

M A R B L E H E A D



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! Sauteed 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 sauteed with bacon, onions, and lump crab. Served with horseradish crême fraiche.

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 middle-necks 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 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.



SALADS



SALADS MADE TO ORDER WITH THE FRESHEST PRODUCE, HOUSE-MADE DRESSINGS & SEASONAL INGREDIENTS.

GREEN GODDESS CHOPPED SALAD 17.95

Our version of this light, creamy classic dressing has a special blend of fresh herbs tossed with chopped Spring mix, carrots, celery, green onions, dried cranberries, green apples and crumbled bleu cheese, with your choice of grilled chicken, shrimp or salmon.

CAESAR SALAD 15.95

Crisp Romaine tossed in our house-made Caesar dressing with shredded parmesan and croutons, with your choice of grilled chicken, shrimp or salmon.

SEAFOOD COBB SALAD 19.95

Grilled Shrimp and Salmon, bacon, hard boiled egg, crumbled blue cheese, tomato and mixed greens.

CHOWDER HOUSE SALAD 14.95

Iceberg, Romaine, and Green Leaf Lettuces topped with carrots, grape tomatoes, red onion, cucumber, croutons, & your choice of dressing. With grilled chicken, shrimp or salmon.

BLEU CHEESE WEDGE 16.95

Crisp Iceberg topped with our Bleu Cheese dressing, crumbled bacon, and Sunflower Seeds, with your choice of grilled chicken, shrimp or salmon.

MAKE IT A COMBO WITH SOUP FOR 3.95!

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 a 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.

QUICHE PIE du JOUR 15.95

Golden brown and chockfull of goods - served with a side of fresh-cut fruit.

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

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



LUNCHEON ENTREES

ENTREES INCLUDE CHOICE OF TWO SIDES EXCEPT WHERE NOTED WITH *

OUR FAMOUS CRAB CAKE 18.95

Acclaimed by many to be the best around; it's all about the lumps!

STUFFED SHRIMP WITH CRAB 19.95

Jumbo shrimp topped with lump crab stuffing - a match made in Heaven!

SEA SCALLOPS 19.95

Only the best "dry packed" scallops with no preservatives for this sweet treat—broiled or fried.

CHICKEN TERIYAKI WITH CRAB FRIED RICE * 17.95

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

PAN-SEARED SHRIMP & SCALLOPS OVER LOBSTER RISOTTO* 21.95

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

LOBSTER & SHRIMP MAC & CHEESE* 18.95

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

BAKED SHRIMP CARBONARA* 17.95

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



BLUE PLATE SPECIAL

ENTREES with SALAD for \$18.95 or less

LINGUINE WITH WHITE CLAM SAUCE 18.95

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

GARLIC SHRIMP SCAMPI 17.95

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

FILET MIGNON CHOP STEAK 16.95

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

NEW ENGLAND BAKED COD 17.95

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

SALMON EN CROUTE 17.95

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

CHICKEN PARMESAN 16.95

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



ALL SANDWICHES, MELTS, & BURGERS INCLUDE ONE SIDE DISH AND COLE SLAW.

SANDWICHES

LOBSTER ROLLS

MAINE-LY 22.95

WARM SEABREEZE 23.95

CRAB CAKE SANDWICH 18.95

Famous house-made lump crab cake with lettuce & tomato on a Martin's Potato Roll.

FLAKY FISHWICH 12.95

Golden brown beer-battered Haddock with lettuce & tomato on a Martin's Potato Roll.

ASPEN THRILLER 14.95

Shaved Prime Rib with Swiss cheese, horseradish cole slaw, and Thousand Island dressing on Rye bread.

MELTS

THE ORIGINAL PRIME RIB MELT 15.95

Thinly sliced Prime Rib with sautéed onions & mushrooms and melted cheddar. Served with au jus for dipping.

CHICKEN FLORENTINE MELT 13.95

Grilled chicken breast, bacon, spinach, mushrooms, swiss, and honey mustard melted on Sourdough bread.

PATTY MELT 12.95

Ground filet mignon burger smothered with sautéed onions, swiss cheese, and thousand island dressing and served on Rye bread.

GOURMET BURGERS

BUBBA GUMP BURGER 14.95

Melted Monterey Jack cheese and topped with a skewer of grilled shrimp.

BACON MUSHROOM & SWISS BURGER 12.95

Cause everything's better with bacon!

YOU BUILD IT! WE GRILL IT! 11.95

Fresh-ground filet mignon charbroiled and built just the way you like it! Each topping 1.00 each

Sauteed Mushrooms	Sauteed Onions	Bacon
Blue Cheese (1.50)	Monterey Jack	American
Cheddar	Provolone	Swiss

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

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
REDSKIN MASHED POTATOES
SKIN-ON FRIES
CRISPY SWEETIES
CHEF'S VEGETABLE
SAUTEED ASPARAGUS (Add \$2)
LOBSTER CHEESE
PIEROGIES (ADD \$4)

SALAD DRESSINGS

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

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.

MAKE IT A COMBO WITH SOUP FOR 3.95!

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

CLAWED'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