



**THREE COURSE MEAL FOR ONLY \$20.12 (tax & gratuity not included)  
For A Limited Time Only**

**FIRST COURSE:**

**Choose Soup or Salad:**

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

**or**

**House Salad with your choice of dressing or Caesar Salad**

**SECOND COURSE:**

**Choice of one Entrée:**

**Steamed Chick Lobster**

Served with drawn butter & lemon

**Baked Stuffed Shrimp**

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

**Lobster Mac & Cheese**

House made shells & cheese, tossed with sweet Maine lobster meat,  
baked in a crock & topped with cheddar cheese

**Slow Roasted Prime Rib of Beef**

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

**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 served with French fries  
(or substitute the fries for one of our other side dishes)

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

**THIRD COURSE:**

**New York Style Cheesecake**

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

**U.S.S. Chowder Pot IV**  
OF HARTFORD

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