



U.S.S. Chowder Pot III

Appetizer — Choice of One for the Group

House Garden Salad, Cup of New England or Rhode Island Chowder

Entrees — Choice of Three

Seafood

Seafood Imperial - shrimp, scallops & lobster in a brandy cream sauce

Boston Baked Scrod - topped with crushed garlic & cheddar croutons, and baked in lemon, wine & butter

Baked Stuffed Sole - rolled with "Ritz Cracker" shrimp and crab stuffing and topped with a wine & butter sauce

Broiled Sole - with white wine & butter

Broiled Scallops - served in a scampi butter sauce

Baked Stuffed Shrimp - A HOUSE FAVORITE! - we stuff the entire dish with our house made seafood stuffing

Walnut & Honey Dijon Encrusted Salmon - baked North Atlantic Salmon, topped with honey Dijon & crushed walnuts

North Atlantic Salmon - baked with a lemon/lime & dill butter

Chicken

Baked Stuffed Breast of Chicken - stuffed with our apple cranberry stuffing & topped with a creamy supreme sauce
Chicken Marsala - egg battered breast of chicken topped with mushrooms & onions sautéed in a marsala wine sauce
Chicken Picatta - egg battered & sautéed chicken served with a lemon & wine cream sauce then topped with capers

Prime Rib

English Cut Slow Roasted Prime Rib - 10 oz cut of prime rib served with au jus (additional \$2.00)

Vegetarian

Eggplant Parmesan - a layered casserole of eggplant, marinara sauce and mozzarella & parmesan cheeses

Dessert — Choice of One for the Group

Apple Crisp - served with a whipped cream topping

NY Style Cheesecake - served with strawberries & a whipped cream topping

All entrees are served with the chef's choice of potato & vegetable, hot rolls with honey butter glaze, fountain drinks, regular & decaf coffee, and hot & iced teas. Please advise us prior to your reservation date of any allergies (e.g. gluten-free) so that we can best accommodate your group.

