Shrimp

Broiled or Cajun Style

\$13.75

15% Gratuities added to the bill



The
LOBSTER
Pot

The logo features the text 'The LOBSTER Pot' in a bold, black, serif font. The word 'The' is smaller and positioned above 'LOBSTER'. The word 'Pot' is positioned to the right of 'LOBSTER'. Two stylized red lobsters are integrated into the design: one is positioned above the 'LOBSTER' text, and the other is positioned below it. Both lobsters are facing right and have their antennae extended.

*RESTAURANT
AND BOATHOUSE BAR*