

POINT PRIM CHOWDERHOUSE

Menu items and pricing may be subject to change.

LOBSTER ROLLS served on a split top toasted roll with lettuce
ORIGINAL chunks of lobster(3.5oz) poached in warm butter \$ 24
EAST COASTER chilled lobster(3.5oz) with mayo and celery \$ 24
PULLED PORK ROLL shredded pork with bbq sauce \$ 9

GRILLED CHEESE SANDWICHES on sourdough bread
CAPTAIN JOHN cheddar cheese and pulled pork \$ 12
LOBSTER MELT chunks of lobster and brie cheese \$ 27
CHEESY DELIGHT cheddar, brie, and onion jam \$ 11
PLAIN JANE just cheddar cheese \$ 9

SIDES coleslaw \$5 potato salad \$6 potato chips \$ 4

CHOWDERS (14 oz) all of our chowders are gluten free

ADD A LARGE HOMEMADE BUTTERMILK BISCUIT FOR \$ 2.95

CREAMY SEAFOOD scallops, shrimp, and fresh fish \$ 14
DELUXE creamy seafood chowder topped with 2oz of
warm butter poached lobster \$ 27
CLAM AND SMOKED BACON in a light milky broth \$ 12
VEGAN tomato based with beans, vegetables and chili spice \$ 9

STEAMED MUSSELS (one lb) or QUAHOG CLAMS (8) \$ 16

In a garlic, white wine, and butter sauce served with garlic toast

RAW OYSTERS wild oysters from the Pinette River 6/ \$20

PEEL AND EAT SHRIMP with cocktail sauce (12) \$ 16

SMOKED HADDOCK DIP with bagel chips \$ 15

RED PEPPER HUMMUS with bagel chips \$ 12

SALADS add garlic toast or a buttermilk biscuit for \$ 2.95

HOUSE SALAD mixed greens, topped with red cabbage, sweet corn,
cherry tomatoes, and carrot (herb or buttermilk dressing) \$ 14

HOUSE SALAD TOPPED WITH **CHILLED LOBSTER** WITH MAYO \$ 29

HOUSE SALAD TOPPED WITH **POACHED SALMON** \$ 25

BHUDDA BOWL mixed greens topped with chickpeas, red cabbage, carrot
roasted red peppers & pumpkin seeds with tahini dressing. \$17

