

At the Lobster Pot... we are dedicated to those who enjoy seafood at its freshest, prepared and served with the very special care that it deserves. **Enjoy your meal!**

THE BEGINNING

Cold Appetizers

Russian Oysters

Six oysters on the half shell with sour cream & caviar...12.

Tuna Tartare

Diced raw tuna seasoned with olive oil, rice vinegar and soy sauce...11.

Tuna Sashimi

Raw tuna, daikon, wasabi and ginger...11.

King Crab Cocktail

Half pound Alaskan crab in the shell, cocktail sauce & tarragon-shallot mayo ...12.

Clams on the Half Shell

Six littleneck clams fresh from Cape Cod waters...9.

Oysters on the Half Shell

Six plump oysters, spiced cocktail sauce...12.

Cold Seafood Combo

Two littleneck clams, two oysters & two shrimp...11.

Lobster Avocado Cocktail

Meat from half of a 1 1/4 pound lobster, tossed with diced avocado & served with sweet pepper vinaigrette & tarragon mayo ...13

Shrimp Cocktail

Four chilled jumbo shrimp, spiced cocktail sauce...11.

To any of the above, add any of the following:

One Clam95

One Oyster ...1.95

One Shrimp ...1.95

Hot Appetizers

Baked Scallops Au Gratin on the Half Shell

Five scallops, sauce Mornay, baked in a panko-parmesan crust...11.

Mussels Marinara

Heaping bowl of native mussels, steamed in tomatoes, garlic, spices and a touch of wine...10.

Clams Casino

Six littlenecks broiled with bacon and bread crumbs...10.

Oysters Rockefeller

Five oysters baked with spinach, Pernod and parmesan...13.

Baked Portuguese Clams

Six littlenecks on the half shell with linguica, panko and parmesan...10.

Hot Seafood Combo

Oyster Rockefeller, clam casino, mussels marinara and blackened shrimp...10.

Asian Steamed Littlenecks

An Asian flair...six littlenecks simmered in cilantro-ginger-soy broth...10.

Sautéed Squid...A LOCAL FAVORITE

Calamari sautéed in garlic butter with pesto and a touch of red pepper...11.

Steamers

A large bowl of soft shelled clams steamed and served with drawn butter and lemon...13.

Mixed Seafood Grill

One shrimp, tuna & scallop grilled in our famous marinade...10.

Shrimp Scampi

Four jumbo shrimp sautéed in oil, butter, herbs and garlic with a touch of wine...11.

Blackened Tuna Sashimi

Fresh tuna, Cajun seasoned and blackened. Sliced and served raw in center, laced with wasabi, sauce beurre blanc...12.

Blackened Shrimp

Four jumbo shrimp, Cajun seasoned and blackened...11.

Soft Shelled Crab

Breaded and fried, served with garlic butter on parmesan toast...11.

Peanut Chicken

Tenders of chicken sautéed with peanuts, cashews, tahini and sesame seeds...9.

Lobster Ravioli

Jumbo ravioli's in parmesan cream with panko-parmesan crust ...12.

Fried Calamari

served with a warm sweet chili dipping sauce...10.



Since 1979, the Lobster Pot has been known as

“Provincetown’s Chowder Spot”.

Cup - 5.50 - Bowl - 7.50

Tim’s Clam Chowder

Our own Grand Prize Winning Clam Chowder blended in a traditional New England recipe.

Cape Cod Life, “Best of” 1999, 2001-2010

Cape Cod Chowder Festival, four time Grand Prize Winner
Boston Chowder Festival, three time Grand Prize Winner

Portuguese Soup

Provincetown’s version of a hearty soup with kale, potatoes, red kidney beans, linguica and chourice.

Lobster Bisque

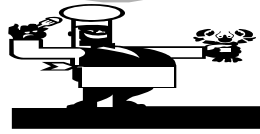
A premier seafood in a traditional New England recipe.

Clam Chowder in a Bread Bowl

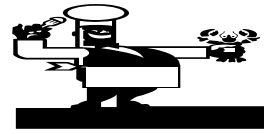
Tim’s Award Winning Clam Chowder baked in a bread bowl...11.



Salad...served with your choice of homemade dressings & bread basket served family style at the table with all entrees.



THE CHEF'S CORNER



Over the past thirty years our kitchen has developed dishes that have made us a "Provincetown tradition" with our customers.

Signature Fish

Codfish Au Gratin

Native cod dressed with sauce Mornay baked in a panko parmesan crust.— orzo...26.

Lobster Ravioli Alfredo

Jumbo ravioli's in parmesan cream with panko-parmesan crust. Served with vegetable du jour...29.

Tortilla-Crusted Halibut

Baked with salsa and cream, served on garlic mashed potato...28.

Tuna Steak Delmonico

Marinated in soybean oil, soy sauce, ginger, garlic, onion, grilled, served on garlic mashed potato & finished with sauce Bordelaise...28.

Blackened Tuna Sashimi

Cajun seasoned and blackened. Sliced & served raw in the center, laced with wasabi, sauce bierre blanc. Accompanied by daikon radish and pickled ginger. - orzo...28.

Sole Rockefeller

Filets stuffed with baby spinach, parmesan, shallots & Pernod, sauce hollandaise. - orzo...25.

Portuguese Fish

Linguica crusted native cod on our seafood stuffing and baked in tomatoes and onions. - orzo...27.

Sole Almondine

Filet of sole, mushrooms and almonds, sautéed in sweet butter. - orzo...24.

Salmon on Wild Greens

Salmon filet, blackened or grilled, on wilted wild greens, lemon thyme vinaigrette. - orzo...28.

Baked Stuffed Sole

Filets wrapped around our seafood stuffing & baked in a creamy mushroom sauce.- orzo...25

Blackened or Grilled

Halibut ~ Salmon ~ Tuna

Any of the above served on garlic mashed potatoes...28.

Finished with your choice of:

- **Mango Beurre Blanc**
- **Sweet Pepper Butter**
- **Lemon Caper Butter**
- **Leek & Roasted Tomato Beurre Blanc**
- **Sauce Béarnaise**

Add 3 oz fresh lobster meat...13.

Signature Bouillabaises & Stews

A selection of Chef Tim McNulty's favorite preparations...

P-town Paella

Quarter chicken, Italian chicken sausage, clams, mussels, sardinian cous cous, saffron tomato creamy broth...26.

Asian Bouillabaisse

Littleneck clams, mussels, shrimp, cod, tuna & noodles steamed in cilantro-ginger-sesame & soy broth...25.

Shellfish Algarve

Shrimp, mussels, littlenecks, scallops, fish and calamari steamed in a delicate blend of olive oil, butter, garlic, bayleaf and a hint of crushed red pepper. Served over noodles...28.

Cioppino

Littlenecks, mussels, scallops, fish, shrimp and calamari simmered in a spicy tomato sauce. Served over noodles...28.

Pork & Clams Osso Bucco

Pork shank & littlenecks, simmered with Portuguese sausage, tomatoes, fish & veal stocks. Served on Sardinian cous cous...25.

Sopa Do Mar

Lobster Pot's variation of an old classic! Mussels, clams, scallops, shrimp, calamari and fish poached in a provincial style stock, roasted red pepper Aioli - orzo...27.

Cajun Bouillabaisse

Scallops, clams, mussels, shrimp, calamari, fish, andouille sausage, Cajun spices and Creole sauce - orzo...28.

To any of the above add:

- **Half of a 1/ 1/4 pound lobster ...8.**
- **Whole 1 1/4 pound lobster ...16.**

Traditional

Native Cod ...25. ~ Filet of Sole ...25.

Haddock ...25. ~ Halibut ...27.

Above served with orzo.

Offered in the following preparations:

Pan Fried ...breaded and sautéed in sweet butter

Baked...in herb butter, with a panko-parmesan crust

Deep Fried ...in our own wheat & corn flour breading

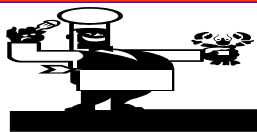
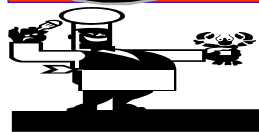
Braised ...in fish stock

Make any entrée a **Surf & Turf...** by adding : **8 ounce filet mignon...16.**
served with sauce bordelaise



Salad...served with your choice of homemade dressings

& bread basket served family style at the table with all entrees.



Signature Seafood

Crab Provencal

King Crab & Atlantic Red Crab in the shell, steamed with garlic, butter, wine & a touch of sweet pepper & tomato.— orzo...32.

Suggestion...make this a CLAMBAKE - add \$6.

Lobster & Seafood Cakes Royale

Three ounces lobster meat, atop three stone crab, baby shrimp & scallop cakes, pan-fried, sauce béarnaise - orzo...29.

Seafood Fettuccine

Shrimp, scallops, and lobster meat over fettuccine with sauce Newburg...28.

BBQ Pepper Shrimp...A LOCAL FAVORITE

Six jumbo shrimp, sautéed with garlic butter, cracked pepper, Worcestershire & Tabasco sauce - over orzo...27.

Seafood Pesto

Baby shrimp, calamari and asparagus sautéed in garlic butter & basil pesto, tossed with spinach-ricotta gnocchi...25.

Seafood Crepes

Shrimp, scallop & crabmeat, sauce Mornay. Served with orzo...23.

Shrimp Scampi

Baby shrimp, sautéed in garlic butter with fresh vegetables—served over angel hair pasta...26.

Scallops

Local sea scallops, baked in herbed butter, with panko-parmesan crust. Served with orzo...27.

Baked Stuffed Shrimp

Five jumbo shrimp stuffed with a moist lightly seasoned seafood dressing. Served with orzo...26.

Make any entrée a Surf & Turf...by adding :

8 ounce filet mignon...16.

served with sauce bordelaise

Orzo...a rice-shaped pasta.

Gnocchi... "Nokee"—a small, soft dumpling made from flour, potato & ricotta cheese.

Take home some of the "tastes of the Lobster Pot"

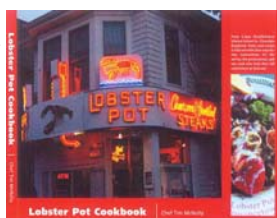
with the NEW

LOBSTER POT COOKBOOK

- \$29.95 -

Available from the cashier or our web site at:

www.ptownlobsterpot.com



About Our Lobster Tanks...

the tanks in the front of the restaurant are filled with natural sea water pumped from the bay. Our proximity to the bay enables us to keep the lobsters in a natural environment, allowing us to serve you the freshest lobsters.

LOBSTER TANKS



In the shell

Pan Roasted Lobster

A whole 1 1/4 pound lobster flambéed with brandy, then

roasted in the oven. Served on a fine herb butter sauce, served with red potato...31.

Baked Stuffed Lobster

A whole 1 1/4 pound lobster stuffed with sautéed onions, celery and Ritz crackers blended with shrimp, scallops & crabmeat, served with red potato...31.



Make any in the shell lobster" a **CLAMBAKE** - add \$6.

Out of the shell*

Lobster Scampi

Fresh lobster meat sautéed in garlic butter with fresh vegetables—served over angel hair pasta...30.

Lobster Newburg

Fresh lobster meat in a sherry cream sauce—served with orzo...30.

Lazy Stuffed Lobster

Fresh lobster meat baked with our seafood stuffing—served with red potato...30.

Make any out of the shell lobster a **CLAMBAKE** - add \$6.

*all out of the shell preparations -5 ozs FRESH lobster meat

The Clambake



Tim's Clam Chowder,
Portuguese Soup or
Lobster Bisque
Salad ~ Homemade Breads
Mussels * • Corn on the Cob
Red Potato

Whole 1 1/4 pound Boiled Lobster ...30.

*Steamers for Mussels substitute ...add \$4.

Boiled Lobster

The most traditional of preparations, served with red potato.

1 1/4 pound - 27.

1 1/2 pound - 32.

1 3/4 pound - 37.

2 pound - 42.

Larger Lobsters - ask your server for sizes & prices.




Make any size lobster a **CLAMBAKE** - add \$6.

Includes:

Tim's Clam Chowder, Portuguese Soup or Lobster Bisque
Mussels • Corn on the Cob • Red Potato

A word about our Wine List...

Our wine list pairs with our food in a traditional manner and also suggests more adventurous possibilities. Be creative in your choices and enjoy.

Look for the...  that indicates a distinctively chosen **BEST VALUE** wine we encourage you to experience.



The Butcher's Block



Cowboy Steak

A grilled sixteen ounce bone-in ribeye steak, served with sauce bordelaise and red potato...29.

Filet Mignon

Grilled eight ounce boneless beef tenderloin, served with a portebello mushroom bordelaise and garlic mashed potato...29.

London Broil

Thin slices of choice meat, grilled and served with sauce bordelaise. Served with red potato...24.

Baked Stuffed Chicken

Boneless breast of chicken baked in mushroom sauce with Ritz cracker stuffing. - orzo...23.

Salad & bread basket - family style at the table

Please check out our incredible Dessert Menu...All homemade !

Fried Seafood

Fried Seafood Platter

Baby shrimp, scallops, fish and calamari served with french fries...25.

Fried Scallops

Local sea scallops served with french fries...27.

Fried Calamari

Unusual & delicious served with french fries...22.

Fried Clams

Fresh native clams served with french fries...24.

Fried Shrimp

Baby shrimp served with french fries...22.

Fish & Chips

Six ounces scrod, served with french fries...17.

Clam Strips

Meat of deep sea clams, served with french fries...18.

Salad & bread basket - family style at the table

The Vegetable Garden

We are pleased to offer a selection of vegetarian entrees.

Stuffed Portebello Mushrooms

Roasted red peppers, spinach & fresh mozzarella, served on garlic mashed potato...19.

Pasta Pesto

Pasta tossed with homemade pesto sauce and cream..18.

Scampi

Vegetables sautéed in garlic butter, served over angel hair pasta...18.

Ravioli

Roasted eggplant, red pepper and cheese stuffed. Red sauce & parmesan...19.

Vegetable Alfredo

Fresh veggies, white sauce & gnocchi baked with panko parmesan crust ...19.

Salad & bread basket - family style at the table



For Your Information...

- Drawn Margarine and Garlic Margarine are available in place of butter.
- Our fried foods are prepared in 100% vegetable oil.
- Our pan fries and vinaigrettes are made with soybean and olive oil only, we do *not* use peanut oil.
- Our dishes are made to order...please allow adequate preparation time.
- We are happy to accommodate your special dietary needs.

Please be aware...Foods from animals such as meat, poultry, fish, shellfish & eggs when eaten raw or undercooked can sometimes contain harmful viruses & bacteria that can pose a risk of food illness. If you feel that you would be placed at risk, you should probably avoid raw fish or shellfish, meat or seafood ordered as in "rare" & "undercooked".

Before placing your order, please inform your server if anyone in your party has a food allergy. We now offer a Gluten Free Menu...ask your server.

If you have any questions about the Lobster Pot recipes or preparations, please ask your server...Thank you and enjoy your meal.



Signature **ICED** Coffee Drinks

Made with
our blend of ...



Served **Iced** or **Hot** ...Topped with real whipped cream.

Lobster Pot's Clambake - Jameson's & Tia Maria...8.00

Bavarian - Kahlua and Schnapps...8.00

Californian - Amaretto...6.50

Caribbean - Rum and Kahlua...8.00

French - Grand Marnier...9.00

French Vanilla - Navan Vanilla Cognac...9.00

Irish - Jameson's Irish Whiskey...8.00

Irish Eyes - Bailey's Irish Cream...8.00

Italian - Sambuca...8.50

Jamaican - Rum and Tia Maria...8.00

Keoke -Kahlua, Brandy & Dark Creme deCocoa..8.00

Mexican - Kahlua..8.00

Mexican Amour - Amaretto & Kahlua...7.25

Parisian - Grand Marnier & Brandy..8.50

Royale - Kahlua & Brandy..6.50

Spanish - Brandy & Tia Maria..8.00

Extras

Corn on the Cob ...4.

French Fries ...4.

Fresh Vegetables Medley ...5.

Gnocchi ("Nokee"—a small, soft dumpling made from flour, potato & ricotta cheese) ...5.

House Salad ...5.

Onion Rings ...5

ORZO (rice-shaped pasta) ...2.

Pasta Side ...3.

Potato Salad ...3.

Roasted Red Potato ...3.

Real Garlic Mashed Potato ...4.

Food To Go...

We are happy to prepare any of our dishes for you to take with you. Some items, such as our soups, are available almost immediately, while others may take longer as all dishes are prepared to order.

Frozen containers of our soups are also available for you to take home and enjoy.

The Raw Bar...

During the summer months, we offer a raw bar at the front of the building, featuring clams and oysters shucked to order, individual shrimp cocktails, Tim's Chowders as well as draft beer and sodas.

THE BEST RAW BAR IN TOWN !

Beverages



**ICED
OR
FROZEN**

- Cappuccino ...4.25
- Mochaccino ...4.25
- Latte ...4.25

Fruit Smoothies ...4.00

- Wild Berry
- Pineapple Coconut
- Strawberry

Bottled Root Beer ...3.00

Bottled Still Water ...3.25

Bottled Sparkling Water...3.25

Iced Tea ...2.75

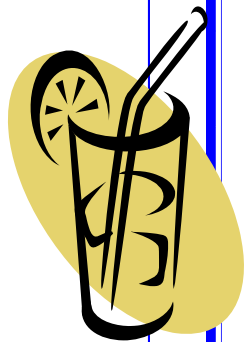
Iced Coffee ...2.75

Juice ...2.75

Milk, whole or skim ...2.00

Pink Lemonade ...2.75

Soda ...2.75



Coffee or Tea ...1.75

Espresso, decaf or regular...2.75

Cappuccino, decaf or regular, with skim or whole milk...3.25

Hot Chocolate, featuring Ghirardelli Chocolate steamed with whole or skim milk..2.50

Mochaccino, featuring Ghirardelli Chocolate...3.25

Latte ...3.25



Due to the on going water shortage in Provincetown - Water is served upon request only

- PARTIES OF 6 OR MORE, AN 18% GRATUITY MAY BE ADDED.
- STATE (6.25%) & LOCAL (.75%) TOTALING 7% FOOD & BEVERAGE TAX ADDED.



We accept U.S. Currency, U.S. Travelers Checks, American Express, Diners Club, Discover, MasterCard & Visa.



Sorry no personal checks.

The Gift Shop...

we offer a wide selection of retail items including: T-shirts, sweatshirts, hats, pint glasses, shot glasses, coffee mugs, our own salad dressings and the NEW Lobster Pot Cookbook. Items may be purchased at the Cashier's Counter or by visiting our web site at: www.ptownlobsterpot.com

Lobster Pot's Dressings & Marinade...

Toasted Sesame Salad Dressing.. 12 oz btle...\$7.

Creamy Garlic Salad Dressing.. 12 oz btle...\$7.

Tim's famous Marinade.. 12 oz btle...\$7.

Cape Cod Cocktail Sauce..8 oz btle...\$6.

The Sandwich Board

Chef Tim's Suggestions

Panini Sandwiches

Accompanied by lightly dressed salad.

Lobster Salad

All knuckle meat mixed with mayo, scallion and celery...19.

Crabmeat Salad

Atlantic Red Crab mixed with mayo and celery...17.

Real Tuna Salad

Poached Yellowfin Tuna dressed with mayo, Rosemary oil & scallion with melted swiss cheese...18.

More Sandwiches...

Lobster Salad Roll

All knuckle meat mixed with mayo, scallion and celery. Served with potato salad ...17.

Crabmeat Salad Roll

Atlantic Red Crab mixed with mayo and celery. Served with potato salad ...15.

Yellowfin Tuna Salad Roll

Poached Yellowfin Tuna dressed with mayo, Rosemary oil & scallion. Served with potato salad ...16.

Fresh Mozzarella Veggie "Roll Up"

Cucumbers, roasted red peppers, onions, sprouts, fresh Mozzarella cheese, lettuce, tomato and mayonnaise...rolled in Syrian bread. Served with potato salad ...12.

Tuna Sashimi "Roll Up"

Raw tuna, wasabi, daikon, ginger & soy... rolled in Syrian Bread. Served with potato salad ...14.

Fried Clam Roll

served on a toasted soft roll, accompanied by potato chips13.

Fried Clam Strip Roll

served on a toasted soft roll, accompanied by potato chips ...11.

Blackened Chicken

Chicken breast, Cajun seasoned, cheese, lettuce & tomato, accompanied by potato chips ...11.

The Ultimate Veggie

Portebello mushrooms, roasted red peppers, spinach, fresh mozzarella, onion, with pesto mayonnaise, accompanied by potato chips ...11.

Grilled Chicken Rockefeller

Boneless breast of chicken with spinach, parmesan cheese and hollandaise, accompanied by potato chips ...11.

Fishwich ...11.

Scrod with melted cheese, accompanied by potato chips

Hamburger, Black Angus ...9.

accompanied by potato chips

Cheeseburger, Black Angus ...10.

accompanied by potato chips

The Salad Bowl



Chef's Salad... *Vegetarian Style ...15.*

Caesar Salad... *A classic ...15.*

Cobb Salad... *Another classic ...16.*

To any of the above, add any of the following:

Chicken-grilled or blackened- five oz - 5.95

Shrimp-grilled or blackened- 1.95 each



Seafood Caesar Salad

Lobster salad, crabmeat salad & fresh tuna salad on Caesar salad...25.

Yellowfin Tuna Salad Nicoise

Fresh Tuna dressed with Rosemary oil, sea salt, & cracked pepper. Served with green beans, egg, tomato, olives & cucumber-celery salad ...20.

Seafood Cobb Salad

Lobster salad, crabmeat salad & fresh tuna salad, with bacon, avocado, egg, tomato & cucumber-celery salad. Served with our dressings...25.

Grilled Chicken on Warm Greens

Grilled boneless breast of chicken on wilted greens with lemon thyme vinaigrette...15.

Crabmeat Stuffed Avocado

Avocado filled with crabmeat salad. Accompanied by potato salad ...17.

All items above—accompanied by a bread basket



Please check out our incredible Dessert Menu, All homemade !

For those "little lobsters"(12 & under)...

Children's Menu

Fish & Fries ...9.

Chicken Fingers & Fries ...9.

Hamburger & Fries ...9.

Hot Dog & Fries ...8.

Grilled Cheese & Fries ...6

Pasta with Tomato Sauce ...6.

Pasta with Butter ...6.

Children's menu items served with soft drink.

Frequent Diner Rewards Card...

Start using today, ask your server for one.

Receive a \$20 Gift Card after 5 visits OR \$50 Gift Card after 10 visits.

Requires \$25. minimum purchase per person per visit.