



**GREAT VALUES, ALL DAY EVERYDAY
ONLY AT MARBLEHEAD CHOWDER HOUSE**

20 UNDER \$20 HANDCRAFTED HOUSE SPECIALS

STEAK, CHOP AND SEAFOOD ENTREES STARTING AT \$17.95!

ALL ENTREES COME WITH TWO SIDES (UNLESS SPECIFIED):



MARTINI suggestions

MANGO MARTINI
Mango Rum, Orange Vodka, Peach Schnapps & Orange Juice
9.00

SEVEN SEATINI
Amaretto, Coconut Rum, Blue Curacao & Pineapple Juice
8.50

LEMON DROPTINI
Absolute Citron, Triple Sec, Sour Mix & Sugar Rim
9.50

FRENCH MARTINI
Vodka, Raspberry Schnapps & Pineapple Juice
9.00

WINE suggestions

MOSCATO
Stella Rosa, Italy 14/40

PINOT GRIGIO
Fini, Barone 13/39

CABERNET
Josh Cellars, Napa 14/40

PINOT NOIR
Josh Cellars, Napa 13/39

ROSÉ
Whispering Angel, France 16/55

VEGETABLES SIDES

- 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)
- Crab Fried Rice (Add \$6)
- Crab Pierogies (Add \$9.95)

#1. APPLE JACK PORK CHOPS
(3) Char-grilled Center cut tender pork chops topped with Jack Daniels infused apples and caramelized onions. Served with a baked potato and one side.
~~\$27.95~~ **\$18.95**

#2. BBQ RIBS
Full Rack fall-off-the-bone baby back ribs in our house made honey BBQ sauce. Served with coleslaw and one side.
~~\$29.95~~ **\$19.95**

#3. MILE HIGH MIGNON MEATLOAF
A 50 years old recipe. Layered and piled high with red skin mashed potatoes, our five cheese blend, onion rings and BBQ sauce. **(Comfort Food Favorite!)**
~~\$27.95~~ **\$19.95**

#4. CHICKEN FIESTA
Char-grilled chicken breast, topped with sliced jalapenos, homemade pico de gallo and shredded cheddar cheese. Served over citrus rice and a choice of one side.
~~\$26.95~~ **\$17.95**

#5. CHICKEN PARM ALA VODKA
A classic with a twist. Hand breaded chicken cutlet and golden fried, melted provolone cheese and finished with our homemade vodka sauce. Served over penne pasta. Comes with one side.
~~\$28.95~~ **\$18.95**

#6. BROILED GARLIC SHRIMP
Jumbo shrimp, fresh garlic, butter, seasoned and broiled to perfection. Served with potato and one side.
~~27.95~~ **\$19.95**

#7. CHICKEN CHESAPEAKE
Baked chicken breast stuffed with our famous jumbo lump crab, served over linguini and topped with an imported parmesan cheese cream sauce. Choice of one side.
~~\$28.95~~ **\$19.95**

#8. 1 LB SNOW CRAB LEGS
Served with drawn butter baked potato and one side.
~~\$29.95~~ **\$19.95**

#9. BOURBON CHICKEN (Top Seller)
Sauteed chicken breast fresh mushrooms and onion, tossed in our homemade bourbon sauce, served over rice. Choice of one side.
~~\$25.95~~ **\$18.95**

#10. FRENCH ONION CHOPPED STEAK
Filet mignon chopped steak cooked to your liking topped with our french onion soup and finished with our melted five cheese blend. Served with mashed potatoes and one side.
~~\$27.95~~ **\$19.95**

#11. TILAPIA PICCATA
Fresh filet of tilapia broiled to perfection, topped with capers, lemon butter, white wine sauce. Served over citrus rice and choice of one side.
~~\$26.95~~ **\$18.95**

#12. FRIED FLOUNDER
Hand breaded wild caught flounder fried to a crispy golden brown, served with our homemade tartar sauce, baked potato and one side.
~~\$28.95~~ **\$19.95**

#13. COCONUT SHRIMP
House breaded jumbo shrimp with toasted coconut flakes fried to perfection served with a side of our housemade pineapple mango vinaigrette. Choice of two sides.
~~\$27.95~~ **\$18.95**

#14. MIGNON MEAT LOAF
A 50 year old recipe. Topped with sauteed mushrooms in a decadent red wine demi glaze. Served with mashed potatoes and one side.
~~\$27.95~~ **\$19.95**

#15. NY STRIP STEAK
14oz. USDA-Choice New York Strip Steak Hand-cut and char-grilled to your preference, topped with onion rings. Served with a baked potato and one side.
~~\$28.95~~ **\$19.95**

#16. TILAPIA CASINO
Fresh broiled tilapia cooked to perfection, topped with our famous casino mix. Topped bread crumbs then finished to a golden brown. Choice of two sides.
~~\$27.95~~ **\$19.95**

#17. CHICKEN AND ASPARAGUS
Sauteed all natural chicken breast, fresh asparagus, sun dried tomatoes garlic, in a creamy alfredo sauce served over penne pasta and choice of one side.
~~\$26.95~~ **\$18.95**

#18. TEXAS SURF AND TURF
½ Rack of fall of the bone bbq ribs and accompanied with a side of a char-grilled jumbo shrimp skewer, brushed with our sweet and tangy honey bbq sauce. Served with fries and one side.
~~\$25.95~~ **\$19.95**

#19. SHRIMP & BROCCOLI ALFREDO
Sauteed shrimp, fresh basil, garlic, fresh broccoli florets in a creamy alfredo sauce. Served over linguini and choice of one side.
~~\$26.95~~ **\$19.95**

#20. PORK CHOPS MARSALA
Center cut pork chops, char-grilled for maximum flavor and tenderness. Finished with our homemade mushroom marsala wine sauce. Served with mashed potatoes and one side.
~~\$27.95~~ **\$18.95**

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any allergy concerns, please advise your server immediately.