

FRESH FROM OUR KETTLES

New England Clam Chowder Creamy version.....	Cup \$4.50 / Bowl \$5.25
Rhode Island Clam Chowder ☺ A clear broth.....	Cup \$4.50 / Bowl \$4.95
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.....	\$7.50

FRESH FROM OUR RAW BAR

Jumbo Chilled Shrimp in the Shell ☺.....	\$2.25 each
*Clams on the Half Shell ☺.....	\$1.25 each / \$12.00 dozen
*Oysters on the Half Shell ☺ (when available).....	\$2.00 each / \$22.00 dozen

CAPTAIN'S FEATURED APPETIZERS

Fried Onion Rings Generous portion of fresh sliced Vidalia onions served with remoulade sauce.....	\$6.50
Jumbo Shrimp Cocktail 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 ☺ Served with broth and drawn butter.....	priced to market
Fried Calamari Lightly breaded, served with marinara (Add hot cherry peppers \$1.00).....	\$12.50
Fried Buffalo Shrimp Tossed with our house made buffalo sauce and served with blue cheese and celery.....	\$11.50
Sauteed Crab Cake Maryland style with lump blue crab meat and served with a lemon pepper aioli.....	\$10.50
Stuffed Mushrooms Shrimp, crab and cream cheese stuffing.....	\$9.50
Buffalo Wings ☺ Medium spiced house made buffalo sauce, blue cheese and celery.....	\$13.95
PEI Mussels Simmered with tomatoes, garlic, basil and wine.....	Small \$9.50 / large \$14.95
Fried Mozzarella Over marinara sauce.....	\$7.95
Poppy Jon Shrimp ☺ Pan-seared jumbo shrimp stuffed with mozzarella cheese and wrapped in bacon (Captain Jon's favorite).....	\$14.50
Double Stuffed Clams Quahog clams stuffed with bread crumbs, onions, celery and sausage.....	\$9.50

SPECIALTY SALADS

Chowder Pot Surf Salad Mixed greens, tomatoes, olives and cucumbers, red onion, topped with crab claw meat, lump crabmeat, cold boiled shrimp and pickled lobster meat. Served in a crispy tortilla bowl with cocktail sauce and your choice of dressing.....	\$22.95
Traditional Caesar Salad	\$8.95
Cranberry Salad ☺ Mixed greens, tomatoes, mandarin oranges, dried cranberries, pecans and raspberry vinaigrette.....	\$8.95
Avocado Salad ☺ Mixed greens, tomatoes, cucumbers, red onion and citrus ginger dressing.....	\$9.95
Salad Add-Ons	
Grilled Gulf Shrimp, Salmon, Seared Tuna ☺ or Crab Cake.....	\$6.00
Grilled Chicken ☺.....	\$5.00
Teriyaki Glazed Steak ☺.....	\$7.00

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 filet with your choice of: Clam Strips	\$24.50
Calamari	\$24.50
Whole Belly Clams (when available).....	\$27.90
Oysters (when available).....	\$27.90
Chowder Pot Seafood Trio Strip clams, shrimp and sole lightly breaded and fried golden brown.....	\$19.95
Whole Clams Fresh Northern sweet whole-bellied clams breaded to order (when available).....	\$26.50
Strip Clams Fresh sweet strip clams breaded to order.....	\$19.50
Fried Shrimp Gulf shrimp lightly breaded and fried golden brown.....	\$21.95
Coconut Fried Shrimp Gulf shrimp portion 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
Oysters Freshly shucked oysters breaded to order and fried golden brown (when available).....	\$25.95
Chowder Pot's Fish-n-Chips Fresh New England cod breaded and deep-fried golden brown.....	\$18.90
Fried Combo Shrimp, scallops and filet of fish lightly breaded and fried golden brown.....	\$24.95

FRESH LIVE LOBSTERS FROM OUR TANK

Chick Lobsters	priced to market
Twin Chick Lobsters	priced to market
Select Lobsters 1 ½ - 2 ¼ lbs.....	priced to market
Large Lobsters 1 ½ - 2 ¼ lbs.....	priced to market
Jumbo Lobsters 2 ½ lbs. and up.....	priced to market

Lobsters may be steamed ☺ or stuffed with our famous seafood stuffing

All weights are before cooking

CHOWDER POT FAVORITES

Priced to Market

Lazy Man's Lobster

A generous portion of picked-out lobster meat! Stuffed with our famous seafood stuffing

Hot Maine Lobster Roll

Served on a freshly toasted buttered brioche roll

Twin Lobster Rolls

The only thing better than our Hot Maine Lobster Roll is two lobster rolls!

Substitute a gluten-free roll \$3.00

All adult dinners served with fresh house honey 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.

☺ = Gluten Free

DINNER PLATTERS

Ritz Cracker Stuffed Shrimp Jumbo shrimp individually stuffed with a Ritz cracker and crabmeat stuffing and baked golden brown.....	\$25.95
Baked Stuffed Shrimp A house favorite! We stuff the entire dish with our house made seafood stuffing with shrimp.....	\$22.95
*Swordfish ☺ (available when in season) 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 lemon-lime dill or tomato basil butter or grilled with our chef's special teriyaki sauce blackened with Cajun spice.....	\$22.95

Seafood Imperial Tender shrimp, scallops and lobster with diced bell peppers and mushrooms baked in a rich brandy cream sauce with cheese and breadcrumb topping.....	\$24.95
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Baked Stuffed Sole Fresh sole filets rolled with Ritz Cracker shrimp and crabmeat stuffing topped with your choice of lemon butter or Newburg sauce.....	\$21.95
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Baked Scrod Fresh filet of codfish topped with crushed garlic and cheddar crotons and baked in lemon, wine and butter.....	\$21.95
or stuffed scrod.....	\$23.95

Tilapia "3 Ways" Your choice of fresh tilapia filets blackened with Cajun spices ☺ or deep fried with shredded coconut ☺ or baked with fresh basil, tomatoes and shredded parmesan cheese.....	\$18.95
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Baked Scallops Scampi Fresh sweet sea scallops baked with garlic, butter, lemon, wine and seasoned bread crumbs.....	\$24.95
or stuffed scallops.....	\$26.95

Shrimp Scampi Gulf shrimp baked with garlic, butter, lemon, white wine and seasoned bread crumbs.....	\$23.95
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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.....	\$21.95
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Lobster Mac & Cheese House made macaroni and cheese with real Vermont sharp cheddar, tossed with sweet Maine lobster meat, baked in a crock and topped with cheddar cheese.....	\$20.95
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Vodka Penne a la Shrimp Gulf shrimp sautéed with our house vodka sauce.....	\$22.95
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Seafood Fettuccine Alfredo Shrimp, scallops and lobster in an Alfredo sauce served over fettuccini.....	\$23.95
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Shrimp Parmesan Breaded Gulf shrimp lightly fried and served in our house marinara sauce and topped with mozzarella cheese. Served over angel hair pasta.....	\$20.95
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Chicken Parmesan Fresh baked chicken breast, breaded and lightly fried, then baked and topped with mozzarella cheese and our house marinara sauce. Served over angel hair pasta.....	\$20.95
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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 (available upon request)

*Captain's Cut (20 oz.) ☺.....	\$32.50
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*Mate's Cut (14 oz.) ☺.....	\$29.50
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*English Cut (10 oz.) ☺.....	\$22.50
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*Surf and 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 \$5.00).....	\$35.50
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*Chowder Pot NY Strip ☺ USDA Choice 16 oz. strip steak charbroiled, with sautéed mushrooms or teriyaki glaze.....	\$28.95
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*Hawaiian Five-O! Pan-seared tenderloin tips with a house made teriyaki glaze and five jumbo fresh breaded coconut shrimp garnished with grilled pineapple.....	\$23.95
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*Surf and Turf Special Pan-seared tenderloin tips served with a house made teriyaki sauce and grilled pineapple combined with your choice of: a lobster tail (steamed ☺ or stuffed) or a fresh breaded coconut lobster tail.....	\$34.95
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Boneless Grilled Chicken Breasts ☺ Fresh boneless breasts of chicken grilled with your choice of sauce: barbecue, house made teriyaki or honey Dijon.....	\$20.50
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Tenderloin Tips ☺ Pan-seared, served with house made teriyaki sauce and grilled pineapple.....	\$23.95
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CRABS

Stuffed Alaskan King Crab Split king crab legs in the shell, topped with our seafood stuffing.....	\$35.95
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Maryland Crab Cakes Prepared Maryland-style with lump blue crab meat and served with a lemon pepper aioli.....	\$19.95
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Snow Crab Clusters Alaskan snow crab clusters, sautéed with garlic, white wine and lemon butter ☺.....	\$19.50/lb
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Stuffed Dungeness Crab (when available) 1 ½ - 1 ¾ lb Dungeness crab stuffed with our house made famous Chowder Pot stuffing with shrimp.....	\$36.95
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CHILDREN'S DINNERS

*Age 12 and Under
Children's dinners are served with one side*

Angel Hair Pasta with Marinara Sauce	\$4.95
Grilled Cheese	\$4.95
Fried Chicken Tenders	\$6.50
Fried Clam Strip Platter	\$7.95
Hot Dog Platter	\$4.95
Fried Shrimp Platter	\$8.50

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

AN 18% GRATUITY WILL BE AUTOMATICALLY ADDED FOR PARTIES OF 7 OR MORE