

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 middlenecks 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 crème 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 Chill, 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 middlenecks 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.

ENTREES INCLUDE CHOICE OF TWO SIDES
EXCEPT WHERE NOTED WITH *

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.

Matthew 5:16

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

CHOWDER HOUSE TRADITIONS

OUR FAMOUS CRAB CAKES 32.95

Acclaimed by people far and wide~they love our lumps! Tons sold annually.

SEA SCALLOPS 32.95

The best "dry packed" scallops served broiled or fried.

SEAFOOD AU GRATIN 28.95

Shrimp, scallops, crab and Alaskan cod baked in a sherry cream sauce and topped with melted Monterey Jack cheese.

CRAB NORFOLK 22.95

Lump crabmeat baked in butter and our special seasonings, highlighted by crab, crab, crab.

CRAB-STUFFED SHRIMP 29.95

Tender shrimp topped with lump crabmeat stuffing ~ a match made in heaven!

SALMON OSCAR* 32.95

Broiled salmon topped with crab, asparagus and Hollandaise sauce over mashed potatoes.

Chicken Oscar* 24.95

SIGNATURE ENTREES

KEY WEST SALMON & SHRIMP* 27.95

Grilled with Key West seasoning and served with sautéed spinach and citrus rice infused with Meyer Lemon Olive Oil.

Chicken & Shrimp* 21.95

SEAFOOD JAMBALAYA* 25.95

Clams, shrimp, chicken, andouille sausage tossed in a cajun rice with tomatoes and peppers

BAKED SHRIMP CARBONARA* 23.95

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

PASTA DI MARE* 22.95

Middleneck clams, shrimp, and scallops sautéed with Marinara sauce and served over linguine.

SESAME TUNA* 26.95

Fresh tuna coated with sesame seeds and pan-seared. Served with honey ginger teriyaki glaze, over crab fried rice.

BLACKENED SALMON* 19.95

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

CRAB TRAP

THE CRAB LEG MARKET TIDE CHANGES OFTEN. ASK YOUR SERVER ABOUT TODAY'S SELECTION(S) AND PRICING.

SNOW CRAB - 1 LB ENTREE - 1/2 LB ADD-ON
KING CRAB - 1 LB ENTREE - 1/2 LB ADD-ON



LOTS-A-LOBSTA

LOBSTER TAIL MARKET

MAINE COLDWATER LOBSTER TAIL

6 oz. \$market Twin 6 oz. Tails \$market
The best we can get... Sweet, tender meat from the Northeast.

GIANT LOBSTER TAIL \$market

Size and origin vary depending on what the ocean has to offer.

WHOLE LOBSTER \$market

1-1 1/8 lb Maine Lobster
CRACKED & CLEANED ~ an added service to partially separate the sweet meat from the shell ~ Add 5.95

LOBSTER & SHRIMP MAC & CHEESE* 29.95

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

PAN SEARED SHRIMP & SCALLOPS

WITH LOBSTER RISOTTO* 33.95

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

COMBOS & BEEF

BROILED SEAFOOD COMBINATION 32.95

Crab-stuffed shrimp, Clams Casino, scallops and fresh fish...broiled to perfection!

With Lobster Tail \$market

FRIED FISHERMAN'S FEAST 29.95

An old favorite, one of our famous crab cakes, jumbo shrimp, scallops and haddock.

LUMP CRAB & TENDERLOIN TIPS* 28.95

Beef tenderloin tips sautéed with lump crab and scallion butter, served with redskin mashed potatoes and asparagus.

MIXED GRILL* 26.95

Beef tenderloin tips, skewered shrimp, and chicken breast grilled and topped with our scallion butter. Served with mashed potatoes and asparagus.

SURF AND TURF

6 oz filet \$market 9 oz filet \$market
6 oz. broiled lobster tail and tender filet mignon.

LEGENDARY PRIME RIB AU JUS 38.95

Slow-roasted on the bone and served with house-made au jus. Bone-in cuts subject to availability. Prime Rib available after 3 pm.

HANDCUT FILET MIGNON

6 oz. 24.95 9 oz. 30.95
Char-grilled to your requested doneness.

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



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

ELEVATE YOUR ENTREE!

ADD: LOBSTER TAIL \$market
CRAB CAKE \$15
SHRIMP SKEWER \$6

TOP WITH: SAUTEED MUSHROOMS OR ONIONS \$3.95

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
SWEET 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)

SALAD DRESSINGS

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

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.

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.



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

NEW

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

NEW

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 Daniels 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 linguine 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 linguine (1 SIDE)

\$19.95

