



chowder HOUSE

Please Note!

ALL FISH & SHELLFISH CAN BE BROILED OR GRILLED with Parsley Red Potatoes and Market Vegetable, with Herb Buerre Blanc MARKET PRICE

ADD FRESH JUMBO LUMP CRAB BÉARNAISE to any market fish \$8.00

DAILY SPECIALS

Served with your choice of Chowder or Salad:

SUNDAY
Three-Course
Lobster Dinner
\$35.00

MONDAY
Fish & Chips
\$15.95

TUESDAY
Linguine & Clams
\$19.95

WEDNESDAY
Fried Oyster Dinner
\$19.95

THURSDAY
Crab-Stuffed Shrimp
\$21.95

CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

HOUSE CHOWDERS

Ask your server about taking a PINT: \$10.50 or QUART: \$20.00 of our housemade soup home today!

NEW ENGLAND CLAM
cup... \$5.95 bowl... \$8.75

MANHATTAN CLAM
cup... \$5.95 bowl... \$8.75

RHODE ISLAND "LIGHT" CLAM
cup... \$5.95 bowl... \$8.75

CHOWDER FLIGHT why choose? taste all three varieties ... \$9.00

APPETIZERS

FOR EVERYONE AT THE TABLE TO SHARE

FRESH FRIED CLAM STRIPS	\$9.00
RHODE ISLAND CALAMARI lemon aioli, giardiniera, marinara	\$11.00
1/2 LB. PEEL & EAT SHRIMP old bay, garlic butter	\$13.00
TUNA TARTAR avocado, crispy shallots, soy mirin sauce, crispy chips	\$15.00
MUSSELS MARINIÈRE white wine, shallots, lemon, cream	\$14.00
CHARGRILLED OYSTERS (6 pcs) parmesan, garlic butter	\$14.00
1/4 LB. JUMBO LUMP CRAB CAKE grain mustard butter	\$22.00
1ST PLACE "HANGOUT OYSTER COOKOFF" HUGO'S AWARD-WINNING OYSTERS ROCKEFELLER (6 pcs) spinach, bacon, parmesan, béchamel, pernod	\$16.00

SALADS

+ CHICKEN - \$8.00 + SHRIMP - \$10.00 + SALMON - \$12.00

HOUSE tomato, radish, grilled corn, avocado, onion herb buttermilk ranch, house vinaigrette, blue cheese	\$9.00
TRADITIONAL CAESAR	\$8.00
ARUGULA beets, crisp parma ham, parmesan	\$8.00
ICEBERG WEDGE tomato, onion, blue cheese, bacon, blue cheese dressing	\$10.00
C&S CHOPPED hearts of palm, bacon, egg, blue cheese, tomato, cherry pepper, red onion, dill-shallot vinaigrette	\$12.00
LOBSTER COBB romaine and iceberg lettuces, lobster, avocado, egg, bacon, tomato, blue cheese, herb buttermilk ranch	\$26.00
WEST INDIES CRAB fresh gulf jumbo lump crab marinated in oil & vinegar; sweet onion, iceberg lettuce, tomato, avocado	\$20.00

SMALL PLATES

CRISPY CAULIFLOWER ras el hanout, yogurt	\$8.00
CRAB & AVOCADO TOAST hearts of palm, fine herbs	\$12.00
SEARED TUNA cucumber, tomato & ginger salsa, soy caramel	\$12.00
GRILLED OCTOPUS arugula, olives, preserved lemon vinaigrette, harissa	\$18.00
DEVILED EGGS (4 pcs) pastrami smoked salmon, trout roe, crispy rye crumbs	\$9.00
WARM BEETS & GOAT CHEESE pistachios, citrus vinaigrette	\$12.00

STEAK, CRAB & LOBSTER

CENTER CUT FILET 8 oz. cut; market vegetables & red potatoes	\$35.00
PRIME NEW YORK STRIP 12 oz. cut; market vegetables & red potatoes	\$38.00
PRIME BONE-IN RIB EYE 22 oz. cut; market vegetables & red potatoes	\$50.00
TRUE RED KING CRAB (Dutch Harbor, Alaska) fries & slaw	Market
1 1/4 LB. LOBSTER DINNER steamed or broiled; fries & slaw	Market
1 1/4 LB. LAZY LOBSTER out of shell; garlic butter, fries & slaw	Market

SEAFOOD PLATTERS

FRIED JUMBO SHRIMP (8 pcs) fries & slaw	\$21.00
FRIED GULF OYSTERS (10 pcs) fries & slaw	\$24.00
FRIED FRESH CLAM STRIPS fries & slaw	\$19.00
FRIED COMBO PLATTER shrimp (4) and gulf oysters (4); fries & slaw	\$22.00
FRIED FISHERMAN'S PLATTER cod, shrimp (4), oysters (4), fresh clam strips; fries & slaw	\$30.00
BROILED FISHERMAN'S PLATTER cod, shrimp (4), and scallops (2); parsley red potatoes, market vegetable, herb buerre blanc	\$28.00

SPECIALTIES

GINGER-SCALLION STEAMED CHILEAN SEA BASS... sesame spinach and oyster mushrooms, jasmine rice, soy-sherry broth	\$34.00
PAN SEARED FAROE ISLAND SALMON sugar snap peas, shiitake mushrooms, baby heirloom tomatoes, soy-ginger vinaigrette, jasmine rice	\$26.00
GENUINE GULF GROUPER & JUMBO LUMP CRAB... blackened grouper, jumbo lump crab, vegetable basmati rice, cajun buerre blanc	\$38.00
PARMESAN CRUSTED FLOUNDER spatzle, zucchini, corn, oil cured tomatoes	\$30.00
PAN SEARED SCALLOPS manchego & truffle grits, edamame salsa, warm bacon vinaigrette	\$28.00

ACCOMPANIMENTS

STEAK CUT FRIES	\$5.00	HARICOT VERT & SHALLOTS	\$6.00
PARSLEY RED POTATOES	\$6.00	MATCHSTICK ZUCCHINI pecorino & almonds	\$6.00
GINGER SESAME SPINACH	\$6.00	WHIPPED POTATOES	\$6.00
VEGETABLE BASMATI RICE	\$5.00		