

FRESH FROM OUR KETTLES

New England Clam Chowder Creamy version.....	Cup \$4.50 / Bowl \$5.50 Pint \$7.50 / Quart \$14.95
Rhode Island Clam Chowder ☞ A clear broth.....	Cup \$4.50 / Bowl \$5.50 Pint \$6.75 / Quart \$13.50
Lobster Bisque A house specialty.....	Cup \$6.50 / Bowl \$8.25 Pint \$8.25 / Quart \$16.50
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 Shrimp Cocktail ☞ With cocktail sauce and lemon.....	\$10.95
*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.....	\$6.95
Clams Casino Broiled fresh little neck clams topped with onion, peppers, garlic and bacon.....	\$9.95
Fried Calamari Lightly breaded, served with marinara (Add hot cherry peppers \$1.00).....	\$12.95

Fried Buffalo Shrimp Tossed with our house made buffalo sauce and served with blue cheese and celery.....	\$11.50
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Sauteed Crab Cake Maryland style with lump blue crab meat and served with a lemon pepper aioli.....	\$10.95
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Stuffed Mushrooms Shrimp, crab and cream cheese stuffing.....	\$9.95
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Buffalo Wings ☞ Medium spiced house made buffalo sauce, blue cheese and celery.....	\$13.95
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Fried Mozzarella Over marinara sauce.....	\$7.95
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Poppy Jon Shrimp ☞ Pan-seared jumbo shrimp stuffed with mozzarella cheese and wrapped in bacon (Captain Jon’s favorite).....	\$14.50
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Double Stuffed Clams Quahog clams stuffed with bread crumbs, onions, celery and sausage.....	\$9.50
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SPECIALTY SALADS

Chowder Pot Surf Salad Mixed greens, tomatoes, olives and cucumbers, red onion, topped with lump crabmeat, cold boiled shrimp and picked lobster meat. Served in a crispy tortilla bowl with cocktail sauce and your choice of dressing.....	\$24.95
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Traditional Caesar Salad	\$8.95
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Cranberry Salad ☞ Mixed greens, tomatoes, mandarin oranges, dried cranberries, pecans and raspberry vinaigrette.....	\$9.95
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Salad Add-Ons

Grilled Gulf Shrimp, Salmon, or Crab Cake ...\$6.00
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Grilled Chicken ☞.....	\$6.00
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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).....	\$28.50
Oysters (when available).....	\$28.50

Whole Clams Fresh Northern sweet whole-bellied clams (when available).....	\$26.50
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Strip Clams Fresh sweet strip clams breaded to order.....	\$20.50
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Fried Shrimp Gulf shrimp lightly breaded and fried golden brown.....	\$21.95
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Coconut Fried Shrimp Gulf shrimp breaded with panko and shredded coconut, served with a side of sweet chili sauce.....	\$22.95
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Calamari Tender, sweet squid, breaded and lightly fried.....	\$19.95
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Scallops Fresh, sweet sea scallops	\$24.95
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Oysters Freshly shucked oysters fried golden brown (when available).....	\$26.50
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Chowder Pot’s Fish-n-Chips Fresh New England cod breaded and deep-fried golden brown.....	\$19.95
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(extra charge for extra sauce)

FRESH LIVE LOBSTERS FROM OUR TANK

Twin Lobsters 1.5	priced to market
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Select Lobsters 1 ¼ - 1 ¾ lbs.	priced to market
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Jumbo Lobsters 2 ¼ lbs. and up	priced to market
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Lobsters may be steamed ☞ or stuffed with our famous seafood stuffing which contains shrimp

All weights are before cooking

CHOWDER POT FAVORITES

Priced to Market

Lazy Man’s Lobster

A generous portion of picked-out lobster tail, claw and knuckle meat.

Stuffed with our famous seafood stuffing

Single Lobster Tail
Stuffed or steamed

Twin Lobster Tails
Stuffed or steamed

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 per roll

DINNER PLATTERS

Ritz Cracker Stuffed Shrimp Jumbo shrimp individually stuffed with a Ritz cracker and crabmeat stuffing and baked golden brown.....	\$25.95
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Baked Stuffed Shrimp A house favorite! We stuff the entire dish with our house made seafood stuffing with shrimp.....	\$23.95
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*Swordfish ☞ steak wild caught broiled in butter and lemon, blackened with Cajun spice or grilled with our chef’s special teriyaki sauce.....	\$27.50
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*North Atlantic Salmon ☞ broiled with honey mustard glaze and grilled with our chef’s special teriyaki sauce or blackened with Cajun spice.....	\$22.95
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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 croutons and baked in lemon, wine and butter.....	\$21.95
Stuffed Scrod (stuffing contains shrimp)	\$23.95

Blackened Tilapia ☞ Fresh tilapia filets blackened with Cajun spices.....	\$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
Stuffed Scallops (stuffing contains shrimp)	\$26.95

Shrimp Scampi Gulf shrimp baked with garlic, butter, lemon, white wine and seasoned bread crumbs.....	\$24.50
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PASTA

Lobster Mac & Cheese Vermont sharp cheddar, tossed with sweet Maine lobster meat baked in a crock.....	\$22.95
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Vodka Penne a la Shrimp Gulf shrimp sautéed with our house vodka sauce.....	\$23.95
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Seafood Fettuccine Alfredo Shrimp, scallops and lobster in our Alfredo sauce served over fettuccini.....	\$24.95
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Shrimp Parmesan Breaded gulf shrimp, lightly fried and served in our house marinara sauce topped with mozzarella cheese. Served over angel hair pasta.....	\$21.95
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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.....	\$21.95
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Pasta entrees come with a garden salad (add \$2.00 for Caesar Salad)

New Gluten Free Menu Available

Ask your server for details

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

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*

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AN 18% GRATUITY WILL BE AUTOMATICALLY ADDED FOR PARTIES OF 5 OR MORE

KIDS MEALS

(UP TO 12 YEARS OLD)

Angel Hair Pasta with Marinara sauce	\$4.95
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Grilled cheese sandwich	\$4.95
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Fried chicken tenders	\$6.50
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Fried clam strip platter	\$7.95
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Hot dog platter	\$4.95
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Fried shrimp platter	\$8.50
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Choose one side

Sides: French fries, baked potato, seafood rice, coleslaw, house salad or hot vegetable of the day.

SLOW ROASTED JUICY PRIME RIB

While It Lasts!

Served with au jus and horseradish sauce (available upon request)

*Captain’s Cut (20 oz.) ☞.....	\$34.50
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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.....	\$35.50
sub Lobster Tail Stuffed.....	\$7.00
sub NY Strip.....	\$8.00
sub Captain's wt.....	\$8.00

*Chowder Pot NY Strip ☞ USDA Choice 16 oz. strip steak charbroiled, with sautéed mushrooms or teriyaki glaze.....	\$28.95
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Boneless Grilled Chicken Breasts ☞ Freshly grilled with your choice of sauce: barbecue, house made teriyaki or honey Dijon.....	\$20.95
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1/2 Roasted Chicken marinated half chicken, flash fried and roasted to perfection. Served with cranberry sauce.....	\$21.95
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BBQ Pork Ribs Seasoned and braised til' "fall off the bone" tender!	\$24.95
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CRAB

Stuffed Alaskan King Crab Split king crab legs in the shell, topped with our seafood stuffing (contains shrimp).....	\$41.95
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Maryland Crab Cakes Prepared Maryland-style with lump blue crab meat and served with a lemon pepper aioli.....	\$22.95
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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 (contains shrimp).....	\$41.95
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