

How to really enjoy yourself at the Lobster Pot

Rule No. 1

If you don't get waited on immediately, grasp firmly in your right hand (left hand if you're so inclined) any article of clothing you feel you can spare. Stand firmly upon your chair and wave at the member of staff nearest you. And if he or she waves back, smile! It's hell to be ignored.

Rule No. 2

If you want something that is not on the menu, ask for it. Your waiter will discuss it with the bartender, who will discuss it with the manager, who will discuss it with the chef, who will come to your table and discuss it with you, because by that time you have forgotten what you have ordered.

Rule No. 3

If the food served to you has not been cooked to your liking, signal the waiter in the manner prescribed in Rule No.1 and inform him of the problem. He will return your food to the chef who will immediately banned to ...?

Rule No. 4

If you leave behind personal belongings such as an overcoat, please write to the Lost and Found Department, who will refer your letter to the Personnel manager, who will attempt to track down the owner, who just happens to be in Europe with your overcoat.

Rule No. 5

If you must sing, please refer to the *Anderson book of Etiquette* as to the type of music best suited for an establishment specializing in seafood. Songs such as "Blow the Man Down", "Over the Waves", "The Mermaid", "The Eddystone Light", and other compositions of a similar nature, are preferred by the Management.



The Lobster Pot Restaurant, Inc.

17814 Gulf Boulevard, Redington Shores, Florida 33708

Phone (727) 391-8592

Reservations Recommended

Smartly Casual

Welcome!

You're in Florida's finest seafood restaurant



For many years, there has been a need for a really good restaurant that specialized in local seafood.

There have been restaurants that have featured lobster...

Others have featured Clam Chowder...

Others, Grouper or strange things like Scuttle stew or Shark Steaks...

The Lobster Pot Restaurant provided the above since 1978 and has made many friends who enjoy excellent sea food and service in a welcomed and friendly atmosphere.

Appetizers & Soups

Soup Du Jour
5.00

Lobster Bisque
Creamy, rich and delicious.
Made fresh in house daily.
6.25

Baked Vidalia Onion Soup
A rich, silky broth topped with toasted
sourdough bread and melted swiss.
5.25

Black Bean Crab Cakes
With blue crab & black beans, lightly sauteed
and finished with sofrito sauce.
13.75

The Trio
Our famous Escargot, Rockefeller and
succulent "Ahi" Tuna.
10.00

Our Signature Appetizers

Half Dozen Escargot
The original Lobster Pot trademarked recipe.
9.00

Angels on Horseback
Fresh Apalachicola oysters wrapped in bacon
and broiled to perfection in our signature butter.
9.00

Bella Oscar
Crab stuffed cremini mushrooms
with sauce Hollandaise.
9.00

Ahi Tuna
Sushi grade ahi tuna, pickled ginger, wasabi
and fresh, crisp seaweed salad.
9.50

Jumbo Gulf Shrimp Cocktail
Served with our own fresh cocktail sauce.
9.00

Oysters Rockefeller
A delicious twist on the classic presentation
with apple smoked bacon and hollandaise.
9.50

Fresh Apalachicola Oysters
Half Dozen 9.75 Full Dozen 14.95

Caviar, 1 oz jar
Only the best served with sour cream,
toast points, egg, and chopped onion.
Market Price

Lobster Specials

Whole Maine Lobster - Steamed
Market Price

Whole Maine Lobster - Broiled
Stuffed with shrimp and scallop stuffing.
Market Price

Lobster Thermidor
Classic Thermidor preparation
broiled to a golden perfection.
Market Price

8oz Caribbean Lobster Tails
Broiled and served with drawn butter
32.75

South African Lobster Tail
South African tail from the Island of Tristan
broiled and served with drawn butter
Market Price
*for single or twin tails

Maine Lobster Tail
Broiled and served with drawn butter
Market Price
*for single or twin tails

Alaskan King Crab Legs (1lb)
Split and served with drawn butter
Market Price

The Ultima
A South African lobster tail
with 1/2lb Alaskan King Crab legs
Market Price

The Gourmet's Choice
5oz Filet Mignon with...
South African lobster tail
39.50

Maine lobster tail
37.50
1/2 lb Alaskan King Crab legs
36.50

Neptune's Pride
Chef's choice fish filet with ...
shrimp, scallops, oysters and mussels
broiled with our house butter
19.75

Maine lobster tail
36.95

South African lobster tail
43.45

Bouillabaisse Marseilles
Generous portion of beautiful seasonal fish,
shellfish and lobster served with crusty bread
and garlic-saffron aioli
36.25

Fresh Seafood Entrees

Choice of available fish and preparation

Roasted
Served with a veal Jus, pearl onions,
bacon and baby carrots.
23.00

Oscar
Sauteed and topped with crabmeat
asparagus and sauce hollandaise
24.50

Grilled
Finished with a ginger, garlic
and black bean sauce
24.00

Chef Choices

English Dover Sole Meuniere
Prepared the way English Poet Sir Thomas Moore
preferred his. On or off the bone.
48.50

Cedar Planked Pastrami Style Salmon
Roasted on a cedar wood plank
with pastrami seasoning
served on a crisp, fennel-citrus salad.
18.75

Sugar Seared Tuna
Fresh tuna sugar seared
and served with a sticky rice cake
19.95

Deconstructed Coquilles St. Jacques
Our Chef's modern twist on a classic French dish.
Fresh sea scallops, potatoes and mushrooms
in a decadent cream sauce.
24.25

Shrimp Provencal
Jumbo shrimp sauteed with
shallots, garlic, tomato & herb butter and
set on a bed of creamy orzo
24.50

The Mermaid
Butterflied jumbo shrimp drop fried and
served with our house cocktail or tartar sauce
19.50

All our main courses are served with mixed fresh garden greens and
your choice of dressing, potato and vegetable

A Gratuity of **15%** will be added to your check.

Meat Selections

Rack of Lamb
Chef Steve's own marinade
oak-grilled, sliced and set
on a bed of caramelized red onions.
28.95

Filet Mignon
Grilled to your specifications
with sauce Bearnaise
10oz Filet 33.95 5oz Filet 20.50

New York Strip - Au Poivre
Classic Au Poivre skillet seared and
finished with a brandy peppercorn demiglace
29.00

Asian Glazed Short Ribs
Slow braised short ribs
with a sweet and sticky hoisin glaze
22.50

Vegetarian & Pasta Selections

Roasted Vegetable Wellington
A delightful mixture of slow roasted vegetables
wrapped in puff pastry, layered with
a buttery pecan plate
22.95

Pasta Italia
Sauteed shrimp tossed with
kalamata olives, tomato and hearts of artichoke
23.50

Pasta Aglio Olio con Broccoli
Linguini served with garlic & oil, fresh broccoli
and topped with Chef Steve's
special bread crumb mixture
14.25