

MARBLEHEAD



CHOWDER HOUSE

CASUAL & COASTAL & COMFORT FOOD

Join Our Captain's Club

OUR EXCLUSIVE LOYALTY CLUB



ALL ACTIVE MEMBERS ENJOY EXCLUSIVE "MEMBERS ONLY" PROMOTIONS



FREE MEMBERSHIP
Sign up today and receive a free membership card and a welcome card up to \$20 off!

POINTS REWARDS
YOU'LL RECEIVE 1 POINT PER DOLLAR SPENT, SO VISIT FREQUENTLY AND BE REWARDED! \$20 REWARD CERTIFICATE EACH TIME YOU REACH 300 POINTS.

ANNUAL GIFTS
*BIRTHDAY REWARDS UP TO \$25 OFF
*ANNIVERSARY REWARDS UP TO \$25 OFF

MONTHLY EMAILS
*VALUABLE EMAILS WITH MEMBERS ONLY PROMOTIONS
*MONTHLY \$50 DINNER FOR 2 WINNERS

TOP TIER REWARDS
*SEMI ANNUAL TOP MEMBERS-ONLY MAILINGS
*TOP MEMBER APPRECIATION HOLIDAY GIFTS AND MORE.....

ENDLESS AWARDS AWAIT YOU!

BONUS POINTS OPPORTUNITIES ON CERTAIN HOLIDAYS AND OTHER SPECIAL OCCASIONS.

1 Membership per household. Must maintain active account status with at least 1 verified visit annually. Please present your card or download the Royalty Rewards Member app!

IN 2023, NEARLY \$400,000 IN FREE FOOD GIVEN TO OUR MEMBERS!

Join our Captain's Club today so you can start benefiting.

THE US DEPARTMENT OF HEALTH RECOMMENDS EATING TWO SERVINGS OF SEAFOOD A WEEK. THE AVERAGE AMERICAN EATS LESS THAN ONE SERVING OF SEAFOOD PER WEEK. NEED HELP GETTING ANOTHER WEEKLY SERVING? HEAD TO MARBLEHEAD CHOWDER HOUSE!

MARBLEHEAD MOORINGS

OUR MISSION

To provide a great place for our employees to work, enabling them to prepare and serve delicious food in a warm, friendly and efficient manner. We want to assure you, our guest, of a memorable visit and encourage you to tell your friends and return often.

OUR ENDEAVOR

Let your light shine among men, that they may see your good deeds and praise your Father in heaven.

Matthew 5:16

OUR GUARANTEE

Your satisfaction is guaranteed or we will make suitable amends.

WWW.MARBLEHEADCHOWDERHOUSE.COM

COMING EVENTS

MARCH
OPEN ON EASTER, MARCH 31ST FROM 11-7



APRIL
Our Anniversary Month. Celebrating with Succulent Savings and Throwback Pricing



MAY MOTHER'S DAY
OPEN ON MOTHER'S DAY, MAY 12TH, FROM 11-8. CELEBRATING MOMS WITH VALUABLE SAVINGS CERTIFICATES!



JUNE UNFORGETTABLE FATHER'S DAY
OPEN ON FATHER'S DAY, JUNE 16TH, FROM 11-8. CELEBRATING DADS WITH VALUABLE SAVINGS CERTIFICATES!



JULY LOBSTER DAZE ARE HERE AGAIN! (SUNDAYS, MONDAYS, & TUESDAYS)
AND PEEL & EAT SHRIMP SPECIALS/ CARRYOUT CLAM BAKES



APPETIZERS

CLAMS CASINO 10.95

A recipe that we made famous! A top seller.

FRIED CALAMARI 12.95

Hand-cut, then gently dusted with our zesty seasonings, served with Marinara dipping sauce.

FIRECRACKER SHRIMP 11.95

Crispy Fried Jumbo Shrimp tossed in Sweet Thai Chili Sauce and topped with black sesame seeds. Great with Firecracker Calamari 12.95

STEAMED CLAMS 11.95

Tender middlenecks delivered "lickity-split" from Clams Direct, VA (See RAW BAR) Sweet! Sautéed with marinara or white wine garlic butter add \$2

LOBSTER RISOTTO BALLS 9.95

Lobster pieces, Arborio rice, scallions and sweet, red pepper gently fried and served with Lobster Cheese dipping sauce.

LOBSTER CHEESE PIEROGIES 9.95

Home-made potato & cheese pierogies served with lobster flavored cheese sauce for dipping.

WARM CRAB DIP 12.95

Baked until bubbly and served with fresh veggies and crispy toasted crostini.

CRAB PIEROGIES 19.95

Home-made potato & cheese pierogies sautéed with bacon, onions, and lump crab. Served with horseradish crème fraîche.

ULTIMATE APPETIZER 24.95

A sampling of our Lobster Cheese Pierogies, Calamari, Clams Casino, and Lobster Risotto Balls

CRAB SPRING ROLLS 14.95

Lump crab, peppers, onions, & cheddar, served with Firecracker Sauce

LOBSTER & SHRIMP NACHOS 19.95

Lobster meat, shrimp, lobster cheese sauce, jalapenos, olives, pico de gallo, & sour cream

CHICKEN WINGS (6) 12.95

Mild, Hot, Thai Chile, or Crabby Style (+\$4)

SESAME TUNA BITES 11.95

Fresh tuna coated with sesame seeds and pan-seared. Served with honey ginger teriyaki sauce

RAW BAR

FRESH SHUCKED OYSTERS \$market

A variety offered from all three coasts. See Oyster Boards for Today's Fresh Oyster features.

SHRIMP COCKTAIL 11.95

Plump, sweet, jumbo beauties!

JUMBO LUMP CRAB COCKTAIL 16.95

Chilled Jumbo Lump Crab served with our zesty cocktail sauce.

CLAMS ON THE HALF SHELL

Middleneck 1.25 ea / Topneck 1.75

Bagwell Enterprises (Clams Direct) in Virginia between the Chesapeake and Ramshorn Bays, hand-picks middlenecks especially for us—right sized and tender!

EXTRAVAGANZAS

SPECTACULAR RAW BAR SAMPLERS!

REGULAR 49.95

Six each oysters, clams, and jumbo shrimp plus jumbo lump crabmeat.

SUPREME 94.95

One dozen each oysters, clams, and shrimp with jumbo lump crabmeat and a one-pound chilled whole lobster. A raw bar fit for a king!



CHOWDERS & STEWS

LOBSTER BISQUE 6.95

"The Aristocrat of Soups" from an age-old recipe (Shot of Sherry \$1.)

CHOWDER DU JOUR 6.25

Depends on what's good from the boat, garden, meat truck and spice rack.

NEW ENGLAND SEAFOOD CHOWDER 6.25

Lotsa fresh fish and clams, the "white stuff" served with Westminster Oyster Crackers.

GRAND CENTRAL OYSTER STEW 12.95

Reminiscent of NYC's legendary Grand Central Station Oyster Bar, authentically presented and served with Westminster Oyster Crackers.

BAKED FRENCH ONION SOUP 6.95

Our four-cheese blend melts over this crock full of onions, beef stock and a liberal dose of sherry.



BASKETS



INCLUDES SKIN ON FRIES AND HOMEMADE SLAW.

PATRIOT'S FISH & CHIPS 17.95

America's Oldest Brewery lends us their Lager for our crispy beer-battered haddock.

BEER BATTERED SHRIMP 18.95

Jumbo Shrimp fried with our Yuengling Lager beer batter.

FRIED OYSTERS 19.95

Plump, hand-dusted & fried golden brown. Rave reviews!

LOBSTER RISOTTO BALLS 15.95

Lobster pieces, Arborio rice, scallions and sweet, red pepper gently fried and served with Lobster Cheese dipping sauce.

FRIED CLAM STRIPS 16.95

Thick cut Atlantic Surf Clams, breaded and deep fried
As Appetizer 10.95

PIES



TASTY STAPLES SINCE OPENING. COZY COMFORT FOOD MADE RIGHT HERE WITH FLAKY CRUSTS. INCLUDES ONE SIDE.

MAINE LOBSTER PIE 24.95

A sweet treat - Lobster & potatoes in a rich sauce. Our best seller!

GRANDMA ARTZ'S CHICKEN PIE 17.95

A comfort food classic, white meat chicken breast with peas, carrots, corn, green beans, and potatoes baked in a creamy sauce and topped with a flaky pie crust.

BLUE PLATE SPECIALS

ENTREES with SALAD for \$20.00 or less

NEW ENGLAND BAKED COD 19.95

Fresh Flaky Cod baked with buttery Ritz cracker crumb topping and served with a baked potato.

SALMON EN CROUTE 19.95

Tender salmon, spinach and our four-cheese blend, enrobed in flaky puff pastry and served atop Lobster cream sauce.

FILET MIGNON CHOP STEAK 18.95

Fresh-ground filet smothered in sautéed mushroom au jus, topped with crispy onion rings and served with redskin mashed potatoes.

CHICKEN PARMESAN 18.95

A Chowder House Favorite with melted Provolone and marinara sauce over linguine.

GARLIC SHRIMP SCAMPI 19.95

Jumbo shrimp with sliced garlic, butter, grape tomatoes and fresh basil tossed with Linguine.

LINGUINE WITH WHITE CLAM SAUCE 18.95

8 clams sautéed in white wine garlic butter over linguine pasta.

GREEN GODDESS CHOPPED SALAD 18.95

House-made Green Goddess dressing tossed with chopped spring mix, carrots, celery, green onions, dried cranberries, green apples and crumbled bleu cheese and served with grilled chicken.

GLUTEN SENSITIVE MENU OPTIONS AVAILABLE.
Please inform your server of any food allergies prior to ordering.



ENTREES INCLUDE CHOICE OF TWO SIDES EXCEPT WHERE NOTED WITH *

CHOWDER HOUSE TRADITIONS

OUR FAMOUS CRAB CAKES 32.95
Acclaimed by people far and wide~they love our lumps! Tons sold annually.

SEA SCALLOPS 29.95

The best "dry packed" scallops served broiled or fried.

SEAFOOD AU GRATIN 26.95

Shrimp, scallops, crab and Alaskan cod baked in a sherry cream sauce and topped with melted Monterey Jack cheese.

CRAB NORFOLK 32.95

Lump crabmeat baked in butter and our special seasonings, highlighted by crab, crab, crab.

CRAB-STUFFED SHRIMP 29.95

Tender shrimp topped with lump crabmeat stuffing ~ a match made in heaven!

SALMON OSCAR* 32.95

Broiled salmon topped with crab, asparagus and Hollandaise sauce over mashed potatoes. Chicken Oscar* 24.95



LOTS-A-LOBSTA

LOBSTER TAIL MARKET

MAINE COLDWATER LOBSTER TAIL

6 oz. \$market Twin 6 oz. Tails \$market
The best we can get... Sweet, tender meat from the Northeast.

GIANT LOBSTER TAIL \$market

Size and origin vary depending on what the ocean has to offer.

KEY WEST SALMON & SHRIMP* 26.95

Grilled with Key West seasoning and served with sautéed spinach and citrus rice infused with Meyer Lemon Olive Oil.

Chicken & Shrimp* 19.95

CHICKEN TERIYAKI WITH CRAB FRIED RICE * 21.95

Teriyaki glazed chicken breast served with our Crab Fried Rice and steamed Broccoli

BAKED SHRIMP CARBONARA* 21.95

Shrimp, bacon, spinach, & mushrooms tossed with pasta in parmesan-garlic cream sauce.

PASTA DI MARE* 21.95

Middleneck clams, shrimp, and scallops sautéed with Marinara sauce and served over linguine.

SESAME TUNA* 26.95

Fresh tuna coated with sesame seeds and pan-seared. Served with honey ginger teriyaki glaze, over crab fried rice.

CRAB TRAP

THE CRAB LEG MARKET TIDE CHANGES OFTEN. ASK YOUR SERVER ABOUT TODAY'S SELECTION(S) AND PRICING.
SNOW CRAB - 1 LB ENTRÉE - 1/2 LB ADD-ON
KING CRAB - 1 LB ENTRÉE - 1/2 LB ADD-ON

WHOLE LOBSTER \$market

1-1 1/8 lb Maine Lobster
CRACKED & CLEANED ~ an added service to partially separate the sweet meat from the shell ~ Add 5.95

LOBSTER & SHRIMP MAC & CHEESE* 28.95

Lobster, shrimp and cavatappi pasta baked in house-made lobster cheese sauce.

PAN SEARED SHRIMP & SCALLOPS WITH LOBSTER RISOTTO* 32.95

Sea Scallops & Jumbo Shrimp atop creamy risotto with lobster and diced bell peppers.



COMBOS & BEEF

BROILED SEAFOOD COMBINATION 32.95

Crab-stuffed shrimp, Clams Casino, scallops and fresh fish...broiled to perfection!

With Lobster Tail \$market

FRIED FISHERMAN'S FEAST 28.95

An old favorite, one of our famous crab cakes, jumbo shrimp, scallops and haddock.

LUMP CRAB & TENDERLOIN TIPS* 27.95

Beef tenderloin tips sautéed with lump crab and scallion butter, served with redskin mashed potatoes and asparagus.

MIXED GRILL* 24.95

Beef tenderloin tips, skewered shrimp, and chicken breast grilled and topped with our scallion butter. Served with mashed potatoes and asparagus.

SURF AND TURF

6 oz filet \$market 9 oz filet \$market
6 oz. broiled lobster tail and tender filet mignon.

LEGENDARY PRIME RIB AU JUS 36.95

Slow-roasted on the bone and served with house-made au jus. Bone-in cuts subject to availability. Prime Rib available after 3 pm.

HANDCUT FILET MIGNON

6 oz. 24.95 9 oz. 30.95
Char-grilled to your requested doneness.



SEE OUR BLACKBOARD FOR FRESH FISH SELECTIONS

DEALING WITH PURVEYORS FROM NEW ENGLAND TO VIRGINIA ENABLES US TO BRING VARIETY AND FRESHNESS TO YOUR TABLE. FRESH FISH CAN BE PREPARED A VARIETY OF WAYS - BROILED, GRILLED, PAN-SEARED, POACHED, KEY WEST, CAJUN*, OR BLACKENED*
* Served with Jamaican pepper relish

ELEVATE YOUR ENTREE!

ADD: LOBSTER TAIL \$market
CRAB CAKE \$15
SHRIMP SKEWER \$6

TOP WITH: SAUTEED MUSHROOMS OR ONIONS \$3.95

SIDES GALORE!

HOUSE SALAD
CAESAR SALAD
CHOPPED SALAD (Add \$4)
BLUE CHEESE WEDGE (Add \$4)
COLE SLAW
CITRUS RICE PILAF
MARBLED BAKED BEANS
BAKED POTATO
BAKED SWEET POTATO
REDSKIN MASHED POTATOES
SKIN-ON FRIES
CRISPY SWEETIES
CHEF'S VEGETABLE
SAUTEED ASPARAGUS (Add \$2)
LOBSTER CHEESE PIEROGIES (Add \$4)
CRAB FRIED RICE (Add \$6)
CRAB PIEROGIES (Add \$9.95)

SALAD DRESSINGS

House Bleu Cheese, Ranch, Honey Mustard, Thousand Island, Balsamic Vinaigrette, Raspberry Vinaigrette, Catalina French

You are welcome to share any of our entrees, sandwiches, burgers, baskets, or pies for \$5.95, and you will receive an additional salad or side dish.

A 20% gratuity will be added to any party of 8 or more and/or any party with 4 or more separate checks. A 25% gratuity will be applied to any party with 6 or more separate checks. Added gratuities are applied on the amount of the bill prior to any coupons or promotions.

FROM THE DEPARTMENT OF HEALTH:
STATE LAW REQUIRES US TO INFORM YOU THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS. THOROUGH COOKING OF SUCH FOODS REDUCES THIS RISK

SIGNATURE COCKTAILS

BLOODY MARY

9.95

Our own AWARD-WINNING, spicy, horseradish blend served in an Old Bay rimmed glass with a fresh celery stalk.

Add 3 Shrimp 6.00

RED SANGRIA

9.95

Merlot, blackberry brandy, peach schnapps, triple sec. (White Sangria also available.)

BOURBON PEACH SMASH

10.95

Bourbon, peach puree, pineapple juice, ginger ale

HARVEST PEAR PUNCH

10.50

Absolut Pear Vodka, pomegranate liquor, cranberry juice, ginger ale

APPLE CINNAMON MULE

10.50

Vanilla vodka, Applejack Brandy, apple-cinnamon simple syrup, lime juice, ginger beer

BASIL GREYHOUND

10.95

Tanqueray Gin, grapefruit juice, lime, muddled basil

PINEAPPLE MARGARITA

10.95

Tequila, Triple Sec, lime juice, pineapple puree, sour

GLAWED'S PRIVATE RESERVE

WHISKEY

Crown Royal
Jameson Irish

BOURBON

Woodford Reserve

Four Roses

Buffalo Trace

Basil Hayden

Knob Creek

TEQUILA

Don Julio 1942

Casamigos

SCOTCH

Macallan 12

Glenlivet 12

Johnny Walker Black

VODKA

Belvedere

Grey Goose

GIN

Gray Whale

Bombay Sapphire

Hendrick's

WINE CELLAR

WHITE

CHARDONNAY, JOSH CELLARS, NAPA CALIFORNIA	16/44
CHARDONNAY, ST. FRANCIS, SONOMA CALIFORNIA	16/44
MOSCATO, STELLA ROSA, ITALY	14/40
SAUVIGNON BLANC, THE CROSSINGS, NEW ZEALAND	13/39
PINOT GRIGIO, SANTA MARGHERITA, ITALY	18/46
PINOT GRIGIO, FINI BARONE	13/39

RED

CABERNET, JOSH CELLARS, NAPA CALIFORNIA	14/40
PINOT NOIR, JOSH CELLARS, NAPA CALIFORNIA	13/39
MALBEC, BODEGA NORTON, 1895 COLECCIÓN, MENDOZA, ARGENTINA	12/38
CHIANTI, RICASOLI, TOSCANA ITALY	15/43
BAROLO, FONTANAFREDDA SILVER, PIEDMONT ITALY	\$90/Bottle Only
BRUNELLO, IL POGGIONE, MONTALCINO ITALY	\$176/Bottle Only

BLUSH & SPARKLING

ROSÉ, WHISPERING ANGEL, CÔTES DE PROVENCE, FRANCE	16/55
PROSECCO, MIONETTO, VENETO ITALY	13/37
CHAMPAGNE, J. ROGET, CALIFORNIA	13/35

HOUSE WINES ARE AVAILABLE BY THE GLASS FOR 7.95:

Cabernet ♦ Merlot ♦ Pinot Noir ♦ Chardonnay
White Zinfandel ♦ Riesling ♦ Pinot Grigio

* Ask your server about our MARTINI LIST *

FROM THE KEG

CREW'S CHOICE, See your server for today's selection	\$market
SEASONAL BREW, Varies with each season	\$market
LOCAL BREW, The best our area has to offer	\$market
ROTATING BREW	\$market
YUENGLING LAGER, POTTSVILLE, PA	5.25
BLUE MOON, GOLDEN, CO	5.95
SAMUEL ADAMS BOSTON LAGER, BOSTON, MA	6.25
SAMUEL ADAMS SEASONAL, BOSTON, MA	6.25
MILLER LITE, MILWAUKEE, WI	4.95
GUINNESS, DUBLIN, IRELAND	6.25
STELLA ARTOIS, BELGIUM	6.95
FARM TRUCK BREWERY SEASONAL, MEDFORD NJ	6.95

ALL BOTTLED UP

COORS LIGHT, GOLDEN, CO	4.95
HEINEKEN, HOLLAND	5.95
DOGFISH HEAD 60 MINUTE IPA, MILTON, DE	5.95
CORONA, MEXICO	4.95
ANGRY ORCHARD	
HARD CIDER, BREINIGSVILLE, PA	5.95
VICTORY DIRTWOLF DIPA, DOWNINGTOWN, PA	6.95
ATHLETIC BREWING CO	
NON-ALCOHOLIC, STRATFORD, CT	5.95