

FRESH FROM OUR KETTLES

*Contains Pork

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 \$6.95 / Bowl \$8.95
Pint \$8.50 / Quart \$16.95

French Onion Soup Au Gratin
The best anywhere! Freshly made French onion
soup, topped with swiss and mozzarella cheese.....\$7.95

FRESH FROM OUR RAW BAR

Jumbo Shrimp Cocktail ☞
With cocktail sauce and lemon.....\$10.95

***Clams on the Half Shell**☞.....\$1.40 each / \$14.00 dozen

***Oysters on the Half Shell** ☞
(when available).....\$2.25 each / \$25.00 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).....\$13.95

Fried Buffalo Shrimp
Tossed with our house made buffalo sauce
and served with blue cheese and celery.....\$11.95

Sauteed Crab Cake
Maryland style with lump blue crab meat
and served with a lemon pepper aioli.....\$10.95

Stuffed Mushrooms
Shrimp, crab and cream cheese stuffing.....\$9.95

Buffalo Wings ☞
Medium spiced house made buffalo sauce,
blue cheese and celery.....\$15.95

Fried Mozzarella
Over marinara sauce.....\$8.50

Poppy Jon Shrimp ☞
Pan-seared jumbo shrimp stuffed with mozzarella cheese
and wrapped in bacon (Captain Jon's favorite).....\$14.50

Double Stuffed Clams
Quahog clams stuffed with bread crumbs, onions,
celery and sausage.....\$9.50

SPECIALTY SALADS

Chowder Pot Surf Salad
Mixed greens, tomatoes, olives and cucumbers, 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.....\$25.95

Traditional Caesar Salad.....\$8.95

Cranberry Salad ☞
Mixed greens, tomatoes, mandarin oranges,
dried cranberries, pecans and raspberry vinaigrette.....\$9.95

Salad Add-Ons

Crispy or Blackened Scallops.....\$8.00

Grilled Gulf Shrimp, Salmon or Crab Cake.....\$8.00

Grilled Chicken ☞.....\$7.00

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.....\$26.50
Calamari.....\$26.50
Whole Belly Clams (when available)..... Market Price
Oysters (when available).....\$29.50

Whole Clams
Fresh Northern sweet whole-bellied clams
(when available)..... Market Price

Strip Clams
Fresh sweet strip clams breaded to order.....\$22.95

Fried Shrimp
Gulf shrimp lightly breaded and fried golden brown.....\$22.95

Coconut Fried Shrimp
Gulf shrimp breaded with panko and shredded coconut,
served with a side of sweet chili sauce.....\$23.95

Calamari
Tender, sweet squid, breaded and lightly fried.....\$20.95

Scallops
Fresh, sweet sea scallops\$25.95

Oysters
Freshly shucked oysters
fried golden brown (when available).....\$27.50

Chowder Pot's Fish-n-Chips
Fresh New England cod breaded and deep-fried
golden brown.....\$20.95

(extra charge for extra sauce)

FRESH LIVE LOBSTERS FROM OUR TANK

1.5 pound Lobster.....priced to market

Twin 1.5 pound Lobsters.....priced to market

Jumbo Lobsters 2 ¼ lbs. and up.....priced to market

*Lobsters may be steamed☞ or stuffed
with our famous seafood stuffing
which contains shrimp and crab*

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

Baked Stuffed Shrimp
A house favorite! We stuff the entire dish with our
house made seafood stuffing.....\$23.95

* **Swordfish Steak** ☞ wild caught your choice of:
blackened with Cajun spice, broiled in
butter and lemon, or grilled with our chef's
special teriyaki sauce.....\$27.50

***North Atlantic Salmon** ☞
Your choice of: blackened with Cajun spice or broiled with
honey mustard glaze or grilled with our chef's special
teriyaki sauce\$23.95

Ritz Cracker Stuffed Shrimp
Jumbo shrimp individually stuffed with lump crabmeat stuffing and
baked golden brown\$25.95

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

Baked Stuffed Sole
Fresh sole filets rolled with Ritz Cracker, shrimp and
crabmeat stuffing topped with your choice of lemon wine
and butter or Newburg sauce.....\$22.95

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.....\$19.95

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

PASTA

Lobster Mac & Cheese
Vermont sharp cheddar, tossed with sweet Maine
lobster meat baked in a crock.....\$23.95

Vodka Penne a la Shrimp
Gulf shrimp sautéed with our house vodka sauce.....\$24.95

Seafood Fettuccine Alfredo
Shrimp, scallops and lobster in our Alfredo sauce
served over fettuccini.....\$25.95

Shrimp Parmesan
Breaded gulf shrimp, lightly fried and served in our
house marinara sauce topped with mozzarella cheese.
Served over angel hair pasta.....\$22.95

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.....\$22.95

*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.....\$6.95

Grilled cheese sandwich \$6.95

Fried chicken tenders.....\$8.50

Fried clam strip platter.....\$9.95

Hot dog platter.....\$6.95

Fried shrimp platter.....\$10.50

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.) ☞\$35.50

***Mate's Cut** (14 oz.) ☞.....\$30.50

***English Cut** (10 oz.) ☞.....\$24.50

***Surf and Turf**
A juicy cut of prime rib combined with your choice
of: baked stuffed shrimp, fried shrimp,
stuffed sole, broiled scallops.....\$35.95
sub Lobster Tail Stuffed.....\$8.00
sub NY Strip.....\$9.00
sub Captain's cut.....\$9.00

***Chowder Pot NY Strip** ☞
USDA Choice 16 oz. strip steak charbroiled,
with sautéed mushrooms or teriyaki glaze.....\$29.95

Boneless Grilled Chicken Breasts☞
Freshly grilled with your choice of sauce:
barbecue, house made teriyaki or
honey Dijon.....\$21.95

1/2 Roasted Chicken
marinated half chicken, flash fried and roasted to
perfection. Served with cranberry sauce.....\$21.95

BBQ Pork Ribs
Seasoned and braised til' "fall off the bone" tender!\$25.95

CRAB

Stuffed Alaskan King Crab
Split king crab legs in the shell, topped with
our seafood stuffing (contains shrimp).....Market Price

Maryland Crab Cakes
Prepared Maryland-style with lump blue crab meat
and served with a lemon pepper aioli.....\$22.95

Stuffed Dungeness Crab (when available)
1 ½ - 1 ¾ lb Dungeness crab stuffed with our house made
famous Chowder Pot stuffing (contains shrimp).....Market Price