

DECK HAND LUNCHES

Served from 11:30 AM to 4:00 PM

NEW ENGLAND SEA ROLLS

All Sea Rolls served on top of lettuce in a toasted New England roll with your choice of side dish.

LOBSTER: 1/4 Lb Maine Lobster cold <i>A Lobster Pot favorite!</i>	\$15.99
SEA SCALLOP: Fried or Broiled	\$13.99
FRIED IPSWICH CLAM:	\$14.99
FRIED SWEET CLAM:	\$10.99
SHRIMP: Fried or Grilled	\$10.99

FISH SANDWICHES \$12.99

8 oz. filet of your choice char grilled, blackened, or fried and served on a kaiser roll with lettuce, tomato, onion and your choice of side dish.

Cod, Tuna, Mahi, Haddock, or Salmon.

LOCAL FRESH FISH SANDWICHES MARKET\$

Your choice of locally caught Grouper or Snapper char grilled, blackened, or fried and served on a kaiser roll with lettuce, tomato, onion and your choice of side dish. (when available)

CRAB CAKE SANDWICH \$12.99

Lump blue crab cake served on a kaiser roll with lettuce, tomato, onion, homemade mango salsa and your choice of side dish.

SANTA FE CHICKEN SANDWICH \$9.99

8 oz. chicken breast grilled or blackened and served on a kaiser roll with monterrey pepper jack cheese, scallions, fresh chopped salsa and your choice of side dish.

STEAK BURGER \$9.99

A half pound of Black Angus beef grilled to your liking served on a kaiser roll with lettuce, tomato, onion and your choice of side dish.

Add:
Cheese: \$0.30 Mushrooms: \$0.50
Sautéed Onions: \$0.50

FRESH FISH & CHIPS \$9.99

Tender fresh fish fried to perfection and served with french fries.

SHRIMP PLATE \$9.99

7 large fried or grilled shrimp served with french fries.

QUESADILLA

Prepared with fresh scallions, shredded cheddar, monterrey jack and our special dressing with a side of salsa.

Plain: \$7.99 Chicken: \$9.99

Shrimp: \$12.99 Lobster: \$16.99

SIESTA NACHOS \$9.99

Fresh Homemade corn chips topped with cheese, refried beans, lettuce, green onions, tomatoes, guacamole, sour cream and a side of salsa.

Add:

Chicken: \$3.00 Shrimp: \$4.00

Lobster: \$7.00

STIR FRY \$10.99

Your choice of chicken or shrimp blended with fresh vegetables and our special teriyaki sauce served over rice with garlic toast.

SIDE DISHES

MASHED POTATOES	VEGETABLE MEDLEY
SEASONED RICE	BAKED BEANS
COLE SLAW	CHUNKY APPLE SAUCE
FRENCH FRIES	

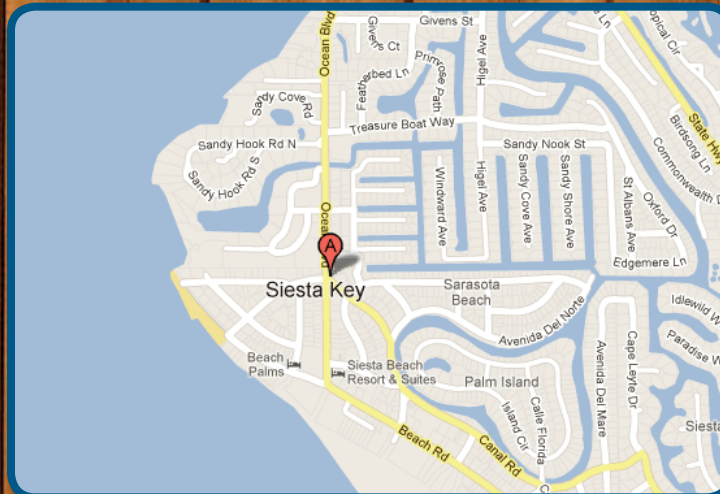
BEVERAGES

SOFT DRINKS: \$2.75	ICED TEA: \$2.50
LARGE COFFEE: \$2.50	HOT TEA: \$1.99
BOTTLED WATER: \$1.99	ESPRESSO: \$2.99
SPARKLING WATER: \$2.99	CAPPUCCINO: \$3.50

Add a house salad to any entrée for \$2.50

Split plate charge is \$3.00. 18% Gratuity will be added to parties of 6 or more.

Located in the beautiful Siesta Key Village
5157 Ocean Blvd., Sarasota, FL 34242



Directions from Siesta Drive:

- Head West on Siesta Dr.
- Continue onto Higley Ave.
- Turn right on Ocean Blvd.
- End at NE corner of Ocean Blvd. & Canal Rd.

Directions from Stickney Point Road:

- Head West on Stickney Point Rd.
- Turn right on Midnight Pass Rd.
- Continue onto Beach Rd.
- Slight right onto Ocean Blvd.
- End at NE corner of Ocean Blvd. & Canal Rd.



WELCOME TO THE LOBSTER POT

A NEW ENGLAND STYLE SEAFOOD RESTAURANT.

ORIGINALLY ESTABLISHED IN CAPE COD (1940)

BY RALPH AND ADELINE MEDEIROS: SON OF A
PORTUGUESE FISHERMAN WITH A LOVE FOR SEAFOOD.

AS WINNERS OF THE "TASTE OF SARASOTA", OUR FAMILY'S
TRADITION OF EXCELLENCE IS STILL ALIVE AND WELL TODAY.

WHILE YOU'RE HERE, WE HOPE YOU ENJOY YOUR
"OLD CAPE COD" AND FLORIDA DINING EXPERIENCE.

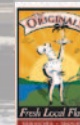
(941) 349-2323

WWW.SARASOTALOBSERPOT.COM

find us on **facebook**



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APPETIZERS

STEAMERS

Fresh soft shell Ipswich New England clams steamed to perfection, served with drawn butter and lemon.

1 Lb: MARKET\$ 3 Lbs: MARKET\$

PEEL & EAT SHRIMP

Steamed along with the Captain's Special Seasoning, served chilled or hot with cocktail sauce.

¼ Lb: \$6.99 ½ Lb: \$11.99

CHICKEN TENDERS

\$8.99

All white chicken, breaded & deep-fried, served with our homemade BBQ sauce or honey mustard.

STEAMED LITTLENECK CLAMS

\$12.99

One pound of the finest clams sautéed in a garlic butter sauce with bits of linguica, onions and celery

CRAB CAKES

\$11.99

Our own recipe of lump blue crab cakes served with our mango salsa sauce.

KETTLE OF MUSSELS

\$11.99

One pound of fresh mussels sautéed in a garlic and wine sauce.

FRESH CLAM STRIPS

\$9.99

Sweet tender meat of sea clams from New England, hand battered and deep-fried to perfection.

SHRIMP COCKTAIL

\$11.99

Five colossal chilled Gulf shrimp served with a lemon wedge and cocktail sauce or a house mustard sauce.

OYSTERS ROCKEFELLER

\$12.99

Six oysters topped with creamy spinach, bacon, Parmesan stuffing, splashed with pernod, then topped with hollandaise sauce.

FIERY SCALLOPS

\$12.99

Flame-broiled scallops topped with blue crab meat and a spicy roasted red pepper cheese sauce.

FRIED CALAMARI

\$10.99

Tender tentacles and rings breaded and fried to perfection. Served with marinara sauce.

Warning: Raw and under cooked items such as meats, fish, eggs, and shellfish can pose a health risk to especially young children, pregnant women, older adults and those with compromised immune systems.

SOUPS

LOBSTER BISQUE

TASTE OF SARASOTA AWARD WINNER!

Prepared in lobster broth and then pureed with lobster meat, cream and sherry.

Cup: \$5.99 Bowl: \$8.99

Add Lobster Chunks: \$4.00

NEW ENGLAND CLAM CHOWDAH

Our family recipe from Cape Cod.

Cup: \$4.99 Bowl: \$6.99

PORTUGUESE SOUP

A hearty soup prepared with fresh kale, potatoes, red kidney beans, onions, linguica and chourice sausage, blended with our soup broth and other spices.

Cup: \$3.99 Bowl: \$6.99

SALADS

GARLIC RANCH HOUSE SALAD

\$7.99

Crispy greens, spring mix, tomatoes, red onions, cucumbers, Parmesan and olives tossed with our homemade garlic ranch dressing.

MEDITERRANEAN FETA SALAD

\$8.99

Crispy romaine lettuce tossed with lots of Feta cheese, red onions, ripe tomatoes, olives and fresh Parmesan cheese blended with a light vinaigrette dressing.

SIESTA TROPICAL ORIENTAL SALAD

\$8.99

Crispy romaine lettuce tossed with a mixture of diced tomatoes, scallions, sliced fresh mushrooms, green and red peppers and pineapple tossed in our special oriental dressing. Served in a fresh tortilla shell with orange wedges.

CAESAR SALAD

\$8.99

Romaine mixed with our special dressing, topped with freshly shaved Parmesan cheese and fresh garlic croutons.

WATERMELON SALAD

\$10.99

Crisp spring mix, goat cheese, watermelon, sliced almonds and seasonal berries tossed in our blush wine vinaigrette dressing.

ADD TO ANY SALAD

SHRIMP:	\$5.75	GRILLED CHICKEN:	\$5.00
¼LB. LOBSTER MEAT:	\$8.00	8OZ. GRILLED FISH:	\$7.50
¼LB. LUMP BLUE CRAB:	\$8.00	TUNA, SALMON, OR MAHI	

FROM THE LOBSTER POT

All entrees served with your choice of two sides and corn bread.

BAKED STUFFED LOBSTER DUCHESS

MARKET\$

AWARD WINNER!

A specialty of the house! A family recipe that will tantalize your taste buds.

BAKED LOBSTER THERMIDOR

MARKET\$

A lobster filled with a combination of shallots, peppers, mushrooms sautéed with lobster meat in a brandy lobster cream sauce. Then it's oven baked to perfection.

LOBSTER NEWBURG

MARKET\$

Fresh lobster in a sherry cream sauce served over a freshly baked pastry shell.

MAINE LOBSTER

MARKET\$

1¼ Lbs. Boiled or Broiled

MAINE LOBSTER TAIL DINNER

7oz. Maine lobster tail cooked to perfection and served with hot drawn butter.

1 TAIL: Market\$ 2 TAILS: Market\$

LAZY DUCHESS

\$27.99

New England lobster meat prepared with our famous seafood stuffing, splashed with sherry wine, topped with Parmesan cheese and baked to perfection.

LOBSTER ROLL DINNER

\$17.99

Chilled Maine lobster tossed in mayonnaise and served on top of lettuce in a toasted New England roll.

SIDE DISHES

MASHED POTATOES	VEGETABLE MEDLEY
SEASONED RICE	BAKED BEANS
COLE SLAW	CHUNKY APPLE SAUCE
FRENCH FRIES	

BEVERAGES

SOFT DRINKS:	\$2.75	ICED TEA:	\$2.50
LARGE COFFEE:	\$2.50	HOT TEA:	\$1.99
BOTTLED WATER:	\$1.99	ESPRESSO:	\$2.99
SPARKLING WATER:	\$2.99	CAPPUCCINO:	\$3.50

Add a house salad to any entrée for \$2.50

Split plate charge is \$3.00. 18% Gratuity will be added to parties of 6 or more.

SEAFOOD NET

All entrees served with your choice of two sides and corn bread.

IPSWICH CLAMS

\$21.99

New England's best bellied clams, lightly battered then deep fried to perfection.

SWEET CLAM STRIPS

\$14.99

Sweet tender meat of sea clams from New England, hand battered and deep fried to perfection.

FRIED OYSTERS

\$17.99

Oysters lightly battered then fried to a golden brown.

ALASKAN KING CRAB

MARKET\$

1½ pounds of sweet crab legs steamed and served with hot drawn butter.

CRAB CAKE DINNER

\$19.99

Our own recipe of lump blue crab cakes served with our mango salsa sauce.

SEA SCALLOPS

\$20.99

Simple and sweet New England sea scallops lightly battered and fried, or broiled in garlic herbed butter and topped with seasoned bread crumbs.

SHRIMP

\$15.99

Ten large shrimp fried, grilled or blackened.

BAKED STUFFED SHRIMP

\$18.99

Five large shrimp stuffed with our special seafood stuffing then broiled in a garlic lemon butter sauce.

SHORE PLATTER

\$22.99

A combination of clam strips, shrimp, scallops and fish served fried or broiled in a garlic herbed butter topped with seasoned bread crumbs.

FISH DINNERS

We strive to offer you the best selection of fresh fish we can obtain, when available. Served with your choice of two sides and corn bread.

MAHI: \$17.99

SALMON: \$16.99

TUNA: \$16.99

RED SNAPPER: MARKET\$

HADDOCK: \$16.99

SWORD FISH: MARKET\$

COD: \$15.99

GROUPER: MARKET\$

CAPTAIN'S PASTA AND RICE DINNERS

SALMON ROCKEFELLER

\$18.99

AWARD WINNER!

Baked salmon filled with creamy spinach, bacon, Parmesan stuffing with pernod, topped with hollandaise sauce, served over rice with fresh vegetables.

JAMBALAYA

A sauteed spicy tomato sauce with smoked sausage over rice served with garlic toast.

Chicken: \$15.99

Seafood: \$22.99

Shrimp: \$16.99

Shrimp, scallops, fish, mussels & clams

ORIENTAL STIR FRY

A blend of fresh vegetables sautéed with our own Teriyaki glaze, served over seasoned saffron rice with garlic toast.

Chicken: \$15.99

Shrimp: \$16.99

Scallops: \$20.99

Tuna: \$17.99

STEAKS AND CHOPS

Served with two sides and garlic toast.

NEW YORK STRIP

\$26.99

12 oz. choice center cut char grilled to perfection, served with garlic toast.

FILET MIGNON

\$28.99

8 oz. choice center cut tenderloin grilled to perfection, served with bordelaise sauce and garlic toast.

PORK CHOPS

\$16.99

Two 8 oz. center cut pork chops marinated then char grilled to perfection and served over apple chutney.

SIDE DISHES

MASHED POTATOES	VEGETABLE MEDLEY
SEASONED RICE	BAKED BEANS
COLE SLAW	CHUNKY APPLE SAUCE
FRENCH FRIES	

BEVERAGES

SOFT DRINKS:	\$2.75	ICED TEA:	\$2.50
LARGE COFFEE:	\$2.50	HOT TEA:	\$1.99
BOTTLED WATER:	\$1.99	ESPRESSO:	\$2.99
SPARKLING WATER:	\$2.99	CAPPUCCINO:	\$3.50

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SEAFOOD PORTUGAL

\$29.99

A favorite of the Pot! An assortment of fresh mussels, clams, steamers, lobster and shrimp sautéed with linguica, celery and onions in a lemon garlic butter sauce, then served over pasta with garlic toast.

SALMON MONTE CARLO

\$16.99

Lightly blackened Salmon topped with our fresh white wine garlic cream sauce, artichoke hearts, sun dried tomatoes and mushrooms, then served over pasta with Parmesan cheese.

LOBSTER RAVIOLI

MARKET\$

Lobster stuffed ravioli tossed in a tomato basil cream sauce served with a char grilled Maine lobster tail and garlic toast.

PASTA FIERY DISHES

Sautéed with blue crab meat in a spicy roasted red pepper cheese sauce over a bed of pasta.

Shrimp: \$16.99

Scallops: \$20.99

Lobster: Market\$

PASTA FIERY CHICKEN

\$15.99

(Without crab meat)

SCAMPI DISHES

Sautéed in fresh lemon garlic butter sauce blended with vegetables and served over pasta with garlic toast.

Chicken: \$15.99

Shrimp: \$16.99

Scallops: \$20.99

Lobster: Market\$

ALFREDO DISHES

Our homemade alfredo sauce, served over pasta with garlic toast.

Chicken: \$15.99

Shrimp: \$16.99

Scallops: \$20.99

Lobster: Market\$

FLORENTINE DISHES

Fresh chopped spinach, garlic, bacon, pernod and aged Parmesan tossed with pasta in a white cream sauce.

Chicken: \$15.99

Shrimp: \$16.99

Scallops: \$20.99

Lobster: Market\$

ADD TO ANY ENTREE

1 KING CRAB LEG	\$10.25
1 CRAB CAKE	\$5.25
½ DOZEN SHRIMP	\$6.00
1 LOBSTER TAIL	\$15.95