



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



CHICKEN MADEIRA

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

\$19.95

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



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 cutlet 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 linguin 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



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 chili 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 linguine (one side)

\$19.95



casual coastal comfort food

SUMMER'S
HERE
ALL YEAR