

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 CHICKEN - \$8.00

HOUSE.....	\$9.00
<i>tomato, radish, carrot, onion, choice of dressing (herb buttermilk ranch, house vinaigrette or blue cheese)</i>	
TRADITIONAL CAESAR.....	\$8.00
ICEBERG WEDGE.....	\$10.00
<i>tomato, onion, blue cheese, berkshire bacon, blue cheese dressing</i>	
C&S CHOPPED.....	\$12.00
<i>hearts of palm, bacon, egg, blue cheese, tomato, cherry pepper, red onions, dill-shallot vinaigrette</i>	
LOBSTER COBB SALAD.....	\$24.00
<i>romaine and iceberg lettuces, lobster, avocado, egg, bacon, tomato, blue cheese, herb buttermilk ranch</i>	
WEST INDIES CRAB SALAD.....	\$18.00
<i>fresh gulf jumbo lump crab marinated in oil & vinegar, sweet onions, iceberg lettuce, heirloom tomato, avocado</i>	

SANDWICHES & MORE

Served with fries or house salad | ADD BACON - \$2.00 ADD CHEESE - \$1.00

1/2 LB. "C.B.S." BURGER.....	\$12.00
<i>chuck, brisket and short rib; lettuce, tomato, onion, pickle</i>	
BAJA FISH TACOS.....	\$12.50
<i>white sauce, cabbage, cilantro, pico de gallo, salsa verde</i>	
BLACKENED SHRIMP TACOS.....	\$13.50
<i>white sauce, cabbage, cilantro, pico de gallo, salsa verde</i>	
CRISPY COD SANDWICH.....	\$14.00
<i>lettuce, pickle, tartar, soft bun</i>	
CRAB CAKE SANDWICH.....	\$18.00
<i>lettuce, tomato, tartar, sesame seed bun</i>	
LOBSTER ROLL.....	\$24.00
<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, coleslaw, cocktail & tartar sauces.....	\$14.00
FISH & CHIPS french fries, coleslaw, lemon.....	\$15.00
TUNA POKE BOWL sushi rice, avocado, seaweed salad, cucumber, radish.....	\$16.00
PAN SEARED FAROE ISLAND SALMON.....	\$18.00
<i>sugar snap peas, baby heirloom tomatoes, shiitake mushrooms, soy-ginger vinaigrette, jasmine rice</i>	
BAKED ICELANDIC COD.....	\$18.00
<i>tomato, lemon, capers, dill, white wine, vegetable basmati rice</i>	



chowder
HOUSE

MARKET FISH & SALAD

Boiled, Grilled or Blackened

Fresh seafood served with
your 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.