

Chowder House Platters

Call 736-5840

Shrimp Trays (16/20)

Chilled.....\$22 Grilled.....\$ 23 *N.E. Fried.....\$ 24

**N.E. is our seasoned house blend flour*



Fried Haddock.....\$ 16
(Cut family style)

Roasted Haddock.....\$ 18
(Dressed with a spinach cream sauce)

Fried Scallops (20/30).....\$ 30
Seasoned bread crumbs

Roasted Salmon.....\$ 22
Walnut encrusted or Maple thyme

Fried Calamari..... \$ 18 (rings only)
Italian Style ~ (Lemon juice, parsley & Romano)
Cajun ~ (dusted with seasoned flour, finished with cayenne sauce)

(All above items priced per pound)

Clams Casino....\$18 (dz)
(Encrusted with peppers, onions, bacon & bread crumbs)

Crab Cakes.....\$ 15 ½ dz...\$ 28 dz
(Silver dollar sized, served with house Remoulade sauce)

Scallops Wrapped in Bacon.....\$20 (½ lb)
(With Water Chestnuts)

Chicken Tenders

*N.E. Fried served with choice of dipping sauce...\$15

Louisiana Style (Encrusted with crushed cayenne pecans, served w. peanut sauce)...\$ 19

Buffalo Style (Tossed in a gorgonzola cream & cayenne pepper sauce).....\$ 17

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Pizza & Focaccia Breads

Red Bean Pesto Vegetable Pizza.....\$ 25

(Jack cheese, onions, peppers, broccoli, zucchini, artichokes, tomatoes and salsa)

Tomato & Basil Focaccia.....\$ 12

(Roma tomatoes, onion, basil & roasted garlic paste dusted w/ Romano & Asiago cheese)

Focaccia Tapenade.....\$ 17

(Mixed Spanish & Kalamata olive tapenade style dusted with Asiago & garlic oil)

Vegetable Platters

w/Dip

12".....\$ 22

16"..... \$ 38

Broccoli ~ Cauliflower ~ Bell Pepper ~ Carrot ~ Zucchini ~ celery

Chowder House Original Chowders

(available per quart)

New England ~ Manhattan ~ Corn ~ Winter Squash ~ Seafood Bisque

We Appreciate any suggestions or comments