



## **CT Restaurant Week October 10 – October 16, 2011**

**FOUR COURSE MEAL FOR ONLY \$20.11 (tax & gratuity not included)**

### **FIRST COURSE:**

**Choose a cup of**

**New England Clam Chowder** -heavy cream style, **Rhode Island Clam Chowder** -clear broth,  
**Or Lobster Bisque** -a house specialty

### **SECOND COURSE:**

**House Salad** with your choice of dressing

### **THIRD COURSE:**

**Choice of one Entree**

#### **Sweet Chili Glazed Tilapia**

White, mild tilapia broiled with butter, served over lobster mashed potatoes and drizzled with a sweet chili glaze

#### **Baked Stuffed Shrimp**

A house favorite! Jumbo fantail shrimp covered with our famous seafood stuffing

#### **Lobster Mac & Cheese**

Small shell pasta tossed with Vermont cheddar cheese and sweet Maine lobster meat, baked in a crock

#### **Fried Jumbo Shrimp Platter**

Tender gulf shrimp lightly breaded & fried golden brown

#### **Fried Clam Strip Platter**

Fresh sweet strip clams breaded to order & fried golden brown

#### **“Fish n’ Chips**

New England codfish breaded & deep-fried golden brown

#### **Slow Roasted Prime Rib of Beef**

10 oz. English cut served with au jus & creamy horseradish sauce

**Each entrée comes with your choice of one side dish: Potato, French Fries, Rice, Vegetable, or Cole Slaw**

### **FOURTH COURSE:**

**New York Style Cheesecake**

Traditional creamy cheesecake with a graham cracker crust / topped with strawberry or cherry topping



# U.S.S. Chowder Pot

**Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness**