

U.S.S. CHOWDER POT III

DINNER SPECIALS MENU

SUNDAY – THURSDAY 11:30AM-8:30PM | FRIDAY & SATURDAY 11:30AM-9:30PM

APPETIZERS

ESCARGOT \$9.50

TEA SNAILS BROILED WITH GARLIC BUTTER, SERVED WITH SEASONED GARLIC TOAST.

CRAB RANGOONS \$9.95

STUFFED WITH CRAB MEAT AND CREAM CHEESE THEN DEEP FRIED

BONELESS CHICKEN MORSELS \$9.95

FRESHLY BREADED CHICKEN FRIED AND TOSSED IN OUR HOUSE MADE BUFFALO SAUCE

ENTRÉES

HAWAIIAN FIVE-O \$24.95

PAN-SEARED TENDERLOIN TIPS WITH HOUSE MADE TERIYAKI SAUCE AND FIVE JUMBO FRESH BREADED COCONUT SHRIMP GARNISHED WITH GRILLED PINEAPPLE

CHICKEN AND SHRIMP STIR FRY \$22.95

GRILLED CHICKEN AND SHRIMP TOSSED WITH SAUTEED PEPPERS, ONIONS, AND SNAP PEAS IN A SESAME CHILI SAUCE SERVED OVER WHITE RICE (SERVED WITH A SALAD)

FRIED SOFT SHELL CRABS

FRESH SOFT SHELL CRABS HAND BREADED AND FRIED TO A GOLDEN BROWN.

SINGLE: \$17.95 DOUBLE: \$33.95

3LB LOBSTER SPECIAL

STEAMED OR STUFDED WITH OUR HOUSE MADE SEAFOOD STUFFING. SERVED WITH DRAWN BUTTER

STEAMED: \$75.00 STUFFED: \$80.00

ALL DINNER ENTREES COME WITH CHOICE OF TWO SIDES

OPTION 1: COLESLAW, SIDE GARDEN SALAD, OR VEGETABLE MEDELY

OPTION 2: FRENCH FRIES, BAKED POTATO, OR SEAFOOD RICE

ALL DINNER ENTRÉES COME WITH ONE LOAF OF BREAD PER FOUR ENTRÉES

DESSERT

CARROT CAKE \$6.95

MOIST SPICED CARROT CAKE WITH A CREAM CHEESE FROSTING

CHOCOLATE LAVA CAKE \$5.95

DENSE FUDGE BROWNIE WITH A DOUBLE CHOCOLATE CHIP COOKIE

BRANFORD, CT | 203-481-2356