

POINT PRIM CHOWDERHOUSE

Help us reduce packaging waste.

Please let us know if you will be dining onsite or taking your food to go

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

CREAMY SEAFOOD CHOWDER scallops, shrimp, smoked and fresh fish \$15

CLAM AND SMOKED BACON CHOWDER in a light milky broth \$13

VEGAN CHOWDER tomato based with beans, vegetables and chili spice \$10

ADD A LARGE HOMEMADE BUTTERMILK BISCUIT TO ANY CHOWDER FOR \$3

LOBSTER ROLLS served on a toasted split top roll with lettuce

ORIGINAL chunks of lobster poached in warm butter \$24

EAST COASTER chilled lobster mixed with mayo and celery \$24

**** PULLED PORK ROLL** shredded pork with bbq sauce \$10

GRILLED CHEESE SANDWICHES on sourdough bread

LOBSTER MELT chunks of lobster and brie cheese \$25

CAPTAIN JOHN cheddar cheese and pulled pork \$14

CHEESY DELIGHT cheddar, mozzarella, brie, and onion jam \$14

PLAIN JANE just cheddar cheese \$10

SIDES coleslaw \$5 / potato salad \$6 / potato chips \$4 / kids buttered penne \$6

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

SEAFOOD LINGUINI scallops, shrimp and smoked haddock with rose sauce \$28

SUMMER PASTA olive oil, garlic, tomato, and spinach, with linguini \$16

FISHERMANS PASTA scallops, shrimp, spinach, and fresh tomato
with olive oil and garlic \$27

ISLAND BEEF CHILI served with garlic toast \$16

HOUSE SALAD mixed greens, topped with red cabbage, sweet corn,
cherry tomatoes and carrot (herb vinaigrette or ranch dressing) \$15

ADD CHILLED LOBSTER MIX (lobster, mayo, and celery) to your salad \$18

These 3 items are only served on site, and come with garlic toast

OUR FAMOUS STEAMER POT \$55

Mussels, clams, fresh fish, and snow crab legs steamed in a rich tomato broth

MUSSELS ONE POUND steamed in a garlic wine sauce \$16

QUAHOG CLAMS ONE DOZEN steamed with garlic, wine and chorizo \$21

Menu items and pricing are subject to change

BEVERAGES

ALL ALCOHOLIC BEVERAGES MUST BE CONSUMED ON SITE
IN THE SEATING AREA

HOUSE WINE	6 oz glass	1/2 liter
WHITE... Chardonnay CHILE	\$ 8	\$ 24
RED... Cabernet Sauvignon CHILE	\$ 8	\$ 24

WHITE WINE	6 oz gl	bottle
Sauv/blanc OYSTER BAY NZ	\$ 11	\$ 49
Pinot grigio SARTORI ITALY	\$ 10	\$ 42
Chardonnay WOLF BLASS AUS		\$ 43
Orvieto RUFINO ITALY		\$ 42
Sauv/blanc. SANTA RITA CHILE		\$ 36

RED WINE		
Pinot noir LINDEMANS AUS	\$ 10	\$ 42
Malbec DON DAVID ARG		\$ 49
FRENCH ROSE\$ 42	La MARCA prosecco.....\$ 49	

COCKTAILS 1.5 oz \$ 10

CLASSIC CEASAR vodka, worchestshire, tabasco, clamato juice

MOONSHINE MOJITO, moonshine, lime syrup, fresh mint ,soda

SUMMER BREEZE vodka, lemonade, cranberry juice

DARK AND STORMY screech (rum),and ginger beer

APEROL SPRITZ aperol, orange slices and soda

DRAUGHT BEER pint \$9 BEACH CHAIR LAGER or ISLAND RED ALE

CANS 355ml \$6 Budweiser Coors Light, \$ 6 LIBRO n/a beer,

\$7 Copper Bottom Blonde Gahan Blueberry Ale,

Bogside Lighthorse Ale Upstreet Commons Pilsner

CIDER 500ml No Boats on Sunday \$ 12

COOLERS 355ml can Colliding Tides Gin Twist \$ 8

\$ 3 POP pepsi, diet pepsi, sprite, ginger ale, club soda, lime bubly

\$ 3 COFFEE, TEA, APPLE JUICE , MILK

\$ 4 ICE TEA , LEMONADE (16oz) \$ 4 PERRIER 500ml

