

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! \$4.95
Rhode Island Clam Chowder®.....cup \$4.50	bow! \$4.95
Lobster Bisque.....cup \$6.50	bow! \$6.95
French Onion Soup 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

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

Salad Add-Ons

Grilled Chicken, Shrimp, Salmon or Tuna ®.....\$4.50
Teriyaki Glazed Steak ®.....\$6.00
Blackened Scallops ®.....\$8.00

ENTRÉES

Baked Stuffed Shrimp Casserole A house specialty - we stuff the entire dish! Jumbo fantail shrimp over-stuffed with our famous seafood stuffing.....\$13.95
Tilapia "3 Ways" 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
Salmon Filet ® 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
Baked Scrod Fresh codfish baked with butter, lemon, wine and breadcrumbs.....\$11.95 or add stuffing.....\$12.95
Baked Stuffed Sole Stuffed with a seafood stuffing and baked with lemon butter sauce or Newburg sauce.....\$12.95
Baked Scallops Scampi Fresh sea scallops baked with garlic, butter, lemon and seasoned breadcrumbs.....\$14.95 or add stuffing.....\$15.95
Baked Seafood Imperial Shrimp, scallops and lobster baked in a mushroom brandy cream sauce with a hint of green pepper.....\$14.95
Ritz Cracker Stuffed Shrimp Jumbo shrimp individually stuffed with Ritz cracker and crabmeat stuffing and baked golden brown.....\$13.95
Swordfish Steak ® Broiled with lemon, wine and butter, grilled with teriyaki glaze or blackened with Cajun spices.....\$16.95
Grilled Chicken Breast ® Boneless chicken breast with a choice of honey Dijon, teriyaki or BBQ sauce.....\$10.95
*English Cut Prime Rib Au Jus ® Slow roasted choice prime rib, cooked to perfection.....\$19.95
*Tenderloin Tips ® 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 5 OR MORE AN 18% GRATUITY WILL BE AUTOMATICALLY ADDED

PASTA

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

Hot Maine Lobster Roll Sautéed lobster meat served on a buttered toasted brioche roll.....priced to market

Lobster Salad Roll Sweet Maine lobster, Hellman's mayonnaise, lettuce and a dash of Old Bay seasoning. Served on a toasted buttered brioche roll.....priced to market

Fish a Ma Jig 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

Shrimp\$10.50	Strip Clams\$10.50
Oysters\$11.50	Whole Clams\$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 white or wheat bread.....\$10.50

FRIED SEAFOOD PLATTERS

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