



..... **WINE COCKTAILS** .....

Elderflower Royale 14.  
vodka, elderflower, lemon & prosecco

Aperol Spritz 14.  
prosecco, Aperol & orange

Sangria 14.  
red wine, Hanger 1 vodka

..... **HIGHBALL** .....

Tom Collins 14.  
50 Pounds gin, lemon & club soda

Paloma 14.  
Maestro Dobel tequila, grapefruit & club soda

Ginger Pineapple Mojito 15.  
Atlantico Reserva rum, ginger liqueur,  
pineapple juice, soda, muddled mint & lime

Rum Punch 14.  
Diplomático Añejo, lime & nutmeg

..... **ROCKS** .....

Negroni 15.  
Hendrick's gin, sweet vermouth & Campari

Moscow Mule 14.  
Russian Standard vodka, ginger beer & lime

Old Fashioned 15.  
bourbon, bitters & orange

Spicy Margarita 14.  
Milagro Silver tequila, Cointreau, lime & jalapeño

..... **UP** .....

Manhattan 16.  
rye whiskey, sweet vermouth & bitters

Lemon Drop 15.  
Tito's vodka, Cointreau & lemon

Cosmopolitan 14.  
Chopin vodka, Cointreau, cranberry & lime

Hemingway Daiquiri 14.  
Atlantico Platino rum, Luxardo maraschino,  
grapefruit & lime

**RAW BAR**

Atlantic oysters 3.50 ea  
littleneck clams 2.50 ea  
chilled poached mussels 10.

jumbo shrimp 4.25 ea  
half chilled lobster 19.

**SHELLFISH PLATTERS**

medium 52.  
large 85.  
royal 125.

classic mignonette  
cocktail sauce  
hot horseradish  
lemon & saffron aioli

**CHOWDERS**

butternut squash chowder / diced apple, pumpkin seeds & pumpkin oil 14.

New England style clam chowder 15.

Manhattan style blue crab chowder 15.

chowder sampler of the above 3 18.

shellfish chowder 18.

**APPETIZERS**

iceberg lettuce salad / red onion, pumpernickel croutons & choice  
of buttermilk, blue cheese or balsamic dressing 15.

mixed greens & shaved vegetable salad /  
citrus verjus vinaigrette 16.

roasted baby beet salad / warm goat cheese & date vinaigrette 17.

crispy calamari / marinara & saffron aioli 16.

spicy steamed Holland mussels / sourdough croutons  
app 16. / entrée with fries 28.

scallop ravioli / white wine sauce & herbs 19.

organic Skuna Bay salmon tartare / capers, cucumber & lemon cream 16.

crab cake / spicy rémoulade & house slaw 1pc 18. / 2pcs 36

crispy fried clams & watercress salad / shaved vegetables  
& warm champagne vinaigrette 18.

**COMPOSED MAINS**

lobster roll / house slaw 29.

Chatham cod / potato chip crust, spinach  
& mustard sauce 32.

peppered tuna steak frîtes / seasoned fries 36.

East Coast fluke / green beans & lemon caper brown butter sauce 32.

organic Skuna Bay salmon / green & yellow squash, eggplant purée  
& salmon roe 32.

crab lasagna / béchamel, marinara & blue crab 28.

linguini / clams, shrimp, pancetta, white wine & cipollini onions 32.

pan roasted sea scallops / braised short rib & mascarpone tortellini,  
root vegetables & pickled kale stems 36.

skate schnitzel / lemon & herb butter sauce, chopped herbs  
& warm potato salad 30.

roast chicken / polenta, maitake mushrooms, baby carrots  
& chicken jus 29.

grilled skirt steak / kale, parsley, green peppercorn chimichurri  
& seasoned fries 36.

**SIMPLE MAINS**

jumbo shrimp 30.

fluke 30.

tuna steak 35.

Skuna Bay salmon 30.

skirt steak /

Chowder House steak sauce 35.

Maine lobster 28. per pound

**SIDES**

9.

mac & cheese

Chowder House slaw

horseradish mashed potatoes

Brussels sprouts

green beans

garlic-chili spinach

seasoned fries