

U.S.S. CHOWDER POT III

SPECIALS MENU

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

COCKTAILS

CANDY CANE MARTINI \$10.00

PINNACLE WHIPPED CREAM VODKA, RUMCHATA PEPPERMINT BARK, & ICE CREAM MIX

JACK FROST ON THE ROCKS \$10.00

VAN GOGH CHOCOLATE VODKA, WHITE CHOCOLATE LIQUER, & BLUE CURACAO

APPETIZERS

MINISTRONE SOUP CUP \$4.95 | BOWL \$6.95

HOUSE-MADE MINISTRONE PACKED WITH VEGGIES, SAUSAGE, & DITALINI PASTA

EGGROLLS \$9.95

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

MEDITERRANEAN STEAMED CLAMS \$12.95

10 CLAMS STEWED IN WHITE WINE, ONIONS, GARLIC, BELL PEPPERS, & CHERRY TOMATOES

PEI MUSSELS SMALL \$10.95 | LARGE \$16.95

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

ENTRÉES

BBQ RIBS & MAC N' CHEESE \$19.95

A HALF RACK OF SAVORY BBQ RIBS SERVED WITH A SIDE OF OUR HOUSE MADE PASTA SHELLS AND CHEESE SAUCE (CHOICE OF 1 SIDE)

STUFFED CAJUN SALMON \$28.95

CAJUN SPICED NORTH ATLANTIC SALMON STUFFED WITH A GARLIC DIJON CRAB MEAT STUFFING DRIZZLED WITH OUR HOUSE MADE HONEY BUTTER GLAZE

STEAK CHIMICHURRI \$28.95

10oz FLAT IRON STEAK SAZON SEASONED GRILLED TO TEMP & TOPPED WITH A BRIGHT HERBY CHIMICHURRI SAUCE

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

SUBSTITUTE STEAMED BROCCOLI FOR .50

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

*(\$2.50 FOR EACH ADDITIONAL LOAF) *

DESSERT

GODIVA CHOCOLATE CHEESECAKE \$6.95

A RICH CHOCOLATE CHEESECAKE TOPPED WITH GODIVA DARK CHOCOLATE

LIMONCELLO CAKE \$6.95

LEMON AND CREAM CHEESE BASED CAKE WITH A LEMON FILLING AND WHIPPED TOPPING

BRANFORD, CT | 203-481-2356