

U.S.S. CHOWDER POT III

SPECIALS MENU

SUNDAY – THURSDAY 11:30AM-8:30PM | FRIDAY & SATURDAY 11:30AM-10:00PM

COCKTAILS

APPLE CIDER MIMOSA **\$8.50**

APPLE CIDER AND PROSECCO

PUMPKIN PIE MARTINI **\$10.00**

PINNACLE WHIPPED CREAM VODKA, PUMPKIN PUREE, CINNAMON, SUGAR WITH A CARAMEL DRIZZLE

APPETIZERS

CHICKEN NOODLE SOUP CUP **\$4.95** | BOWL **\$6.95**

A DELICIOUS HOUSEMADE SOUP MADE WITH CHICKEN, PASTA, CARROTS, CELERY AND ONION

HONEY BBQ WINGS **\$17.95**

A LITTLE TANGE AND SWEETNESS ADDED TO YOUR WINGS WITH HONEY BBQ 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

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)

LOBSTER POT PIE **\$26.95**

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

VODKA PENNE WITH FRIED MORSELS **\$25.95**

OUR FAMOUS CHICKEN MORSELS IN OUR HOUSEMADE VODKA SAUCE OVER PENNE PASTA

FRIED SWEET MAINE LOBSTER ROLL **\$28.95**

PANKO ENCRUSTED CLAW & KNUCKLE LOBSTER MEAT LIGHTLY FRIED AND SERVED IN A TOASTED BRIOCHE BUN WITH A SIDE OF SWEET CHILI MAYO

ALL DINNER ENTRÉES COME WITH CHOICE OF TWO SIDES UNLESS SPECIFIED

OPTION 1: COLE SLAW, MASHED BUTTERNUT SQUASH

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

PISTACHIO CAKE **\$6.95**

A LIGHT CAKE WITH A WHIPPED PISTACHIO FROSTING

GLUTEN FREE CHOCOLATE BROOKIE **\$8.95**

DENSE FUDGE BROWNIE TOPPED WITH A CHOCOLATE CHIP COOKIE

BRANFORD, CT | **203-481-2356**