

U.S.S. CHOWDER POT III

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.

PRIME RIB EGG ROLLS \$9.95

TENDER JUICY PRIME RIB, GREEN PEPPERS, ONION, AND AMERICAN CHEESE. HAND WRAPPED AND FRIED TO PERFECTION. SERVED WITH A SIDE OF AJUS

PEI MUSSELS SMALL \$9.95 LARGE \$15.95

SIMMERED WITH TOMATOES, GARLIC, BASIL AND WINE SERVED WITH SEASONED GARLIC TOAST

ENTRÉES

FRIED SHRIMP AND SCALLOP COMBO \$31.95

TENDER GULF SHRIMP AND SCALLOPS BREADED AND FRIED TO PERFECTION

LOBSTER POT PIE \$25.95

HAND PICKED LOBSTER COOKED IN OUR SHERRY CREAM SAUCE, TOPPED WITH A DELICATE PASTRY CRUST (COMES WITH CHOICE OF ONE SIDE)

PARMESAN ENCRUSTED TILAPIA \$18.95

TILAPIA BAKED WITH A BREADCRUMB, TOMATO, BASIL, AND PARMESAN CHEESE TOPPING

SHRIMP MAC AND CHEESE \$20.95

TENDER GULF SHRIMP AND MACARONI COOKED IN OUR HOUSE MADE CHEESE SAUCE (COMES WITH CHOICE OF ONE SIDE)

ALL DINNER ENTREES COME WITH CHOICE OF TWO SIDES UNLESS SPECIFIED

OPTION 1: COLESLAW, SIDE GARDEN SALAD, OR MASHED BUTTERNUT SQUASH

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

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

DESSERT

MISSISSIPPI MUD CAKE \$5.95

CHOCOLATE MOUSSE CAKE TOPPED WITH FUDGE ON AN OREO CRUST

PETONITO'S PUMPKIN TIRAMISU \$7.95

DECADENT LAYERED DESSERT OF PUMPKIN, CREAM, AND LADY FINGERS

BRANFORD, CT | [203-481-2356](tel:203-481-2356)