

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 middlenecks 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 crème 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 middlenecks 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 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.

SALADS

SALADS MADE TO ORDER WITH THE FRESHEST PRODUCE, HOUSE-MADE DRESSINGS & SEASONAL INGREDIENTS.

GREEN GODDESS CHOPPED SALAD 17.95

Our version of this light, creamy classic dressing has a special blend of fresh herbs tossed with chopped Spring mix, carrots, celery, green onions, dried cranberries, green apples and crumbled bleu cheese, with your choice of grilled chicken, shrimp or salmon.

CAESAR SALAD 15.95

Crisp Romaine tossed in our house-made Caesar dressing with shredded parmesan and croutons, with your choice of grilled chicken, shrimp or salmon.

SEAFOOD COBB SALAD 21.95

Grilled Shrimp and Salmon, bacon, hard boiled egg, crumbled blue cheese, tomato and mixed greens.

LOBSTER SALAD 22.95

Sweet lobster meat, cucumber, avocado, red onion, tomato, and croutons, tossed with Green Goddess dressing and served over romaine lettuce.

SUMMER BERRY SALAD 17.95

Spring Mix, strawberries, blueberries, roasted almonds, blue cheese, red onion, and grape tomatoes served with honey balsamic vinaigrette.

BLEU CHEESE WEDGE 16.95

Crisp Iceberg topped with our Bleu Cheese dressing, crumbled bacon, and sunflower seeds. Includes your choice of grilled chicken, shrimp, or salmon.

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 a 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

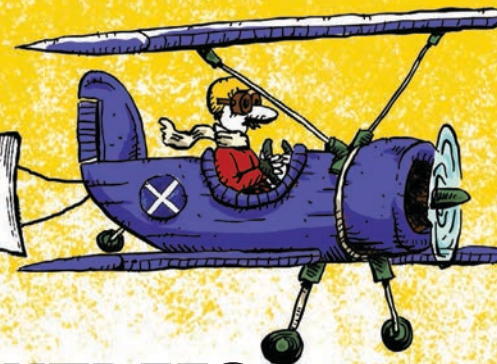
A comfort food classic, white meat chicken breast with peas, carrots, corn, green beans, and potatoes baked in a creamy sauce and topped with a flaky pie crust.

QUICHE PIE du JOUR 15.95

Golden brown and chockfull of goods - served with a side of fresh-cut fruit.

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

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



LUNCHEON ENTREES

ENTREES INCLUDE CHOICE OF TWO SIDES EXCEPT WHERE NOTED WITH *

OUR FAMOUS CRAB CAKE 18.95

Acclaimed by many to be the best around; It's all about the lumps!

STUFFED SHRIMP WITH CRAB 19.95

Jumbo shrimp topped with lump crab stuffing - a match made in Heaven!

SEA SCALLOPS 21.95

Only the best "dry packed" scallops with no preservatives for this sweet treat—broiled or fried.

COCONUT SHRIMP BOWL* 17.95

Crispy Coconut Shrimp, Mixed Greens, Pineapple Salsa, citrus rice, avocado, and sweet & sour sauce.

LOBSTER & SHRIMP MAC & CHEESE* 19.95

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

GARLIC SHRIMP SCAMPI* 17.95

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

FILET MIGNON CHOP STEAK* 16.95

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

NEW ENGLAND BAKED COD* 17.95

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

SALMON EN CROUTE* 17.95

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

CHICKEN PARMESAN* 16.95

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

PAN-SEARED SHRIMP & SCALLOPS OVER

LOBSTER RISOTTO* 21.95

Jumbo Shrimp & Sea Scallops atop creamy risotto with lobster and diced bell peppers.



LET THE LOBSTER ROLL

All lobster rolls are served with one side and coleslaw.

MAINE-LY LOBSTER ROLL 24.95

WARM SEABREEZE LOBSTER ROLL 25.95

BLT LOBSTER ROLL 25.95

TROPICAL LOBSTER ROLL 25.95

LEMON DILL LOBSTER ROLL 24.95

SANDWICHES

All sandwiches come with one side and coleslaw.

CRAB CAKE SANDWICH 18.95

Famous house-made lump crab cake with lettuce & tomato on a Martin's Potato Roll.

FLAKY FISHWICH 12.95

Golden brown beer-battered Haddock with lettuce & tomato on a Martin's Potato Roll.

ASPEN THRILLER 14.95

Shaved Prime Rib with Swiss cheese, horseradish cole slaw, and Thousand Island dressing on toasted sourdough.

CALI CHICKEN WRAP 13.95

Grilled chicken, bacon, avocado, lettuce, tomato, onion, and Bistro Sauce.

PRIME RIB MELT 15.95

Thinly sliced Prime Rib with sautéed onions & mushrooms and melted cheddar. Served with au jus for dipping.

Add soup to any sandwich for just 4.95!

GOURMET BURGERS

FRESH GROUND FILET MIGNON ON A BRIOCHE ROLL SERVED WITH LETTUCE & TOMATO. INCLUDE CHOICE OF ONE SIDE AND COLESLAW.

MIGNON BURGER 11.95

Charbroiled just the way you like it. Add any of the toppings below to make your own creation!

BUBBA GUMP BURGER 14.95

Melted Monterey Jack cheese and topped with a skewer of grilled shrimp

ONION SOUP BURGER 12.95

Caramelized onions and a tasty combination of cheeses, served with a side of onion soup for dipping.

PATTY MELT 12.95

Smothered with sauteed onions, swiss cheese, and thousand island dressing, served on toasted sourdough bread.

BACON MUSHROOM SWISS BURGER 13.95

Cause everything's better with bacon!

DISCO BURGER 13.95

Piled high with Disco Fries-loaded with bacon, jack cheese, and gravy.

ADD-ONS

Bacon \$1.50
Sautéed Onions \$1
Sautéed Mushrooms \$1

American \$1
Cheddar \$1
Swiss \$1

Provolone \$1
Blue Cheese \$1.50
Monterey Jack \$1

You are welcome to share any of our entrees, sandwiches, burgers, baskets, or pies for \$5.95, and you will receive an additional salad or side dish April 2025

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

SIDES GALORE!

HOUSE SALAD
CAESAR SALAD
CHOPPED SALAD (Add \$4)
BLUE CHEESE WEDGE (Add \$4)
COLE SLAW
CITRUS RICE PILAF
MARBLED BAKED BEANS
BAKED POTATO
REDSKIN MASHED POTATOES
SKIN-ON FRIES
CRISPY SWEETIES
CHEF'S VEGETABLE
SAUTEED ASPARAGUS (Add \$2)
LOBSTER CHEESE PIEROGIES (ADD \$4)

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

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.