

# MARBLEHEAD

## CHOWDER HOUSE

CASUAL + COASTAL + COMFORT FOOD

### EAT FISH - LIVE LONGER

Whether you decide to enjoy a fresh fillet of fish, succulent shrimp & scallops, or crisp & refreshing half shell oysters, you're giving your body an amazingly healthy treat. Need proof that eating fresh seafood has unparalleled health benefits and can help you live longer? Just look around the dining room!

FISH



AMAZING  
OMEGA 3

Many reputable sources and studies have shown that eating seafood twice a week (including salmon, rich in amazing omega-3's) can provide your body with the following benefits:

- ↓ Lower Cholesterol
- ↓ Reduced risk for certain types of cancer
- ↓ Improve heart health
- ↓ Increased essential nutrients
- ↓ Improved brain/eye health
- ↓ Immune System boost
- ↓ Combats depression
- ↓ Prevents Asthma
- ↓ Reduces risk of autoimmune diseases
- ↓ Improved sleep quality
- ↓ Enhanced fetal growth & development
- ↓ Healthy weight maintenance

### & HEALTHY DELICIOUS

**SHRIMP** has an impressive nutrition profile. It is quite low in calories, providing only 84 calories in a 3-ounce (85-gram) serving, and does not contain any carbs. Approximately 90% of the calories in shrimp come from protein, and the rest come from fat.

Additionally, the same serving size provides more than 20 different vitamins and minerals, including 50% of your daily needs for selenium, a mineral that may help reduce inflammation and promote heart health.

**CRAB** meat is high in vitamin B12. Vitamin B12 helps prevent anemia and keep our nerve and blood cells healthy. While some people take supplements to get enough of this vitamin, you can also eat crab: just 2-3 ounces of crab meat contains an adult's daily B12 requirement.

**LOBSTER** is a good source of selenium. Selenium has demonstrated qualities that make it a necessary component of healthy thyroid function. It functions as an antioxidant and also helps the thyroid absorb and metabolize hormones.

### WEEKLY EVENTS

- **GAMEDAY DEALS:** SPECIAL PRICED APPETIZERS, ENTREES & DRAFT BEER  
NFL SUNDAYS & ANY PHILLIES PLAYOFF GAME!
- **LIVE MUSIC:** EVERY MONDAY 6-9PM. \$5 DRINK SPECIALS
- **BUCK A SHUCK:** EVERY TUESDAY, \$1 OYSTERS, CLAMS & SHRIMP
- **QUIZZOHOLICS:** EVERY THURSDAY, LIVE TRIVIA 6:30-9PM -  
WIN A LOBSTER DINNER!

RESERVATIONS RECOMMENDED 609.839.3500  
WWW.MARBLEHEADCHOWDERHOUSE.COM

### COMING EVENTS

APRIL

RESERVE NOW FOR  
EASTER SUNDAY, APRIL 5TH.  
WE WILL BE OPEN FROM 11-9

MAY MOTHER'S DAY

OPEN ON  
MOTHER'S  
DAY,  
MAY 10TH,  
FROM 11-9.  
CELEBRATING  
MOMS WITH  
VALUABLE  
SAVINGS  
CERTIFICATES!

JUNE UNFORGETTABLE  
FATHER'S DAY

OPEN ON FATHER'S  
DAY, JUNE 21ST,  
FROM 11-9.  
CELEBRATING  
DADS WITH  
VALUABLE  
SAVINGS  
CERTIFICATES!

JULY LOBSTER DAZE  
ARE HERE AGAIN!  
(SUNDAYS, MONDAYS, &  
TUESDAYS)

AND  
PEEL & EAT  
SHRIMP SPECIALS/  
CARRYOUT CLAM  
BAKES

AUGUST

BEN KNAUSS MEMORIAL  
BLOOD DRIVE  
HONORING &  
REMEMBERING  
A GREAT FRIEND  
AND INSPIRATION.

FIXED PRICE  
SAVINGS MENU -  
WED & THUR

SEPTEMBER  
LOBSTER PALOOZA

Featuring Special Price  
LOTS'A LOBSTA  
MENUS  
all day every day!

## APPETIZERS

### CLAMS CASINO 12.95

A recipe that we made famous!  
A top seller.

### FRIED CALAMARI 14.95

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.

### COCONUT SHRIMP 13.95

Home-made Coconut Shrimp, fried golden brown, served with fresh pineapple salsa and sweet-n-sour sauce

### STEAMED CLAMS 11.95

Tender middle-necks delivered "lickity-split" from Clams Direct, VA (See RAW BAR) Sweet! Sautéed 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 14.95

Baked until bubbly and served with fresh veggies and crispy toasted crostini.

### CRAB PIEROGIES 19.95

Home-made potato & cheese pierogies sautéed 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 Chili, or Crabby Style (+\$4)

## 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.

### SOUP FLIGHT 12.95

A delicious sampling of Manhattan Clam, Seafood Chowder, Lobster Bisque & Soup Du Jour.

### 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 21.95

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 Ramothom Bays, hand-picks middle-necks 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 MARLBOROUGH CHOWDER HOUSE!*

## BASKETS

INCLUDES SKIN ON FRIES AND HOMEMADE SLAW.

### PATRIOT'S FISH & CHIPS 19.95

America's Oldest Brewery lends us their Lager for our crispy beer-battered haddock.

### BEER BATTERED SHRIMP 19.95

Jumbo Shrimp fried with our Yuengling Lager beer batter.

### FRIED OYSTERS 21.95

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 18.95

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 29.95

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

### GRANDMA ARTZ'S CHICKEN PIE 19.95

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.

### QUICHE PIE DU JOUR 16.95

Golden brown and chockful of goods—Served with a side of fresh-cut fruit.



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 19.95

Acclaimed by many to be the best around; it's all about the lumps!

### STUFFED SHRIMP WITH CRAB 21.95

Jumbo shrimp topped with lump crab stuffing - a match made in Heaven!

### SEA SCALLOPS 23.95

Only the best "dry packed" scallops with no preservatives for this sweet treat—broiled or fried.

### PAN-SEARED SHRIMP & SCALLOPS OVER LOBSTER RISOTTO\* 23.95

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\* 19.95

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.



## THE LOBSTER ROLL

All lobster rolls are served with one side and collection.

### MAINE-LY LOBSTER ROLL 25.95

### WARM SEABREEZE LOBSTER ROLL 26.95

### BLT LOBSTER ROLL 26.95

### BUTTERY GARLIC LOBSTER ROLL 26.95

LOBSTA-GALIC-BUTTA

### CHIPOTLE LOBSTER ROLL 26.95

## SALADS

SALADS MADE TO ORDER WITH THE FRESHEST PRODUCE, HOUSE-MADE DRESSINGS & SEASONAL INGREDIENTS.

### GREEN GODDESS CHOPPED SALAD 19.95

Our version of this light, creamy classic dressing has a special blend of fresh herbs tossed with chopped Spring mix, carrots, celery, green onions, dried cranberries, green apples and crumbled bleu cheese, with your choice of grilled chicken, shrimp or salmon.

### CAESAR SALAD 18.95

Crisp Romaine tossed in our house-made Caesar dressing with shredded parmesan and croutons, with your choice of grilled chicken, shrimp or salmon.

### SEAFOOD COBB SALAD 24.95

Grilled Shrimp and Salmon, bacon, hard boiled egg, crumbled blue cheese, tomato and mixed greens.

### BLEU CHEESE WEDGE 18.95

Crisp iceberg topped with our Bleu Cheese dressing, crumbled bacon, and Sunflower Seeds, with your choice of grilled chicken, shrimp or salmon.

### LOBSTER SALAD 24.95

Sweet lobster meat, cucumber, avocado, red onion, tomato, and croutons, tossed with Green Goddess dressing and served over romaine lettuce.

## SANDWICHES & MELTS

All sandwiches come with one side and collection.

### CRAB CAKE SANDWICH 19.95

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 SHRIMP WRAP 15.95

Grilled shrimp, bacon, avocado, lettuce, tomato, onion, and chipotle mayo.

### CRAB AVOCADO MELT 19.95

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.

### CHICKEN PARM MELT 14.95

Hand-breaded crispy chicken, marinara, melted provolone, served on toasted Ciabatta bread



## 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 13.95

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 14.95

Cause everything's better with bacon!

### CRABBY JACK BURGER 17.95

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

### PATTY MELT 14.95

Smothered with sautéed onions, swiss cheese, and thousand island dressing, served on toasted rye bread

### CALIFORNIA BURGER 13.95

Avocado, special cheese blend, Chipotle mayo

ADD-ONS

Bacon \$2.00  
Sautéed Onions \$1.00  
Sautéed Mushrooms \$1.00

American \$1.00  
Cheddar \$1.00  
Swiss \$1.00

Provolone \$1.00  
Blue Cheese \$1.00  
Monterey Jack \$1.00

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 March 2020



## 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

## 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  
CHEFS 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.

ADD SOUP TO ANY SANDWICH OR SALAD FOR JUST 4.95

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.



# HAND CRAFTED SPECIALS STARTING AT \$18.95



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)

**19.95**

## CHICKEN MARSALA

Sauteed chicken breast, fresh mushrooms, basil, garlic, in an imported Marsala wine sauce. Served over linguine. (one side)

**19.95**



## CHICKEN PARMESAN

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

**19.95**

## 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.

**24.95**

## GRANDMA'S OVEN MEATLOAF

Age-old recipe meatloaf with mashed potatoes & mushroom gravy. (one side)

**18.95**

## BBQ RIBS

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

**24.95**

## 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)

**19.95**

## 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.

**23.95**

## 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)

**20.95**

## 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)

**22.95**

## PORK CHOP MARTINI

Lightly breaded pork chops sauteed with green olives, hot peppers & parmesan cheese with our special martini sauce!

**19.95**



## 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)

**21.95**

## SALMON EN CROUTE

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

**19.95**

## TUSCAN TILAPIA

Broiled fresh filet of Tilapia served over rice, topped with sauteed sun-dried tomatoes, fresh spinach, sliced olives, and wine cream sauce

**19.95**

## LINGUINE WITH CLAMS

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

**19.95**

## 1LB SNOW CRAB LEGS

Served with drawn butter.

**24.95**

## 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.

**21.95**

## FRIED FLOUNDER

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

**22.95**

## GARLIC SHRIMP SCAMPI

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

**19.95**

## COCONUT SHRIMP

Home-made Coconut Shrimp, fried golden brown, served with fresh pineapple salsa and sweet-n-sour sauce.

**19.95**

## SHRIMP & BROCCOLI ALFREDO

Sauteed shrimp, fresh basil, garlic, fresh broccoli florets in a creamy alfredo sauce. Served over linguine (one side)

**22.95**



casual, coastal comfort food

SUMMER'S  
HERE  
ALL YEAR