

FRESH FROM OUR KETTLES

New England Clam Chowder

creamy version. Cup \$4.25 / Bowl \$4.75

Rhode Island Clam Chowder^{GF}

a clear broth. Cup \$4.25 / Bowl \$4.75

Lobster Bisque a house specialty. . . Cup \$6.50 / Bowl \$6.95

French Onion Soup Au Gratin

The best anywhere. Freshly made French onion soup, topped with swiss and mozzarella cheeses \$6.95

FRESH FROM OUR RAW BAR

Jumbo Chilled Shrimp in the Shell^{GF} \$2.25 each

***Clams on the Half Shell^{GF}** \$1.25 each, \$12.00 dozen

***Oysters on the Half Shell^{GF}**
(when available) \$1.90 each, \$19.95 dozen

CAPTAIN'S FEATURED APPETIZERS

Fried Onion Rings generous portion of fresh sliced Vidalia onions. \$4.95

Jumbo Shrimp Cocktail^{GF}
with cocktail sauce and lemon. \$10.95

Clams Casino broiled fresh little neck clams topped with onion, peppers, garlic and bacon. \$9.95

Fresh Maine Steamers^{GF}
served with broth & drawn butter priced to market

Fried Calamari (add hot cherry peppers \$1.00) \$12.50

Fried Buffalo Shrimp tossed with our wing sauce and served with blue cheese and celery. \$11.50

Sautéed Crab Cake Maryland style with lump blue crab meat served with a lemon pepper aioli. . \$10.50

Stuffed Mushroom shrimp, crab and cream cheese stuffing. \$8.95

Buffalo Wings^{GF} medium spiced with blue cheese and celery \$13.50

PEI Mussels simmered with tomatoes, garlic, basil & wine. small \$9.50 / large \$14.50

Fried Mozzarella topped with marinara sauce. \$7.95

Poppy Jon Shrimp^{GF} grilled jumbo shrimp stuffed with mozzarella cheese and wrapped in bacon (Captain Jon's favorite) \$14.50

SPECIALTY SALADS

Caesar Salad traditional \$8.50
add fresh grilled gulf shrimp \$5.95
add fresh grilled chicken breast \$4.50

Chowder Pot Surf Salad mixed greens, tomatoes, olives, and cucumbers, topped with sweet blue and lump crab, cold boiled shrimp & picked lobster meat. Served in a crispy tortilla bowl with cocktail sauce and your choice of dressing \$21.95

Cranberry Salad^{GF} mixed greens, tomatoes, mandarin oranges, dried cranberries, pecans and raspberry vinaigrette. Served with choice of grilled salmon, tuna or chicken . \$14.95

***Seared Tuna and Avocado Salad^{GF}** with mixed greens, tomatoes, cucumbers, red onion & citrus ginger dressing. Seared rare, medium or well \$14.95

DEEP FRIED PLATTERS

All fried items are breaded to order and cooked in 0% trans-fat oil.

Fried Chowder Pot Platter Fit for any Captain!

Shrimp, scallops, and fresh fish filet with your choice of
Clam Strips \$23.50
Calamari \$23.50
Whole belly clams (when available). \$27.50
Oysters (when available). \$27.50

Chowder Pot Seafood Trio strip clams, shrimp and sole lightly breaded and fried golden brown. \$19.50

Whole Clams fresh northern sweet whole-bellied clams breaded to order (when available) \$26.50

Strip Clams
fresh sweet strip clams breaded to order \$18.95

Jumbo Shrimp Gulf shrimp lightly breaded and fried golden brown. \$21.95

Coconut Fried Shrimp Gulf shrimp fried with crispy shredded coconut and served with a side of sweet chili sauce \$22.95

Calamari tender sweet squid, breaded and lightly fried . . \$19.95

Scallops fresh sweet sea scallops breaded to order. . . . \$24.95

Oyster freshly shucked oysters breaded to order and fried golden brown. \$24.95

Chowder Pot's Fish-n-Chips
fresh New England scrod breaded and deep-fried golden brown served with french fries . . . \$18.50

FRESH LIVE LOBSTERS FROM OUR TANK

Chick Lobsters priced to market
Twin Chick Lobsters priced to market
Select Lobsters 1 ¼ - 1 ¾ lbs. priced to market
Large Lobsters 1 ¾ - 2 ¼ lbs. priced to market
Jumbo Lobsters 2 ¼ lbs. and up. priced to market

Above lobsters may be steamed^{GF} or stuffed with our famous seafood stuffing.

All weights are before cooking.

Lazy Man's Lobster A generous portion of picked-out lobster meat! Stuffed with our famous seafood stuffing. priced to market

OUR # 1 SELLER

Hot Maine Lobster Roll
served on a freshly toasted buttered roll priced to market

All adult dinners served with fresh house bread for the table and any two of the following:

French fries, baked potato, seafood rice, cole slaw, house salad or the hot vegetable of the day.

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.

DINNER PLATTERS

Ritz Cracker Stuffed Shrimp jumbo shrimp individually stuffed with a Ritz cracker & crabmeat stuffing and baked golden brown. \$25.95

Baked Stuffed Shrimp *House favorite!*
We stuff the entire dish with our house made seafood stuffing. \$22.95

***Swordfish** (in season) a fresh swordfish steak broiled in butter and lemon or blackened with Cajun spice or grilled with our chef's special teriyaki sauce \$27.50

***North Atlantic Salmon** fresh North Atlantic salmon broiled with honey mustard glaze or tomato basil butter or grilled with our chef's special teriyaki sauce or blackened with Cajun spice. \$22.95

Seafood Imperial tender shrimp, scallops and lobster with diced green peppers and mushrooms baked in a rich brandy cream sauce. \$24.95

Baked Stuffed Sole fresh sole filets rolled with "Ritz Cracker" shrimp and crab stuffing topped with your choice of lemon butter or Newburg sauce. \$20.95

Baked Scrod fresh filet of codfish topped with crushed garlic and cheddar croutons, and baked in lemon, wine and butter. \$21.95

Tilapia "3 Ways" Your Choice fresh tilapia filets blackened with Cajun spices, deep fried with shredded coconut, or baked with fresh basil, tomatoes and shredded parmesan cheese. \$18.50

Baked Scallop Scampi fresh sweet sea scallops baked with garlic, butter, lemon and seasoned bread crumbs \$23.95

Baked Stuffed Scallops fresh sweet scallops stuffed with our famous house made seafood stuffing \$25.95

PASTA

Seafood Lasagna tender Gulf shrimp, sweet crabmeat, scallops and spinach mixed with seasoned ricotta cheese, layered with fresh pasta, baked with marinara sauce and mozzarella. \$20.95

Lobster Mac & Cheese house made macaroni and cheese with real Vermont sharp cheddar, tossed with sweet Maine lobster meat baked in a crock & topped with cheddar cheese. \$20.50

Vodka Penne a la Shrimp gulf shrimp sautéed with our house vodka sauce. \$21.95

Seafood Fettuccini Alfredo shrimp, scallops and lobster in an Alfredo sauce over fettuccini \$23.50

Shrimp and Spinach Alfredo sweet gulf shrimp, spinach and cherry tomatoes tossed in an Alfredo sauce over linguine \$20.95

Linguine and Clam Sauce fresh little neck clams in your choice of a red or white clam sauce \$20.95

Shrimp Parmesan Breaded gulf shrimp lightly fried and served in our house marinara sauce and topped with mozzarella cheese. Served over angel hair. \$20.95

Pasta entrees come with a garden salad

(add \$2.00 for Caesar Salad)

USDA grades beef on four categories:

Prime - most expensive and has the most fatty marbling, which creates the most tender and flavorful cut.

USDA Choice - graded the second highest and has the most fat and marbling content.

USDA Select - the least fat content, making it the toughest and least flavorful.

No Roll - passed by the inspectors but never graded.

Chowder Pot proudly serves USDA Choice which is the most flavorful and also very tender and juicy. **(Expect Fat!)**

SLOW ROASTED JUICY PRIME RIB

While It Lasts!

Served with au jus and horseradish sauce

***Captain's Cut**^{GF} \$32.50

***Mate's Cut**^{GF} \$30.50

***English Cut**^{GF} \$23.50

***Surf & Turf** a juicy cut of prime rib combined with your choice of:
baked stuffed shrimp, fried shrimp, stuffed sole, broiled scallops or a stuffed Maine lobster tail (add \$4.00) . . . \$35.50

***Chowder Pot NY Strip** USDA choice 16 oz. strip steak charbroiled, with sautéed mushrooms or teriyaki glaze. . . \$29.95

***Hawaiian Five-O!** pan-seared tenderloin tips, with a teriyaki glaze and five jumbo fresh breaded coconut shrimp garnished with grilled fresh pineapple and served with our famous seafood rice. \$23.50

***Surf and Turf Special**
pan-seared tenderloin tips served with a teriyaki sauce and combined with your choice of:
a lobster tail (steamed or stuffed) or a fresh breaded coconut lobster tail garnished with grilled pineapple . . . \$33.95

Boneless Grilled Chicken Breasts fresh boneless breasts of chicken grilled with your choice of sauce:
barbecue, house made teriyaki, or honey Dijon \$20.50

Chicken Parmesan fresh chicken breast, breaded and lightly fried, then baked and topped with mozzarella cheese and our house marinara sauce. Served over thin spaghetti . . . \$20.95

CRABS

Stuffed Alaskan King Crab whole king crab legs in the shell, topped with our seafood stuffing \$34.95

Maryland Crab Cakes Maryland style with lump blue crab meat served with a lemon pepper aioli \$19.95

Snow Crab Clusters^{GF} Alaskan snow crab clusters, sautéed with garlic, white wine & lemon butter . . . \$19.50/LB

Stuffed Dungeness Crab 1 1/2 - 1 3/4 lb Dungeness crab stuffed with our housemade famous Chowder Pot Stuffing (when available) \$35.95

CHILDREN'S DINNER

Age 12 and Under

Spaghetti with Marinara Sauce \$4.75

Grilled Cheese \$4.75

Fried Chicken Tenders \$6.25

Fried Clam Strip Platter \$7.75

Hot Dog Platter \$4.75

Baked Macaroni and Cheese \$4.75

Fried Shrimp Platter \$8.25

We reserve the right to add a \$3.00 plate charge for sharing meals.