

# LUNCHEON MENU

AVAILABLE MONDAY – SATURDAY 11:30 AM – 3:30 PM

A fresh baked honey bread is complimentary for the table with entrée items, pasta dishes and fried platters

## CHOWDER & SOUP

New England Clam Chowder.....cup \$4.50	bow! \$5.25
Rhode Island Clam Chowder @.....cup \$4.50	bow! \$4.95
Lobster Bisque.....cup \$6.50	bow! \$6.95
<b>French Onion Soup</b> Served in a crock with melted Swiss and mozzarella cheeses and croutons.....\$6.95	
Chowders and Bisque served in a fresh baked bread bowl...add \$1.95	

## SALADS

<b>Chowder Pot Surf Salad</b> Shrimp, blue crab meat, picked lump crabmeat and lobster meat over mixed greens with cucumbers, tomatoes and olives. Served in a tortilla bowl with your choice of dressing.....\$22.95
<b>Traditional Caesar Salad</b> .....\$7.95
<b>Garden Salad</b> with your choice of dressing.....\$6.95
<b>Cranberry Salad</b> @ Mixed greens, tomatoes, mandarin oranges, dried cranberries, pecans and raspberry vinaigrette.....\$7.95
<b>Avocado Salad</b> @ Mixed greens, tomatoes, cucumber, red onion and citrus ginger dressing.....\$8.95
<b>Gorgonzola Salad</b> Mixed greens with tomatoes, carrots, black olive, cherry peppers, red onions, cucumbers and gorgonzola dressing.....\$7.95

## Salad Add-Ons

<b>Grilled Chicken, Shrimp, Salmon or Tuna</b> @.....\$4.50
<b>Teriyaki Glazed Steak</b> @.....\$6.00
<b>Blackened Scallops</b> @.....\$8.00

## ENTRÉES

<b>Baked Stuffed Shrimp Casserole</b> A house specialty - we stuff the entire dish! Jumbo fantail shrimp over-stuffed with our famous seafood stuffing with shrimp.....\$13.95
<b>Tilapia "3 Ways"</b> Your Choice fresh tilapia filet blackened with Cajun spices @ or fried with shredded coconut @ or baked with tomatoes, basil and shredded parmesan cheese.....\$10.50
<b>Salmon Filet</b> @ Broiled with your choice of honey mustard glaze, tomato basil butter or lemon lime dill. Also available grilled with a teriyaki glaze or blackened with Cajun spices.....\$12.95
<b>Baked Serod</b> Fresh codfish baked with butter, lemon, wine and breadcrumbs.....\$11.95 or stuffed serod.....\$12.95
<b>Baked Stuffed Sole</b> Stuffed with a seafood stuffing and baked with lemon butter sauce or Newburg sauce.....\$12.95
<b>Baked Scallops Scampi</b> Fresh sea scallops baked with garlic, butter, lemon and seasoned breadcrumbs.....\$14.95 or stuffed scallops.....\$15.95
<b>Baked Seafood Imperial</b> Shrimp, scallops and lobster baked in a mushroom brandy cream sauce with a hint of bell peppers with cheese and breadcrumb topping.....\$14.95
<b>Ritz Cracker Stuffed Shrimp</b> Jumbo shrimp individually stuffed with Ritz cracker and crabmeat stuffing and baked golden brown.....\$13.95
<b>Swordfish Steak</b> @ Broiled with lemon, wine and butter, grilled with teriyaki glaze or blackened with Cajun spices.....\$16.95
<b>Grilled Chicken Breast</b> @ Boneless chicken breast with a choice of honey Dijon, teriyaki or BBQ sauce.....\$10.95
* <b>English Cut Prime Rib Au Jus</b> @ Slow roasted choice prime rib, cooked to perfection.....\$19.95
* <b>Tenderloin Tips</b> @ Sautéed choice tenderloin tips with teriyaki sauce.....\$16.50

## BURGER ANY WAY... \$9.95

A full half pound of fresh ground chuck, cooked to order and topped with lettuce, tomato and pickle. Served on a delicious fresh baked and toasted brioche roll with your choice of any of the following: American, Swiss, cheddar or mozzarella cheese; crisp bacon, sautéed mushrooms, grilled or raw onions. Served with French fries and cole slaw. Add avocado \$2.00 Substitute Gluten-free roll \$1.50

\*Thoroughly cooked meats, poultry, seafood, shellfish or eggs reduce the risk of foodborne illnesses  
FOR PARTIES OF 7 OR MORE AN 18% GRATUITY WILL BE AUTOMATICALLY ADDED

## PASTA

<b>Lobster Mac-n-Cheese</b> House made macaroni and cheese with Vermont sharp cheddar and sweet Maine lobster meat, baked in a crock topped with cheddar cheese.....\$20.95
<b>Seafood Lasagna</b> Shrimp, scallops, crab meat and spinach layered with ricotta cheese, tomato sauce and fresh pasta then baked.....\$11.50
<b>Vodka Penne Shrimp</b> Gulf shrimp sautéed with our house made vodka sauce.....\$12.95
<b>Shrimp Parmesan</b> Breaded Gulf shrimp, lightly fried and served in our house marinara sauce topped with mozzarella cheese. Served over angel hair pasta.....\$10.95
<b>Chicken Parmesan</b> Fresh chicken breast, breaded and lightly fried, then baked and topped with mozzarella cheese and our house marinara sauce. Served over angel hair pasta.....\$10.95

## SANDWICHES

All sandwiches are served with coleslaw, pickle and choice of French fries, sweet potato fries or onion rings

Gluten-Free Rolls Available  
Sandwiches & Burgers \$1.50 French Dip & Lobster Rolls \$3.00

## LOBSTER CRAB & FISH SANDWICHES

<b>Hot Maine Lobster Roll</b> Sautéed lobster meat served on a buttered toasted brioche roll.....priced to market
<b>Lobster Salad Roll</b> Sweet Maine lobster, Hellman's mayonnaise, lettuce and a dash of Old Bay seasoning. Served on a toasted buttered brioche roll.....priced to market
<b>Fish a Ma Jig</b> Fried filet of cod, American cheese and tartar sauce on a brioche roll.....\$10.95

**Maryland Crab Cake Sandwich** House made Maryland lump crab cake sautéed in butter. Served on a toasted brioche roll with lemon pepper aioli.....\$12.50

## PO' BOYS

A Louisiana staple! Served with red onion, lettuce and remoulade sauce on a toasted bun	
<b>Shrimp</b> .....\$10.50	<b>Strip Clams</b> .....\$10.50
<b>Oysters</b> .....\$11.50	<b>Whole Clams</b> .....\$12.50

## MILE HIGHS

\***French Dip** Thinly sliced prime rib with Swiss cheese on toasted French bread, served with au jus for dipping.....\$10.50

**Chicken Cheddar Sandwich** Grilled chicken breast with BBQ sauce, bacon and cheddar cheese on a toasted brioche roll.....\$10.50

**California Turkey Club** Roasted turkey breast with bacon, avocado, lettuce, tomato and lemon pepper mayo on toasted wheat bread.....\$10.50

## FRIED SEAFOOD PLATTERS

<b>Chowder Pot Fish &amp; Chips</b> Our own special battered and breaded cod fish deep fried.....\$9.95
<b>Strip Clams</b> Tender, sweet Ipswich clam strips for the non-belly lovers.....\$11.95
<b>Shrimp</b> Fantail Gulf shrimp, fried golden brown.....\$11.95
<b>Fried Oysters</b> (when available).....\$17.95
<b>Sea Scallops</b> Fresh, sweet sea scallops fried golden brown.....\$14.95
<b>Maryland Whole Bellies</b> (when available).....\$17.95
<b>Chowder Pot Platters</b> All platters include shrimp, scallops, fish filet and a choice of:
<b>Calamari</b> .....\$15.95
<b>Strip Clams</b> .....\$15.95
<b>Whole Belly Clams</b> (when available).....\$20.95
<b>Oysters</b> (when available).....\$20.95



Our 39th Anniversary

# U.S.S. Chowder Pot III

# Captain's Log

PUBLISHED PERIODICALLY AT BRANFORD, CT

Our 39th Anniversary

July 2018

560 EAST MAIN STREET (RT. 1) 481-2356  
AT EXIT 56 - OFF INTERSTATE 95

Number XXXIX

John Bencivengo, Jr., commonly known as "Chef John," is the proud owner of the U.S.S. Chowder Pot III in Branford, CT as of June 1, 2017.

His determination, passion and hard work his whole life in this industry comes through in his cooking. He has been here for over 39 years and the Chowder Pot has become a second home to him and the customers a second family.



## Let Us Cater Your Next Party

Ask about our separate menu to price out your favorite dish, tray or pan style.

**Have Your Banquet Here**

## Happy Hour (Bar Only)

Monday – Friday 3:30 pm – 6:00 pm  
½ Price Appetizers

## Events Happening

Thursday Karaoke  
From 6:00 pm – 11:00 pm  
Featuring Happy Hour drinks  
from 3:30 pm – 11:00 pm  
**Sing your favorite tunes!**

## Friday & Saturday – Live Entertainment

From 8:30 pm – 12:30 am  
Featuring late night bites  
10:00 pm – midnight