

Chowder House Holiday Platters

Call 736-5840

Shrimp Trays (16/20 per pound)

Chilled.....\$24

Grilled.....\$ 26

Cajun roasted.....\$ 25



Fried Haddock (Panko breaded).....\$ 23
(Cut family style)

Roasted Haddock.....\$ 22
Potato crunch (dressed with kettle chips)

Fried Scallops (20/30).....\$ 45
Panko breaded

Roasted Salmon.....\$ 26
Walnut or horseradish & potato encrusted

Fried Shrimp (16/20).....\$28
Seasoned flour

Crab Cakes.....\$24
½ Dz.

(All above items priced per pound)
(Tartar sauce sold separately 8oz~2.75 16oz 5.00)
Cocktail sauce 8oz 2.75 16oz 5.00

CLAMS CASINO....\$25 (dz)
(Encrusted with peppers, onions, bacon, romano & gluten free bread crumbs)

P.E.I. OYSTERS
Twelve or more \$1.75 ea raw on the half shell.

Chowder House Original Chowders (Available cold by the quart)

New England ~ Manhattan ~ Corn

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

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

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