



SOUPS

- NEW ENGLAND STYLE CLAM CHOWDER** 10
- LOBSTER BISQUE** 11
sherry crème fraîche
- CHEF'S SOUP OF THE DAY** 9

RAW BAR

- SELECT MARKET OYSTERS**
HALF DOZEN 14 | FULL DOZEN 26
chilled on half shell, cocktail and mignonette sauce
- JUMBO SHRIMP COCKTAIL** 16

APPETIZERS

- FRIED CALAMARI** 15
lemon aioli with spicy tomato sauce topped with parmesan cheese, basil and tomato
- STEAMED LITTLENECK CLAMS** 17
white wine, garlic butter and parsley
- STEAMED LITTLENECK MUSSELS** 17
white wine, garlic butter and parsley
- MARYLAND STYLE CRAB CAKES** 15
cabbage slaw, fresh lemon with remoulade sauce
- SPINACH ARTICHOKE DIP** 13
served with tri-color corn tortilla chips
- SMOKED CHICKEN QUESADILLA** 14
aged cheddar, monterey jack, cilantro, pico de gallo, fire roasted salsa, avocado crema

SALADS

- CHELSEA CHOWDER HOUSE SALAD** 11
candied walnut salad with spring mix lettuce, tomato, cucumber, feta cheese, tossed with balsamic dressing
- CAESAR SALAD** 12
hearts of romaine lettuce, croutons, shaved parmesan cheese and creamy caesar dressing
CHICKEN | 18 SMOKED SALMON | 20 SHRIMP | 22
- CHOPPED CHINESE CHICKEN SALAD** 17
shredded oven roasted chicken, petite asian greens, napa cabbage, julienne peppers, green onions, fresh orange segments and crispy wontons tossed with sesame oriental dressing
- CALIFORNIA CHOPPED COBB SALAD** 18
romaine hearts, grilled chicken breast, tomatoes, avocado, hard boiled egg, double smoked bacon, Gorgonzola cheese, cilantro jalapeno dressing

SIDES

- EACH 7**
Sautéed Mushrooms | French Fries | Onion Rings
Yukon Mashed Potatoes | Macaroni & Cheese

BURGERS AND SANDWICHES

sandwiches include choice of one
fresh fruit | coleslaw | fresh kettle chips | french fries | substitute a cup of soup for \$4.00

C DECK CLUB SANDWICH	15
oven roasted turkey breast, natural ham, Swiss cheese, double smoked bacon, lettuce, tomatoes, mayonnaise, toasted sour dough	
CHICKEN BREAST SANDWICH	16
roasted red pepper, arugula, mozzarella, roasted garlic aioli, ciabatta	
QUEEN BURGER	15
angus beef patty, white cheddar cheese, with lettuce, tomato and red onion on a brioche bun	
SPICY PATTY MELT	16
angus beef patty, bacon, sautéed onions, cheddar cheese and chipotle aioli on a marble rye bread	
AVOCADO BACON BURGER	17
angus beef patty, avocado, bacon, swiss cheese, lettuce, onion and tomato on a brioche bun	
LONDON BURGER	17
angus beef patty, smoked bacon, fried egg and mustard aioli on a brioche bun	

CHELSEA CHOWDER SIGNATURE DISH

SURF AND TURF 50

grilled 7ounces filet mignon and broiled lobster tail
with roasted garlic mashed potatoes, sautéed mushrooms, asparagus, peppercorn demi

ENTREES

SHRIMP SCAMPI	26
jumbo white shrimp sautéed with garlic white wine, parsley and butter, tomatoes, capers, with fettuccini pasta topped with parmesan cheese	
FISH AND CHIPS	23
battered and fried atlantic cod, french fries and red pepper slaw with tartar sauce	
CEDAR PLANK SALMON	26
cedar plank salmon, with brussels sprouts, bacon and acorn squash	
PAN ROASTED CHICKEN	25
half roasted chicken, roasted pee wee potatoes, ratatouille, lemon herb pan jus	
12 OUNCES GOLD CANYON RANCH ANGUS RIB EYE	36
buttered asparagus, roasted pee wee potatoes, green peppercorn sauce	
SPAGHETTI AND MEATBALLS	18
traditional style with san marzano tomato sauce, parmesan and basil	
CHICKEN CARBONARA	20
cheese filled tortellini pasta, sautéed chicken, garlic, peas, pancetta, tomato, parmesan and basil tossed with a wine cream sauce	
BAJA FISH TACOS	20
beer battered fish, cabbage slaw, avocado spread and chipotle cream in a corn tortillas	
CLASSIC MACARONI AND CHEESE	14
creamy and cheesy with a toasted crust	

DESSERTS

EACH 12	
classic mud pie crème brulee flourless chocolate cake warm bread pudding	
ICE CREAM ala mode 4 three scoops 9	
vanilla chocolate strawberry	

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.