

U.S.S. CHOWDER POT III

SPECIALS MENU

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

APPETIZERS

“BANG-BANG” POPCORN SHRIMP \$11.95

LIGHTLY BATTERED CAJUN STYLE SHRIMP WITH HOT CHERRY PEPPERS SERVED WITH OUR HOUSE MADE SWEET “BANG-BANG” CHILI SAUCE

SPICY GARLIC CLAMS \$11.95

FRESH LITTLE NECK CLAMS STEAMED IN A SPICY GARLIC BUTTER BROTH

CRAB RANGOONS \$10.95

A CRAB, SHRIMP, AND CREAM CHEESE FILLED WONTON FRIED TO A GOLDEN BROWN SERVED WITH A SWEET CHILI SAUCE

ENTRÉES

SHRIMP FRA DIAVOLO \$26.95

TENDER GULF SHRIMP COOKED IN OUR SPICY GARLIC MARINARA SAUCE. SERVED OVER ANGEL HAIR (COMES WITH A CHOICE OF 1 SIDE)

GRILLED TERIYAKI CHICKEN BOWL \$22.95

TERIYAKI CHICKEN, CHOPPED BACON, SESAME SEEDS, MUSHROOMS, AND GARLIC OVER NOODLES. (CHOICE OF ONE SIDE)

SEAFOOD CANNELONI \$26.95

FRESH PASTA STUFFED WITH SEASONED RICOTTA, MOZZARELLA CHEESE, FRESH PICKED LOBSTER MEAT, SWEET CRAB MEAT, TENDER GULF SHRIMP, AND SCALLOPS. BAKED WITH YOUR CHOICE OF ONE OF OUR HOUSE MADE SAUCES (ALFREDO, VODKA OR MARINARA) AND TOPPED WITH MOZZARELLA (CHOICE OF ONE SIDE)

HAWAIIAN FIVE-O \$26.95

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

ALL DINNER ENTRÉES COME WITH CHOICE OF TWO SIDES UNLESS SPECIFIED

OPTION 1: COLE SLAW, SIDE GARDEN SALAD, OR MIXED VEGETABLE MEDLEY

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

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

DESSERT

HOUSE MADE CLASSIC TIRAMISU \$5.95

AN ELEGANT LAYERED DESSERT OF LADY FINGERS, ESPRESSO, MARSALA, MARSCARPONE, AND COCOA

GLUTEN FREE CHOCOLATE BROOKIE \$7.50

DENSE FUDGE BROWNIE TOPPED WITH A CHOCOLATE CHIP COOKIE

PEANUT BUTTER BLITZ \$5.95

OREO CRUST WITH A PEANUT BUTTER MOUSSE TOPPED WITH A CHOCOLATE DRIZZLE

BRANFORD, CT | 203-481-2356