

U.S.S. CHOWDER POT III

SPECIALS MENU

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

APPETIZERS

ZUPPA TOSCANA..... CUP: **\$4.95** BOWL: **\$5.95**

A HEARTY SOUP OF SAUSAGE, SPINACH AND POTATOES. FINISHED WITH CREAM

ESCARGOT **\$9.50**

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

BUFFALO BLUE WINGS **\$16.95**

CHICKEN WINGS FRIED GOLDEN AND TOSSED IN BUFFALO SAUCE AND BLUE CHEESE CRUMBLES

PRIME RIB EGG ROLLS **\$9.95**

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

ENTRÉES

FRIED SOFT-SHELL CRAB

FRESH SOFT SHELL CRABS HAND BREADED AND FRIED TO A GOLDEN BROWN. SERVED WITH WHITE TOAST

SINGLE: **\$17.95** DOUBLE: **\$33.95**

HONEY GLAZED SALMON **\$25.95**

GRILLED SALMON WITH A HONEY GLAZED TOPPED WITH A PINEAPPLE SALSA

ADIMIRALS CUT **\$42.95**

24 OZ CUT OF TENDER JUICY PRIME RIB SERVED WITH AU JUS.

SAUTEED SOFT-SHELL CRABS **\$35.95**

TWO SOFT SHELL CRABS SAUTEED WITH ARTICHOKES, CHERRY TOMATOES, GARLIC, LEMON, WINE, AND BUTTER.

RIBS AND SHRIMP **\$32.95**

A FULL RACK OF BBQ GLAZED RIBS SERVED WITH GOLDEN FRIED SHRIMP

ALL DINNER ENTRÉES COME WITH CHOICE OF TWO SIDES UNLESS SPECIFIED

OPTION 1: COLE SLAW, MIXED VEGETABLE MEDLEY

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

SUBSTITUTE A SIDE SALAD OR CAESAR SALAD FOR \$2.00

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

*(**\$2.50** FOR EACH ADDITIONAL LOAF)*

DESSERT

HOUSE MADE CLASSIC TIRAMISU **\$6.95**

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

BUCK'S MINT CHOCOLATE CHIP PIE **\$7.95**

AN OREO CRUST FILLED WITH A FROZEN MINT CHOCOLATE CHIP ICE CREAM

****DUE TO THE INCREASE OF FOOD COSTS SOME MENU ITEMS MAY HAVE AN UPCHARGE****

BRANFORD, CT | 203-481-2356