

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 MENUS - WED & THUR

SEPTEMBER LOBSTER PALOOZA

Featuring Special Price LOTSA 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 "ticky-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 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 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.

GRAND CENTRAL OYSTER STEW 12.95

Reminiscent of NYC's legendary Grand Central Station Oyster Bar, authentically presented and baked 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 Ramothorn Bays, hand-picks middle-necks especially for us—right-size 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 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.

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 ENDAVOR

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 34.95

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

SEA SCALLOPS 34.95

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

SEAFOOD AU GRATIN 29.95

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

CRAB NORFOLK 34.95

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

CRAB-STUFFED SHRIMP 32.95

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

SALMON OSCAR* 34.95

Broiled salmon topped with crab, asparagus and Hollandaise sauce over mashed potatoes.
Chicken Oscar* 26.95

SIGNATURE ENTREES

KEY WEST SALMON & SHRIMP* 29.95

Grilled with Key West seasoning and served with sautéed spinach and citrus rice infused with Meyer Lemon Olive Oil.
Chicken & Shrimp* 22.95

SEAFOOD JAMBALAYA* 25.95

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

BAKED SHRIMP CARBONARA* 24.95

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

PASTA DI MARE* 24.95

Middle-neck clams, shrimp, and scallops sautéed with Marinara sauce and served over linguine.

SHRIMP WITH CRAB FRIED RICE* 24.95

Pan-seared Shrimp drizzled with Teriyaki Glaze, served with our famous Crab Fried rice & broccoli.

BLACKENED SALMON 25.95

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 SELECTIONS AND PRICING.
SNOW CRAB - 1 LB ENTREES - 11 LB ADD-ON
KING CRAB - 1 LB ENTREES - 11 LB ADD-ON



LOTS-A-LOBSTA

LOBSTER TAIL MARKET

MAINE COLDWATER LOBSTER TAIL

0 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 6.95

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* 34.95

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

COMBOS & BEEF

BROILED SEAFOOD COMBINATION 33.95

Crab-stuffed shrimp, Clams Casino, scallops, and fresh fish... broiled to perfection!
With Lobster Tail \$market

FRIED FISHERMAN'S FEAST 32.95

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 scallop butter, served with redskin mashed potatoes and asparagus.

MIXED GRILL* 29.95

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 flat 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 2 pm.

HANDCUT FILET MIGNON

6 oz. 26.95 9 oz. 34.95
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, FRIED, OR WEST COAST OR BLACKENED.
*Served with house-made 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)
BLUB CHEESE WEDGE (Add \$4)
COLL 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, 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.



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 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)

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 our 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

