

U.S.S. CHOWDER POT III

SPECIALS MENU

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

APPETIZERS

CREAM OF ASPARAGUS SOUP CUP: **\$4.95** BOWL: **\$5.95**

ASPARAGUS, POTATOES, BACON AND CREAM

ESCARGOT **\$9.50**

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

BLACKENED SHRIMP **\$9.95**

SHRIMP SKEWER GRILLED WITH CAJUN SPICES. SERVED WITH REMOULADE SAUCE

CRAB RANGOONS **\$10.95**

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

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**

LEMON LIME DILL SALMON **\$25.95**

SALMON BROILED AND FINISHED WITH A LEMON LIME DILL BUTTER

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)

TERRI-Q SHRIMP **\$23.95**

FRIED SHRIMP TOSSED IN AN ASIAN INSPIRED BBQ SAUCE AND SERVED WITH WHITE RICE (CHOICE OF ONE SIDE)

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