

# 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 bowl \$5.50
Rhode Island Clam ChowderⓈ.....cup \$4.50 bowl \$5.50
Lobster Bisque.....cup \$6.50 bowl \$8.25
French Onion Soup Served in a crock with melted Swiss and mozzarella cheeses and croutons.....\$7.50
Chowders and Bisque served in a fresh baked bread bowl...add \$1.95
Lobster Bomb Our house lobster bisque served in a french bread bouille topped with warm buttered lobstermeat.....\$18.95

## SALADS

**Chowder Pot Surf Salad** 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.....\$24.95

**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.....\$8.95

**Gorgonzola Salad** Mixed greens with tomatoes, carrots, black olive, cherry peppers, red onions, cucumbers and gorgonzola dressing.....\$7.95

### Salad Add-Ons

**Grilled Chicken or Crispy Chicken**.....\$6.00

**Shrimp, Salmon or Crab Cake** .....\$7.00

**Blackened Scallops** .....\$8.00

## ENTRÉES

**Baked Stuffed Shrimp Casserole** A house specialty with our famous seafood stuffing with shrimp.....\$13.95

**Blackened Tilapia**Ⓢ Fresh tilapia filet blackened with Cajun spices.....\$10.95

**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

**Stuffed Scrod** .....\$12.95

**Baked Stuffed Sole** Fresh sole stuffed with Ritz cracker shrimp, and crabmeat stuffing, topped with your choice of lemon butter or Newburg sauce.....\$12.95

**Baked Scallops Scampi** Fresh sea scallops baked with garlic, butter, lemon and seasoned breadcrumbs.....\$14.95

**Stuffed Scallops**.....\$15.95

**Baked Seafood Imperia** Tender shrimp, scallops and lobster with diced bell peppers and mushrooms baked in a rich brandy cream sauce with cheese and breadcrumb topping.....\$14.95

**Ritz Cracker Stuffed Shrimp** Jumbo shrimp individually stuffed with Ritz cracker and crabmeat stuffing and baked golden brown.....\$13.95

**Grilled 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

## BURGER ANY WAY \$12.95

A half pound of fresh ground chuck, cooked to order and topped with lettuce, tomato and pickle, 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  
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.....\$22.95

**Penne a la Vodka** 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 Philly Steak & Lobster Rolls \$3.00

## LOBSTER CRAB & FISH

**Grilled Salmon Burger** 6 oz. salmon patty, grilled to order and served with a lemon aioli.....\$12.95

**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

**Maryland Crab Cake Sandwich** House made Lump crab cake sautéed in butter. Served on a toasted brioche roll with lemon pepper aioli.....\$12.95

**Sole Sandwich** Deep fried fillet of sole, tartar sauce on a brioche roll, lettuce, tomato and red onion.....\$12.95

## 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.....\$12.95 Whole Clams.....\$12.95

## MILE HIGHS

**Chicken Cheddar Sandwich** Grilled chicken breast with BBQ sauce, bacon and cheddar cheese on a toasted brioche roll.....\$12.95

**Crispy Chicken Sandwich** Deep fried chicken breast with lettuce, tomato, red onion and creamy garlic on a toasted brioche roll, creamy garlic on the side .....\$12.95

**Philly Cheese Steak** Shaved N.Y. Strip sautéed with onions onions served on a sub roll.....\$12.95

## FRIED SEAFOOD PLATTERS

**Chowder Pot Fish & Chips** Our own special battered and breaded cod fish deep fried.....\$10.95

**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

**Calamari** Tender, sweet squid breaded and lightly fried.....\$11.95

**Maryland Whole Bellies** (when available) .....\$17.95  
(extra charge for extra sauce)



U.S.S. Chowder Pot III



# Captain's Log

PUBLISHED PERIODICALLY AT BRANFORD, CT

April 2021

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

Number XLII

Meet Chef  
John Bencivengo Jr.  
the proud owner of the  
U.S.S. Chowder Pot III  
in Brandford, CT.

As the head chef  
for over 40 years,  
the Chowder Pot  
is his second home  
and his customers are  
his second family.  
We would like to  
welcome YOU  
to the family.



Let Us Cater  
Your Next Event

Ask about our separate menu

*Thank you to all of our loyal customers who have supported the Chowder Pot through this past year. Your continued patronage, both dine-in and take-out, during this pandemic has helped us greatly. We look forward to serving you for many years to come.*

*— Chef John*