

HOUSE CHOWDERS

Take 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

SALADS

ADD FRIED OYSTERS: \$12.00	ADD SALMON: \$12.00	ADD CHICKEN: \$8.00
HOUSE (herb buttermilk ranch, house vinaigrette, or blue cheese dressing).....	\$8.00	
tomato, radish, carrot, onion		
TRADITIONAL CAESAR.....	\$8.00	
ICEBERG WEDGE	\$10.00	
tomato, onion, blue cheese, Berkshire bacon, blue cheese dressing		
C&S CHOPPED.....	\$12.00	
hearts of palm, bacon, egg, blue cheese, tomato, cherry pepper, red onions, dill-shallot vinaigrette		
BLUE CRAB LOUIS SALAD.....	\$18.00	
shredded iceberg, hard boiled egg, tomato, louis dressing		
LOBSTER COBB SALAD	\$24.00	
romaine and iceberg lettuce, lobster, avocado, egg, bacon, tomato, blue cheese, herb buttermilk ranch		

SANDWICHES & ROLLS

Served with fries or house salad

ADD BACON: \$2.00 ADD CHEESE: \$1.00

1/2 LB "C.B.S." BURGER BLEND	\$12.00
chuck, brisket, and shortrib with lettuce, tomato, onion, pickle	
BAJA FISH TACOS white sauce, cabbage, cilantro, pico de gallo.....	\$12.50
BLACKENED SHRIMP TACOS white sauce, cabbage, cilantro, pico de gallo.....	\$13.50
CRISPY COD lettuce, pickle, tartar, soft bun.....	\$14.00
CRAB CAKE SANDWICH tartar, lettuce, tomato, sesame seed bun.....	\$18.00
LOBSTER ROLL.....	\$22.00
<i>your choice of preparation: Maine-style (chilled with mayo & celery) or Connecticut-style (warm with drawn butter)</i>	

LUNCH SPECIALTIES

CUP OF CHOWDER & SALAD choice of caesar, house, chopped or wedge.....	\$10.00
BOWL OF CHOWDER & SALAD choice of caesar, house, chopped or wedge.....	\$12.00
FRIED SHRIMP (6 pcs) french fries, cole slaw, cocktail & tartar sauces.....	\$14.00
FISH & CHIPS french fries, cole slaw, lemon.....	\$15.00
TUNA POKE BOWL sushi rice, avocado, seaweed salad, cucumber, radish.....	\$16.00
PAN SEARED FAROE ISLAND SALMON.....	\$18.00
sugar snap peas, baby heirloom tomatoes, shiitake mushrooms, soy-ginger- vinaigrette, jasmine rice	
SAUTÉED BLUE COD.....	\$18.00
warm crab & basmati rice salad, fresh coconut, black pepper-lime relish butter	



chowder
HOUSE

MARKET FISH & SALAD

Boiled, Grilled or Blackened

Fresh Seafood served
with choice of House, Caesar,
Iceberg Wedge or Chopped Salad

DIVER SCALLOPS

Maine, USA
\$18.00

BLUE COD

Maine, USA
\$18.00

SALMON

Faroe Island, Denmark
\$18.00

WHITE SHRIMP

Gulf Coast, USA
\$12.00

CONSUMING RAW OR UNDER-
COOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.