



chowder HOUSE

Please Note!

ALL FISH & SHELLFISH CAN BE BROILED OR GRILLED

with Parsley Red Potatoes and Market Vegetable, with Herb Buerre Blanc

MARKET PRICE

ADD FRESH JUMBO LUMP CRAB BÉARNAISE to any market fish \$8.00

DAILY SPECIALS

Served with your choice of Chowder or Salad:

SUNDAY

Three-Course Lobster Dinner \$35.00

MONDAY

Fish & Chips \$15.95

TUESDAY

Linguine & Clams \$19.95

WEDNESDAY

Fried Oyster Dinner \$19.95

THURSDAY

Crab-Stuffed Shrimp \$21.95

HOUSE CHOWDERS

Ask your server about taking a PINT: \$10.50 or QUART: \$20.00 of our housemade soup home today!

NEW ENGLAND CLAM cup... \$5.95 bowl... \$8.75

MANHATTAN CLAM cup... \$5.95 bowl... \$8.75

RHODE ISLAND "LIGHT" CLAM cup... \$5.95 bowl... \$8.75

CHOWDER FLIGHT why choose? taste all three varieties ... \$9.00

APPETIZERS

FOR EVERYONE AT THE TABLE TO SHARE

FRESH FRIED CLAM STRIPS	\$9.00
RHODE ISLAND CALAMARI lemon aioli, giardiniera, marinara	\$11.00
1/2 LB. PEEL & EAT SHRIMP old bay, garlic butter	\$13.00
TUNA TARTARE avocado, cirspy shallots, soy mirin sauce, crispy chips	\$15.00
MUSSELS MARINIÈRE white wine, shallots, lemon, cream	\$14.00
CHARGRILLED OYSTERS (6 pcs) parmesan, garlic butter	\$14.00
JUMBO LUMP CRAB CAKE fennel, grapefruit-arugula salad, grain mustard sauce	\$18.00
1ST PLACE "HANGOUT OYSTER COOKOFF" HUGO'S AWARD-WINNING OYSTERS ROCKEFELLER (6 pcs) spinach, bacon, parmesan, béchamel, pernod	\$16.00

SALADS

+ CHICKEN - \$8.00 + SHRIMP - \$10.00 + SALMON - \$12.00

HOUSE tomato, radish, grilled corn, avocado, onion herb buttermilk ranch, house vinaigrette or blue cheese	\$9.00
TRADITIONAL CAESAR SALAD	\$8.00
ARUGULA SALAD beets, crisp parma ham, parmesan	\$8.00
ICEBERG WEDGE tomato, onion, blue cheese, bacon, blue cheese dressing	\$10.00
C&S CHOPPED hearts of palm, bacon, egg, blue cheese, tomato, cherry peppers, red onions, dill-shallot vinaigrette	\$12.00
LOBSTER COBB romaine and iceberg lettuces, lobster, avocado, egg, bacon, tomato, blue cheese, herb buttermilk ranch	\$26.00
WEST INDIES CRAB SALAD fresh gulf jumbo lump crab marinated in oil & vinegar, sweet onions, iceberg lettuce, heirloom tomato, avocado	\$20.00

SMALL PLATES

CRISPY CAULIFLOWER ras el hanout, yogurt	\$8.00
CRAB & AVOCADO TOAST hearts of palm, fine herbs	\$12.00
SEARED TUNA cucumber, tomato & ginger salsa, soy caramel	\$12.00
CHARRED OCTOPUS arugula, olives, preserved lemon vinaigrette, harissa	\$12.00
DEILED EGGS (4 pcs) pastrami smoked salmon, trout roe, crispy rye crumbs	\$9.00
WARM BEETS & GOAT CHEESE pistachios, citrus vinaigrette	\$12.00

LIVE MAINE LOBSTERS

1 1/4 LB. LOBSTER DINNER steamed or broiled; served with fries & slaw MARKET PRICE	1 1/4 LB. LAZY LOBSTER out of shell, garlic butter; served with fries & slaw MARKET PRICE
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SEAFOOD PLATTERS

FRIED JUMBO SHRIMP (8 pcs) fries & slaw	\$21.00
FRIED GULF OYSTERS (10 pcs) fries & slaw	\$24.00
FRIED FRESH CLAM STRIPS fries & slaw	\$19.00
FRIED COMBO PLATTER shrimp (4) and gulf oysters (4); fries & slaw	\$22.00
FRIED FISHERMAN'S PLATTER cod, shrimp (4), oysters (4), fresh clam strips; fries & slaw	\$30.00
BROILED FISHERMAN'S PLATTER cod, shrimp (4), and scallops (2); parsley red potatoes, market vegetable, herb buerre blanc	\$28.00

ACCOMPANIMENTS

STEAK CUT FRIES	\$5.00
PARSLEY RED POTATOES	\$6.00
GINGER SESAME SPINACH	\$6.00
MARKET VEGETABLE	\$6.00
VEGETABLE BASMATI RICE	\$5.00

SPECIALTIES

GINGER-SCALLION STEAMED CHILEAN SEA BASS... sesame spinach and oyster mushrooms, jasmine rice, soy-sherry broth	\$34.00
PAN SEARED FAROE ISLAND SALMON sugar snap peas, shiitake mushrooms, baby heirloom tomaotes, soy-ginger vinaigrette, jasmine rice	\$26.00
GENUINE GULF GROUPER & JUMBO LUMP CRAB... blackened grouper, jumbo lump crab, vegetable basmati rice, cajun buerre blanc	\$38.00
PARMESAN CRUSTED FLOUNDER spaetzle, zucchini, corn, oil cured tomatoes	\$30.00
PAN SEARED SCALLOPS manchego & truffle grits, edamame salsa, warm bacon vinaigrette	\$28.00
8 OZ. FILET parsley red potatoes, market vegetable	\$34.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.