

CHELSEA CHOWDER HOUSE | BAR

==SOUPS==

New England Style Clam Chowder	8
Lobster Bisque with Sherry Crème Fraiche	9
Chef's Soup of the Day	8

==RAW BAR==

Select Market Oysters	Half Dozen 14 Full Dozen 26
Chilled on Half Shell, Cocktail and Mignonette Sauce	
Jumbo Shrimp Cocktail	15
Cocktail Sauce and Fresh Lemon	
Chilled Crab Meat Cocktail	18
Cocktail Sauce and Fresh Lemon	
Chilled Half Lobster Cocktail	16
Cocktail Sauce and Fresh Lemon	
Chelsea Chowder House Signature Seafood Platter	40
Shrimp , Oysters, King Crab Legs, Half Lobster with Cocktail Sauce and Fresh Lemon	

==APPETIZERS==

Grilled Crostini	10
Fresh Tomato and Mozzarella Cheese Melted and Topped with Parmesan Cheese Arugula and Balsamic Vinaigrette	
Fried Calamari	12
Lemon Aioli with Spicy Tomato Sauce	
Steamed Littleneck Clams	16
White Wine, Garlic Butter and Parsley	
Steamed Littleneck Mussels	16
White Wine, Garlic Butter and Parsley	

==Signature Appetizer==

Maryland Style Crab Cakes	14
Cabbage Slaw, Fresh Lemon with Remoulade Sauce	

==SALADS==

Asparagus Salad	12
Chilled Asparagus Tossed with Arugula, Radicchio, Tomato and Lemon Dressing	
Roasted Beet and Goat Cheese Salad	10
Red and Gold Roasted Beets with Petite Greens, Tossed with Balsamic Vinaigrette	
Chelsea Chowder House Salad	10
Candied Walnut Salad with Spring Mix Lettuce, Tomato, Cucumber, Feta Cheese, Tossed with Balsamic Dressing	
Caesar Salad	10
Hearts of Romaine Lettuce, Grape Tomatoes, Croutons, Shaved Parmesan Cheese and Creamy Caesar Dressing	
Chelsea's Iceberg Wedge Salad	10
Crisp Iceberg Wedge with Tomato, Shaved Red Onion, Bacon and Bleu Cheese Dressing	

==ENTREES==

Shrimp Scampi	26
Jumbo White Shrimp Sautéed with Garlic White Wine, Parsley and Butter, Tomatoes, Capers with Fettuccini Pasta	
Crab Louie Salad	26
Lump Crab, Hearts of Romaine Lettuce, Tomato, Avocado, Hard Boiled Egg, Green Onion, Smoked Bacon and Gorgonzola Cheese, Tossed with Thousand Island Dressing	
Fish and Chips	22
Battered and Fried Atlantic Cod, Steak Fries and Cabbage Slaw with Tartar Sauce	
Cedar Plank Salmon	24
Cedar Plank Salmon, with Brussels Sprouts, Bacon and Acorn Squash	
Pan Roasted Chicken	23
Half Roasted Chicken, Roasted Pee Wee Potatoes, Ratatouille, Lemon Herb Pan Jus	
Sea Scallops	32
Pan Seared with Roasted Fingerling Potatoes, Peperonata and Beurre Blanc	

==Chelsea Chowder Signature Dish==

Surf and Turf	50
Grilled 7oz Filet Mignon and Broiled Lobster Tail with Roasted Garlic Mashed Potatoes and Sautéed Mushrooms	

Blackened Barramundi Snapper	26
With Cilantro Poblano Chile Butter, Huitlacoche, Corn, Pepper Succotash and Sweet Potato Puree	
Twin Lobster Tails	48
Buttered Pee Wee Potatoes, Asparagus, Fresh Lemon and Drawn Butter	
Miso Glazed Grouper	28
Braised Grouper Glazed with Miso, Bok Choy, Leek, Scallion, Peppers, Shitake Mushrooms, Daikon and Carrots	
Alaskan Halibut	32
San Marzano Tomato Puree, Whipped Potato, Arugula, Basil and Balsamic Vinaigrette	
12 Ounces Gold Canyon Ranch Angus Rib eye	36
Buttered Asparagus, Roasted Pee Wee Potatoes, Green Peppercorn Sauce	
7 oz Filet Mignon	38
Roasted Garlic Mashed Potatoes and Sautéed Mushrooms	

==Blackboard Daily Specials==

Chef's Daily Specialty Creation	MP
~Inquire with Your Server for Details~	

==SIDES==

Each	5
Pee Wee Roasted Potatoes Seasonal Vegetables Sautéed Mushrooms French Fries Onion Rings Sweet Potato Puree Yukon Mashed Potatoes Macaroni & Cheese	

==DESSERTS==

Classic Mud Pie Crème Brulee Flourless Chocolate Cake Warm Bread Pudding Seasonal Fruit Cobbler	10
Ice Cream : Vanilla Chocolate Strawberry	A la mode 3 Three Scoops 8

consumer advisory: certain items are served raw, undercooked or may have raw products as part of its preparation. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.