

U.S.S. CHOWDER POT III

SPECIALS MENU

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

COCKTAILS

WATERMELON MARGARITA **\$10.00**

CASAMIGOS BLANCO TEQUILA, WATERMELON PUCKER, LIME JUICE, & RIPE MARGARITA MIX

CRANBERRY ROSÉ MIMOSA **\$8.50**

VOGA ROSÉ PROSECCO AND A SPLASH OF CRANBERRY JUICE

APPETIZERS

PRIME RIB 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*

OYSTER CASINO **\$16.00**

BROILED BLUE POINT OYSTERS WITH PEPPERS, ONION, GARLIC & BACON

ENTRÉES

GARLIC SNOW CRAB CLUSTERS **\$26.95**

20oz ALASKAN SNOW CRAB CLUSTERS SAUTEED WITH GARLIC, WHITE WINE, AND BUTTER

DEEP-FRIED SOFT-SHELL CRABS

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

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

ANGEL HAIR WITH WHITE CLAM SAUCE **\$24.95**

*FRESH SAUTEED LITTLE NECK CLAMS IN OUR HOUSE MADE WHITE WINE & GARLIC CLAM SAUCE SERVED OVER ANGEL HAIR
PASTA*

ALL DINNER ENTRÉES COME WITH CHOICE OF TWO SIDES UNLESS SPECIFIED

OPTION 1: COLE SLAW, OR OUR HOT VEGTABLE OF THE DAY

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

DEVONSHIRE BUTTER TOFFEE CAKE **\$7.95**

A BUTTERY, SWEET & STICKY MINI BUNDT CAKE

GODIVA CHOCOLATE CHEESECAKE **\$7.95**

A RICH CHOCOLATE CHEESECAKE TOPPED WITH GODIVA DARK CHOCOLATE

BRANFORD, CT | [203-481-2356](tel:203-481-2356)