



# CHOWDER HOUSE • RESTAURANT

## Appetizers

<b>Shrimp Cocktail</b>	9.25
Tiger Prawns and Baby Shrimp with Lemon and our homemade cocktail sauce.	
<b>Smoked Salmon</b>	10.25
Thinly sliced Smoked Salmon, served with flat bread and cream cheese. Garnished with Red Onions and Capers.	
<b>Scallops &amp; Prawns Combination</b>	11.75
Plump Canadian Scallops & Juicy Prawns sautéed Provençale style.	
<b>Fresh Oysters</b>	10.50
Fresh East Coast Oysters, served on a 1/2 shell on a bed of ice with lemon.	
<b>Calamari</b>	9.50
An appetizer portion of our Tender Squid served with our homemade yogurt sauce.	
<b>Mussels</b>	9.25
Fresh East Coast Mussels steamed with Garlic, Onions and white wine.	
<b>Seafood Appetizer Platter</b>	18.95
Calamari Rings, Garlic Prawns, Halibut Fingers, Fresh Mussels and Fried Scallops, served with dipping sauces. A fine tasty treat of the seas.	

## Soups

<b>Seafood Chowder</b>	Cup 5.25	Bowl 6.35
A medley of our finest seafood with rich dairy Cream, Potatoes and Onion.		
<b>Clam Chowder</b>	Cup 5.25	Bowl 6.35
A Thick and creamy chowder, full of Clams, Potatoes and Onions.		
<b>Seafood Gumbo</b>	Cup 5.25	Bowl 6.35
A spicy New Orleans style with a variety of Seafood and Fresh Vegetables.		
<b>Seafood Soup du Jour</b>	Cup 5.25	Bowl 6.35
Freshly made with our finest ingredients.		
<b>Homemade Beef Barley or Chicken and Rice</b>	Cup 5.25	Bowl 6.35
Freshly made for those who prefer a non-seafood soup.		

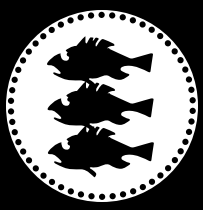
## Salads

All salads served with your choice of French, House, Ranch or Green Goddess Dressing.

<b>Seafood Salad</b>	17.95
A combination of Crab, Shrimp, Lobster and Smoked Salmon served on a bed of lettuce, or Fresh Pasta.	
<b>Mermaid</b>	15.25
A generous serving of Plump Baby Shrimp on a bed of Lettuce.	
<b>Lobster Salad</b>	18.50
Canadian Lobster, a combination of knuckle and claw on a bed of garnished Lettuce.	
<b>Mimosa Shrimp Salad or add Chicken</b>	10.75
Butter leaf or Spinach Served with Baby Shrimp and garnished with Egg, and Remoulade Dressing.	
<b>Salmon Salad</b>	15.75
Poached or blackened Salmon on Garden Greens with Seasonal Vegetables.	
<b>House Salad</b>	6.35
Garden Greens, freshly garnished with Seasonal Vegetables.	

## Non-Seafood Entrées

<b>Chicken Cordon Bleu</b>	17.95
Boneless breast of Chicken stuffed with Ham and cheese topped with red wine sauce. Served with your choice of Rice or Potato and Vegetables	
<b>Chicken Jambalaya</b>	14.75
Tenders of Chicken and Sausage. In a spicy creole sauce. Served on a bed of Rice.	
<b>8oz N.Y. charbroiled to perfection</b>	19.95
New York Steak finished in a red wine mushroom sauce served with Fries, Baked Potato or Rice and Vegetables.	



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## Entrées

Just tell us how you would like your fish prepared we aim to please.

<b>Catch of the Day</b> — Let us tell you what we've hooked for our special today!	<b>Priced Daily</b>
<b>Fish n' Chips</b> Halibut, two pieces <b>18.95</b> Haddock, two pieces <b>15.95</b> Market, two pieces <b>14.95</b> Cooked in our own batter til golden brown and served with our home cut French Fries or served with Rice and Vegetables.	
<b>Fresh Mussels</b> — Steamed with Fresh Vegetables, fish broth and white wine. "A real taste of the sea."	<b>14.95</b>
<b>Calamari</b> — Tender Pacific Squid, lightly breaded and fried, served with tangy yogurt sauce and your choice of Fresh Vegetables and Rice or our home cut French Fries.	<b>15.25</b>
<b>Steak or Chicken &amp; Prawns</b> Chicken <b>21.75</b> Steak <b>24.95</b> Prime New York Steak or Juicy Chicken Breast, boneless & skinless, charbroiled with sautéed Tiger Prawns, a hint of garlic accompanied with Vegetables and Rice or Baked Potato.	
<b>Tiger Prawns</b> — Sautéed with fresh Garlic, Flambéed with wine and served with Fresh Vegetables and Rice or our Basket of Prawns lightly breaded, deep fried and served with our famous home cut Fries and cocktail dipping sauce.	<b>18.95</b>
<b>Filet of Halibut</b> filet of Halibut <b>18.95</b> Halibut Royal <b>21.95</b> Prized boneless Halibut lightly pan baked with butter and white wine. Served with Rice and Vegetable of the day. Or Make it a Halibut Royal by gently topping it with Baby Shrimp and crabmeat finished with a tangy white sauce.	
<b>Salmon Filet</b> Poached in Bouillon, Blackened or Broiled, glazed with lemon butter and served with Fresh Vegetables and Rice.	<b>19.95</b>
<b>Scallops</b> — Digby Scallops, choose from lightly breaded and deep fried, charbroiled or sautéed with Tomato Provençale Sauce, served with your choice of Fresh Vegetables and Rice or our home cut French Fries.	<b>21.50</b>
<b>Coquille St. Jacques</b> — Digby Scallops, Shrimp and Mushrooms in a rich seafood volute. We serve this delightful dish in a scallop shell piped around with creamy Duchesse Potatoes.	<b>19.95</b>
<b>Seafood Combination Platter</b> Deep fried or panfry Halibut, Digby Scallops, Tiger Prawns and Calamari served with our home made tartar sauce and your choice of Fresh Vegetables and Rice or French Fries.	<b>21.95</b>
<b>Our Famous Stir Fry</b> Scallops & Prawns <b>21.95</b> Chicken <b>16.95</b> Vegetarian <b>13.95</b> Stir-fried with Ginger Oyster Sauce, a variety of Garden Vegetables and served on a bed of Rice, a fabulous treat!	
<b>Seafood Lasagna</b> — A combination of Seafood layered with Pasta and Spinach, garnished with our famous Mornay Sauce. Accompanied with Rice or Salad.	<b>16.95</b>
<b>Steak &amp; Lobster Tail or *Lobster &amp; Lobster Dinner</b> <b>35.95</b> * <b>43.95</b> 8oz Prime New York Steak charbroiled and accompanied with a baked Lobster Tail, drawn butter and served with Vegetables and Rice or Baked Potato.	
<b>Fresh Sea Bass</b> — Succulent Fresh Sea Bass delicately topped with our signature sun dried Cranberry white wine sauce. Served with your choice of Baked Potato, Rice or French Fries and Vegetables.	<b>26.95</b>
<b>Chowder House Halibut Club</b> Fresh Halibut, Bacon, Lettuce, Tomato and Mozzarella Cheese on a Toasted Kaiser	<b>18.95</b>

## Desserts

<b>Coupe of Berries</b> — Fresh Berries, seasonal. Served with your choice of Cream, Ice cream or Whipped cream.	<b>6.50</b>
<b>Crème Caramel</b> — A light egg custard with Caramel sauce.	<b>5.50</b>
<b>Cheese Cake</b> — Our original fresh baked Cheese Cake, Callebaut chocolate or natural, served with fruit sauce.	<b>6.50</b>
<b>Apple Pie</b> — Our home baked light crust pie with Ice cream.	<b>6.50</b>
<b>Berry Cobbler</b> — Blueberries, Raspberries and Strawberries baked in an Oatmeal Crust. Served with Ice cream.	<b>6.50</b>
<b>Chocolate Pavé</b> — This is our most decadent dessert. A Chocolate Brownie filled with Ice cream and topped with Callebaut chocolate.	<b>6.50</b>

## Drinks

<b>Coffees</b> Cappuccino <b>3.95</b> Mocaccino <b>4.25</b> Café au Lait <b>4.25</b> Espresso <b>2.95</b> Coffee <b>1.95</b>
<b>Other</b> Juices <b>2.50</b> Soda Pop <b>1.75</b> Perrier <b>2.25</b> Iced Tea <b>2.25</b> Tea <b>1.95</b> Milk <b>1.95</b>
<b>Beer</b> Big Rock 1/2 pint <b>3.75</b> Big Rock Pint <b>5.75</b> Import Bottle <b>5.75</b> Domestic Bottle <b>4.95</b>
<b>Liquor</b> Highballs <b>4.95</b> Caesar <b>5.25</b> Liqueurs <b>6.95</b> All liquor is minimum 1oz
<b>Wines</b> Glass <b>6.50</b> 1/2 Litre <b>15.50</b> Litre <b>29.95</b> Bottle <b>23.95</b>

*The Chowder House is pleased to offer an excellent assortment of fine wines.*