

APPETIZERS

CLAMS CASINO 11.95

A recipe that we made famous!
A top seller.

FRIED CALAMARI 13.95

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.
Great with

Firecracker Calamari 14.95

STEAMED CLAMS 11.95

Tender muddlenecks delivered "lickity-split" from Clams Direct, VA (See RAW BAR) Sweet! Sauteed with marinara or white wine garlic butter add \$2

LOBSTER

RISOTTO BALLS 10.95

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

LOBSTER CHEESE

PIEROGIES 10.95

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

WARM CRAB DIP 13.95

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.

ULTIMATE APPETIZER 24.95

A sampling of our Lobster Cheese Pierogies, Calamari, Clams Casino, and Lobster Risotto Balls

CRAB SPRING ROLLS 14.95

Lump crab, peppers, onions, & cheddar, served with Firecracker Sauce

LOBSTER &

SHRIMP NACHOS 21.95

Lobster meat, shrimp, lobster cheese sauce, jalapenos, olives, pico de gallo, & sour cream

JUMBO CHICKEN

WINGS (6) 13.95

Mild, Hot, Thai Chili, or Crabby Style (+\$4)

SESAME TUNA BITES 11.95

Fresh tuna coated with sesame seeds and pan-seared. Served with honey ginger teriyaki sauce

CHOWDERS & STEWS

LOBSTER BISQUE 7.95

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

CHOWDER DU JOUR 7.50

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

NEW ENGLAND SEAFOOD CHOWDER 7.50

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

MANHATTAN CLAM CHOWDER 7.50

Rich Red broth with Clams, Bacon & Potatoes.

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 7.95

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



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 16.95

Chilled Jumbo Lump Crab served with our zesty cocktail sauce.

CLAMS ON THE HALF SHELL

Middleneck 1.50 ea / Topneck 1.95

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

EXTRAVAGANZAS

SPECTACULAR RAW BAR SAMPLERS!

REGULAR 49.95

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

SUPREME 99.95

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!

THE US DEPARTMENT OF HEALTH RECOMMENDS EATING TWO SERVINGS OF SEAFOOD A WEEK. THE AVERAGE AMERICAN EATS LESS THAN ONE SERVING OF SEAFOOD PER WEEK. NEED HELP GETTING ANOTHER WEEKLY SERVING? HEAD TO MARBLEHEAD CHOWDER HOUSE!

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 17.95

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

FRIED CLAM STRIPS 17.95

Thick cut Atlantic Surf Clams, breaded and deep fried

As Appetizer 11.95

PIES

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

MAINE LOBSTER PIE 28.95

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

GRANDMA ARTZ'S CHICKEN PIE 18.95

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.

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.

PAN-SEARED SHRIMP & SCALLOPS OVER LOBSTER RISOTTO* 22.95

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

LOBSTER & SHRIMP MAC & CHEESE* 19.95

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

BAKED SHRIMP CARBONARA* 18.95

Shrimp, bacon, spinach, & mushrooms tossed with pasta in parmesan-garlic cream sauce.

BLACKENED SALMON* \$19.95

Fresh salmon dusted with cajun seasoning and seared to perfection. Served with our signature, home-made Jamaican Pepper Relish.

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



LET THE LOBSTER ROLL

All lobster rolls are served with one side and coleslaw.

MAINE-LY LOBSTER ROLL 23.95

WARM SEABREEZE LOBSTER ROLL 24.95

BLT LOBSTER ROLL 24.95

CHIPOTLE LOBSTER ROLL 24.95

LEMON DILL LOBSTER ROLL 23.95

SANDWICHES & MELTS

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.

CALI CHICKEN WRAP 14.95

Grilled chicken, bacon, avocado, lettuce, tomato, onion, and mayonnaise.

CRAB AVOCADO MELT 18.95

Grilled rye bread, stuffed with our famous lump crab stuffing, cheddar cheese, crispy bacon, chipotle mayo and sliced avocado.

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!

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)
SWEET POTATO

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.



GOURMET BURGERS on Brioche

BURGERS ARE MADE IN HOUSE WITH OUR SPECIAL BLEND OF GROUND BEEF AND INCLUDE LETTUCE, TOMATO, COLE SLAW AND 1 SIDE

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 15.95

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

BACON MUSHROOM & SWISS BURGER 12.95

Cause everything's better with bacon!

CRABBY JACK BURGER 15.95

Lump crab meat, Old Bay seasoning, and Monterey Jack cheese.

JACK DANIELS BURGER 13.95

Bacon, O rings, Cheddar & JD Sauce

CALIFORNIA BURGER 13.95

Avocado, special cheese blend, Chipotle mayo

ADD-ONS

Bacon \$1 ⁵⁰	American \$1	Provolone \$1
Sauteed Onions \$1	Cheddar \$1	Blue Cheese \$1 ⁵⁰
Sauteed Mushrooms \$1	Swiss \$1	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

MARBLEHEAD MOORINGS

OUR MISSION

To provide a great place for our employees to work, enabling them to prepare and serve delicious food in a warm, friendly and efficient manner. We want to assure you, our guest, of a memorable visit and encourage you to tell your friends and return often.

OUR ENDEAVOR Let your light shine among men, that they may see your good deeds and praise your Father in heaven.

OUR GUARANTEE Your satisfaction is guaranteed or we will make suitable amends.

Matthew 5:16



HANDCRAFTED ENTREES UNDER \$20



ALL ENTREES COME WITH A CHOICE OF TWO SIDES (UNLESS SPECIFIED)
FROM THE LAND

FILET MIGNON CHOP STEAK

Fresh ground filet smothered in sauteed mushroom gravy and onion rings. Served over red skin mashed potatoes. (one side)

\$18.95

NEW

CHICKEN MADEIRA

Sauteed chicken breast, fresh mushrooms, asparagus, melted cheese, madeira wine demi glaze over red skin mashed potatoes. (one side)

\$19.95

NEW

CHICKEN PARMESAN

A Chowder House Favorite with melted Provolone and marinara sauce over linguine. (one side)

\$18.95

GREEN GODDESS CHOPPED SALAD

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. (one side)

\$18.95

NY STRIP STEAK

12oz. USDA-Choice New York Strip Steak Hand-cut and char-grilled to your preference, topped with onion rings.

\$19.95

TEX MEX MEATLOAF

Mignon meat loaf, grilled, onions, pepper, sliced jalapenos, melted cheddar and a side of pico de gallo. (one side)

\$19.95

NEW

BBQ RIBS

Full Rack fall-off-the-bone baby back ribs in our house made honey BBQ sauce.

\$19.95

APPLE JACK PORK CHOPS

(3) Char-grilled Center cut tender pork chops topped with Jack Daniells Infused apples and caramelized onions. (one side)

\$19.95

GARLIC PARM CRUSTED CHICKEN

Char-grilled chicken breast, crusted with roasted garlic, fresh herbs and parmesan. Served over mashed potatoes and finished with scallion butter. (one side)

\$18.95

MILE HIGH MEATLOAF

A 50 year old recipe. Layered and piled high with red skin mashed potatoes, our five-cheese blend, onion rings and BBQ sauce. (one side)

\$19.95

FRENCH ONION CHOPPED STEAK

Filet mignon chopped steak cooked to your liking served over mashed potato, topped with our French onion soup and finished with Marblehead 5 cheese blend. (one side)

\$19.95

TEXAS SURF & TURF

1/2 Rack of fall of the bone BBQ ribs and accompanied with one of our chargrilled shrimp skewers, brushed with our sweet and tangy honey BBQ sauce.

\$19.95

CHICKEN PARM ALA VODKA

A classic with a twist. Hand breaded chicken outlet and golden fried, melted provolone cheese and finished with our homemade vodka sauce. Served over penne pasta. (one side)

\$19.95

CHICKEN CHESAPEAKE

Baked chicken breast stuffed with our famous Jumbo lump crab stuffing, served over linguini and topped with on Imported parmesan cheese cream sauce. (one side)

\$19.95

PORK MILANESE

Boneless pork chops, lightly breaded then fried to golden brown. Topped with mixed green salad. (one side)

\$18.95

NEW

FROM THE SEA

NEW ENGLAND BAKED COD

Fresh Flaky Cod baked with buttery Ritz cracker crumb topping and served with a baked potato. (one side)

\$19.95

SALMON EN CROUTE

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

\$19.95

LEMON-PEPPER TILAPIA

Broiled filet of fresh tilapia, lemon-pepper seasoning, homemade citrus rice and sauteed fresh spinach. (one side)

\$19.95

LINGUINE WITH CLAMS

10 clams freshly sauteed with white garlic sauce OR red marinara sauce. (one side)

\$18.95

1LB SNOW CRAB LEGS

Served with drawn butter.

\$19.95

COCONUT SHRIMP BOWL

(5) coconut shrimp, sliced avocado over citrus rice topped with spring mix and our housemade pineapple salsa, served with a side of thai chilli sauce. (COMPLETE)

\$19.95

BROILED GARLIC SHRIMP

Jumbo shrimp, fresh garlic, butter, seasoned and broiled to perfection.

\$19.95

FRIED FLOUNDER

Hand breaded wild caught flounder fried to a perfect crispy golden brown.

\$19.95

GARLIC SHRIMP SCAMPI

Jumbo shrimp with sliced garlic, butter, grape tomatoes and fresh basil tossed with Linguine. (one side)

\$19.95

COCONUT SHRIMP

Breaded Jumbo Shrimp fried to a golden brown served with our pineapple vinegarette.

\$18.95

SHRIMP & BROCCOLI ALFREDO

Sauteed shrimp, fresh basil, garlic, fresh broccoli florets in a creamy alfredo sauce.

Served over linguini (1 SIDE)

\$19.95

CLAMS SHRIMP



casual, coastal, comfort food

SUMMER'S
HERE
ALL YEAR