

APPETIZERS

CLAMS CASINO 11.95

A recipe that we made famous! A top seller.

FRIED CALAMARI 12.95

Hand-cut, then gently dusted with our zesty seasonings, served with Marinara dipping sauce.

FIRECRACKER SHRIMP 11.95

Crispy Fried Jumbo Shrimp tossed in Sweet Thai Chili Sauce and topped with black sesame seeds.

STEAMED CLAMS 11.95

Tender middle-necks delivered "lickity-split" from Clams Direct, VA (See RAW BAR) Sweet!

LOBSTER RISOTTO BALLS 9.95

Lobster pieces, Arborio rice, scallions and sweet, red pepper gently fried and served with Lobster Cheese dipping sauce.

LOBSTER CHEESE PIEROGIES 9.95

Home-made potato & cheese pierogies served with lobster flavored cheese sauce for dipping.

WARM CRAB DIP 12.95

Baked until bubbly and served with fresh veggies and crispy toasted crostini.

CRAB PIEROGIES 19.95

Home-made potato & cheese pierogies sauteed with bacon, onions, and lump crab. Served with horseradish crême fraiche.

CAJUN TUNA BITES 11.95

Cajun-dusted Tuna, pan-seared and served with Jamaican Pepper Relish.

COCONUT SHRIMP \$12.95

Crispy fried Coconut Shrimp drizzled with sweet & sour sauce and served with fresh pineapple salsa.

ULTIMATE APPETIZER 24.95

The perfect appetizer for sharing, a sampling of our Lobster Cheese Pierogies, Calamari, Clams Casino, and Lobster Risotto Balls

RAW BAR

FRESH SHUCKED OYSTERS \$market

A variety offered from all three coasts. See Oyster Boards for Today's Fresh Oyster features.

SHRIMP COCKTAIL 11.95

Plump, sweet, jumbo beauties!

JUMBO LUMP CRAB COCKTAIL 18.95

Chilled Jumbo Lump Crab served with our zesty cocktail sauce.

CLAMS ON THE HALF SHELL

Middleneck 1.25 ea / Topneck 1.75

Bagwell Enterprises (Clams Direct) in Virginia between the Chesapeake and Ramshorn Bays, hand-picks middle-necks especially for us—right sized and tender!

EXTRAVAGANZAS

AWESOME PRESENTATION!

OUR RAW BAR COMES TO YOU!

REGULAR 49.95

Six each oysters, clams, and jumbo shrimp plus jumbo lump crabmeat.

SUPREME 94.95

One dozen each oysters, clams, and shrimp with jumbo lump crabmeat and a one-pound chilled whole lobster. A raw bar fit for a king!



CHOWDERS & STEWS

LOBSTER BISQUE 7.50

"The Aristocrat of Soups" from an age-old recipe. (Shot of Sherry \$1.)

CHOWDER DU JOUR 6.95

Depends on what's good from the boat, garden, meat truck and spice rack.

NEW ENGLAND SEAFOOD CHOWDER 6.95

Lotsa fresh fish and clams, the "white stuff" served with Westminster Oyster Crackers.

GRAND CENTRAL OYSTER STEW 12.95

Reminiscent of NYC's legendary Grand Central Station Oyster Bar, authentically presented and served with Westminster Oyster Crackers.

BAKED FRENCH ONION SOUP 7.50

Our four-cheese blend melts over this crock full of onions, beef stock and a liberal dose of sherry.



BASKETS

INCLUDES SKIN ON FRIES AND HOMEMADE SLAW.

PATRIOT'S FISH & CHIPS 18.95

America's Oldest Brewery lends us their Lager for our crispy beer-battered haddock.

BEER BATTERED SHRIMP 18.95

Jumbo Shrimp fried with our Yuengling Lager beer batter.

FRIED OYSTERS 19.95

Plump, hand-dusted & fried golden brown. Rave reviews!

LOBSTER RISOTTO BALLS 15.95

Lobster pieces, Arborio rice, scallions and sweet, red pepper gently fried and served with Lobster Cheese dipping sauce.

FRIED CLAM STRIPS 16.95

Thick cut Atlantic Surf Clams, breaded and deep fried

As Appetizer 10.95

PIES

TASTY STAPLES SINCE OPENING, COZY COMFORT FOOD MADE RIGHT HERE WITH FLAKY CRUSTS. INCLUDES ONE SIDE.

MAINE LOBSTER PIE 26.95

A sweet treat - Lobster & potatoes in a rich sauce. Our best seller!

GRANDMA ARTZ'S CHICKEN PIE 17.95

A comfort food classic, white meat chicken breast with peas, carrots, corn, green beans, and potatoes baked in a creamy sauce and topped with a flaky pie crust.

BLUE PLATE SPECIALS

ENTREES WITH SALAD FOR \$19.95 OR LESS

NEW ENGLAND BAKED COD 19.95

Fresh Flaky Cod baked with buttery Ritz cracker crumb topping and served with a baked potato.

SALMON EN CROUTE 19.95

Tender salmon, spinach and our four-cheese blend, enrobed in flaky puff pastry and served atop Lobster cream sauce.

FILET MIGNON CHOP STEAK 18.95

Fresh-ground filet smothered in sautéed mushroom au jus, topped with crispy onion rings and served with redskin mashed potatoes.

CHICKEN PARMESAN 18.95

A Chowder House Favorite with melted Provolone and marinara sauce over linguine.

GARLIC SHRIMP SCAMPI 19.95

Jumbo shrimp with sliced garlic, butter, grape tomatoes and fresh basil tossed with Linguine.

LINGUINE WITH WHITE CLAM SAUCE 18.95

8 clams sauteed in white wine garlic butter over linguine pasta.

GREEN GODDESS CHOPPED SALAD 18.95

House-made Green Goddess dressing tossed with chopped spring mix, carrots, celery, green onions, dried cranberries, green apples and crumbled bleu cheese and served with grilled chicken.

GILUTEN SENSITIVE MENU OPTIONS AVAILABLE.
Please inform your server of any food allergies prior to ordering.



ENTREES INCLUDE CHOICE OF TWO SIDES EXCEPT WHERE NOTED WITH *

CHOWDER HOUSE TRADITIONS

OUR FAMOUS CRAB CAKES 32.95

Acclaimed by people far and wide—they love our lumps! Tons sold annually.

SEA SCALLOPS 32.95

The best "dry packed" scallops served broiled or fried.

SEAFOOD AU GRATIN 27.95

Shrimp, scallops, crab and Alaskan cod baked in a sherry cream sauce and topped with melted Monterey Jack cheese.

CRAB NORFOLK 32.95

Lump crabmeat baked in butter and our special seasonings, highlighted by crab, crab, crab.

CRAB-STUFFED SHRIMP 29.95

Tender shrimp topped with lump crabmeat stuffing — a match made in heaven!

SALMON OSCAR* 32.95

Broiled salmon topped with crab, asparagus and Hollandaise sauce over mashed potatoes. Chicken Oscar* 24.95



LOTS-A-LOBSTA

LOBSTER TAIL MARKET

MAINE COLDWATER LOBSTER TAIL

6 oz. \$market Twin 6 oz. Tails \$market
The best we can get... Sweet, tender meat from the Northeast.

GIANT LOBSTER TAIL \$market

Size and origin vary depending on what the ocean has to offer.

WHOLE LOBSTER \$market

1-1 1/8 lb Maine Lobster CRACKED & CLEANED ~ an added service to partially separate the sweet meat from the shell ~ Add 5.95

LOBSTER & SHRIMP MAC & CHEESE* 28.95

Lobster, shrimp and cavatappi pasta baked in house-made lobster cheese sauce.

PAN SEARED SHRIMP & SCALLOPS

WITH LOBSTER RISOTTO* 32.95
Sea Scallops & Jumbo Shrimp atop creamy risotto with lobster and diced bell peppers.

COMBOS & BEEF

BROILED SEAFOOD COMBINATION 32.95

Crab-stuffed shrimp, Clams Casino, scallops and fresh fish...broiled to perfection!

With Lobster Tail \$market

FRIED FISHERMAN'S FEAST 29.95

An old favorite, one of our famous crab cakes, jumbo shrimp, scallops and haddock.

LUMP CRAB & TENDERLOIN TIPS* 27.95

Beef tenderloin tips sauteed with lump crab and scallion butter, served with redskin mashed potatoes and asparagus.

MIXED GRILL* 24.95

Beef tenderloin tips, skewered shrimp, and chicken breast grilled and topped with our scallion butter. Served with mashed potatoes and asparagus.

SURF AND TURF

6 oz filet \$market 9 oz filet \$market
6 oz. broiled lobster tail and tender filet mignon.

LEGENDARY PRIME RIB AU JUS 36.95

Slow-roasted on the bone and served with house-made au jus. Bone-in cuts subject to availability. Prime Rib available after 3 pm.

HANDCUT FILET MIGNON

6 oz. 24.95 9 oz. 30.95
Char-grilled to your requested doneness.

FROM THE DEPARTMENT OF HEALTH:
STATE LAW REQUIRES US TO INFORM YOU THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS. THOROUGH COOKING OF SUCH FOODS REDUCES THIS RISK



SEE OUR BLACKBOARD FOR FRESH FISH SELECTIONS

DEALING WITH PURVEYORS FROM NEW ENGLAND TO VIRGINIA ENABLES US TO BRING VARIETY AND FRESHNESS TO YOUR TABLE. FRESH FISH CAN BE PREPARED A VARIETY OF WAYS - BROILED, GRILLED, PAN-SEARED, POACHED, KEY WEST, CAJUN*, OR BLACKENED*.
*Served with Jamaican pepper relish

ELEVATE YOUR ENTREE!

ADD: LOBSTER TAIL \$market
CRAB CAKE \$15
SHRIMP SKEWER \$6
SAUTEED CRAB \$10
OSCAR/CHEESAPEAKE \$12

TOP WITH: SAUTEED MUSHROOMS OR ONIONS \$3.95

SIDES GALORE!

- HOUSE SALAD
- CAESAR SALAD
- CHOPPED SALAD (Add \$4)
- BLUE CHEESE WEDGE (Add \$4)
- COLE SLAW
- CITRUS RICE PILAF
- MARBLLED BAKED BEANS
- BAKED POTATO
- SWEET POTATO
- REDSKIN MASHED POTATOES
- SKIN-ON FRIES
- CRISPY SWEETIES
- VEGETABLE MEDLEY
- SAUTEED ASPARAGUS (Add \$2)
- LOBSTER CHEESE PIEROGIES (Add \$4)
- CRAB FRIED RICE (Add \$6)
- CRAB PIEROGIES (Add \$9.95)

SALAD DRESSINGS

House Bleu Cheese, Ranch, Honey Mustard, Thousand Island, Balsamic Vinaigrette, Raspberry Vinaigrette, Catalina French

You are welcome to share any of our entrees, baskets, or pies for \$5.95, and you will receive an additional salad or side dish.

A 20% gratuity will be added to any party of 8 or more and/or any party with 4 or more separate checks. A 25% gratuity will be applied to any party with 6 or more separate checks. Added gratuities are applied on the amount of the bill prior to any coupons or promotions.