


Chowder Pot



of Hartford

Raw Bar

*Clams.....	1.75 ea.....	18.00 dozen
*Oysters.....	2.25 ea.....	23.00 dozen
Jumbo Shrimp (<i>in the shell</i>).....	2.75 ea.....	28.00 dozen

Chowder & Soup

New England Clam Chowder.....	3.75 cup.....	4.75 bowl
Rhode Island Clam Chowder.....	3.75 cup.....	4.75 bowl
Lobster Bisque.....	5.00 cup.....	6.00 bowl
French Onion Soup.....		6.00

Appetizers

Stuffed Mushrooms.....	9.00
<i>shrimp, crab, cream cheese stuffing</i>	
Fried Calamari.....	11.00
<i>with hot peppers add 1.00</i>	
Poppy Jon Shrimp.....	12.00
<i>stuffed with mozzarella, wrapped in bacon</i>	
Clams Casino.....	11.00
<i>bacon, onion, pepper & parmesan topping</i>	
Onion Rings.....	8.00
<i>with spicy remoulade</i>	
Fried Lobster Tail.....	18.00
<i>with sweet chili aioli</i>	
Shrimp Cocktail.....	12.00
<i>with cocktail sauce and lemon</i>	
Wings (<i>choice of sauce</i>).....	14.00
<i>buffalo, bbq, teriyaki, or honey & spice</i>	

Fried Mozzarella.....	6.00
<i>with marinara sauce</i>	
Buffalo Shrimp.....	12.00
<i>panko breading, blue cheese and celery</i>	
Crab Cake.....	9.00
<i>maryland style with lemon pepper aioli</i>	
Stuffed Clams.....	7.00
<i>sausage and clam stuffing, topped with bacon</i>	
Crab Rangoons.....	7.00
<i>crab, shrimp cream cheese filling</i>	
Old Bay Peel & Eat Shrimp.....	12.00
<i>seasoned and steamed in the shell</i>	
Escargot.....	8.00
<i>broiled with garlic butter and puff pastry</i>	
*Steamers.....	priced to market
<i>with natural broth and butter</i>	

Salads

Caesar.....	4.00 side.....	8.00 entrée
House Garden.....	4.00 side.....	8.00 entrée
add grilled chicken.....		7.00
add grilled shrimp.....		8.00
*Seared Tuna & Avocado Salad.....	14.00	
<i>cucumber, red onion, citrus ginger dressing</i>		
*Grilled Salmon Salad.....	15.00	
<i>pecans, mandarin orange, cranberries, rasp. vin.</i>		
Chilled Seafood Salad.....	21.00	
<i>chilled shrimp, lobster and crab</i>		

Dressings

creamy garlic, Italian, ranch, balsamic, blue cheese, lofat zinfandel, clear french, 1000 island, citrus ginger, gorgonzola vin., parmesan peppercorn, raspberry vin.

Lobsters

Chick 1¼ pounds average.....	priced to market
Select 1½ pounds average.....	priced to market
Large 2 pounds average.....	priced to market
Jumbos 2¼ pounds and up.....	priced to market
<i>all live lobsters available steamed or stuffed</i>	
Lazy Man's Lobster.....	29.00
<i>picked meat sautéed in butter or baked with seafood stuffing – add 2.00</i>	
Hot Lobster Roll.....	21.00
<i>picked lobster meat sautéed in butter on a toasted roll</i>	
Lobster Shells & Cheese.....	16.00
<i>pasta & picked lobster baked in a cheddar cheese sauce</i>	
Lobster Tails.....	single 21.00 twin 34.00
<i>broiled with butter or stuffed with seafood stuffing</i>	
all lobster dishes come with a choice of two sides: baked potato, french fries, rice, vegetable or coleslaw substitute one for a side house or caesar salad – add 1.00	

Entrees

	Lite fare	Dinner
Seafood Imperial.....	19.00.....	25.00
<i>shrimp, scallop, lobster, mushroom brandy cream sauce</i>		
Baked Scrod.....	15.00.....	18.00
<i>with butter, lemon, wine & bread crumbs</i>		
Baked Stuffed Shrimp.....	17.00.....	23.00
<i>casserole style with our famous seafood stuffing</i>		
Broiled Scallops.....	21.00.....	27.00
<i>with garlic butter and lemon</i>		
<i>with seafood stuffing add 2.00</i>		
Lobster Stuffed Haddock.....	20.00	
<i>baked and topped with lobster & ritz cracker stuffing</i>		

	Lite fare	Dinner
Jumbo Stuffed Shrimp.....	20.00.....	25.00
<i>individually stuffed with crab & ritz cracker stuffing</i>		
Lazy Crab Casserole.....	15.00.....	22.00
<i>picked blue crab meat, seafood stuffing</i>		
Crab Cakes.....	19.00	
<i>maryland style, lemon pepper aioli</i>		
Crab Sampler.....	25.00	
<i>lazy crab casserole, crab cake & crab rangoons</i>		
Cajun Shrimp & Penne.....	19.00	
<i>seasoned shrimp, broccoli and roasted red peppers in a parmesan cream sauce tossed with penne pasta</i>		

all entrees come with a choice of two sides:
baked potato, french fries, rice, vegetable or coleslaw
substitute one for a side house or caesar salad – add 1.00

Fried Seafood

	Lite fare	Dinner
Clam Strips.....	12.00.....	18.00
Shrimp.....	15.00.....	20.00
Scallops.....	19.00.....	30.00
Calamari.....	13.00.....	17.00
“Fish & Chips”.....	12.00.....	18.00
<i>fresh scrod breaded & deep fried</i>		
Oysters (when available).....	priced to market	
Whole Belly Clams.....	priced to market	
“Pick 2”.....	20.00	
<i>your choice of any “2” of the following: shrimp, scallops, calamari, strip clams, whole bellies, oysters, sole or haddock</i>		

all fried seafood comes with a choice of two sides:
baked potato, french fries, rice, vegetable or coleslaw
substitute one for a side house or caesar salad – add 1.00

Seafood

prepared in any of the following ways:
grilled with teriyaki or sweet chili glaze
broiled with lemon butter sauce or
honey mustard glaze or tomato basil butter
blackened with cajun seasoning

	Lite fare	Dinner
*Salmon.....	17.00.....	24.00
Tilapia.....	13.00.....	18.00
Shrimp.....	14.00.....	20.00
Scallops.....	17.00.....	30.00
Mix & Match.....	29.00	
<i>pick 2 different seafood items (lite fare) and preparation or substitute one seafood for a chicken breast</i>		

all seafood listed above comes with a choice of two sides:
baked potato, french fries, rice, vegetable or coleslaw
substitute one for a side house or caesar salad – add 1.00

Kid’s Meals

up to 12 years old

Chicken Tenders.....	8.00
Steamed Hot Dog.....	5.50
Fried Clam Strips.....	7.50
Shells & Cheese.....	5.00
Penne with Marinara.....	4.50
Grilled Cheese.....	4.50

all kid’s meals come with a choice of one side:
baked potato, french fries, rice, vegetable or coleslaw

Chowder Pot Platters

all platters come with fried sole, shrimp and scallops and your choice of one of the following:

Clam Strips.....	26.00
Calamari.....	25.00
Oysters (when available).....	priced to market
Whole Belly Clams.....	priced to market

all pot platters come with a choice of two sides:
baked potato, french fries, rice, vegetable or coleslaw
substitute one for a side house or caesar salad – add 1.00

Roast Prime Rib

Get it while it lasts!

<i>slow roasted, carved to order with au jus and horseradish</i>	
*Captain’s Cut 18oz.....	35.00
*Mate’s Cut 14oz.....	30.00
*English Cut 10oz.....	22.00

Surf & Turf

add to any cut of prime rib one of the following choices

Shrimp (stuffed or fried).....	add 14.00
Lazy Crab Casserole.....	add 13.00
Scallops (broiled or fried).....	add 17.00
Lobster tail (broiled, stuffed or fried).....	add 18.00

all prime rib comes with a choice of two sides:
baked potato, french fries, rice, vegetable or coleslaw
substitute one for a side house or caesar salad – add 1.00

Steak & Chicken

*NY Strip Steak 12 oz.....	24.00
*Grilled Rib Eye 16 oz.....	29.00
<i>steaks grilled to order</i>	
<i>with sautéed mushrooms or a teriyaki glaze</i>	
<i>or available blackened with cajun spices</i>	

Grilled Chicken Breast.....	12.00	single
	18.00	double

with choice of

bbq sauce, honey mustard or teriyaki glaze

Land & Sea

add to any steak or chicken one of the following choices

Shrimp (stuffed or fried).....	add 14.00
Lazy Crab Casserole.....	add 13.00
Scallops (broiled or fried).....	add 17.00
Lobster tail (broiled, stuffed or fried).....	add 18.00

all above entrees come with a choice of two sides:
baked potato, french fries, rice, vegetable or coleslaw
substitute one for a side house or caesar salad – add 1.00

Beverages

Sodas & Cold Teas (free refills).....2.50

Pepsi, Diet Pepsi, 7 Up, Ginger Ale, Orange, Tonic, Fruit Punch

Block Island Lemon Tea (sweet tea), Tropicana Lemonade

Fresh Brewed Unsweetened Iced Tea

Hosmer Mountain Root Beer (bottle – no refills).....3.00

Juices.....2.00

Apple, Orange, Pineapple, Cranberry, Grapefruit, Tomato

Milk, Chocolate Milk.....2.00

Coffee, Hot Tea, Herbal Tea.....1.75

Bottled Water – Saratoga Sparkling or Still.....2.00

**Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.*

an 18% gratuity will be added to parties of 7 or more

A \$1.50 dessert charge for each person in the party will be added to the check for those parties that bring in cake or dessert