

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 poached in warm butter \$24

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

PULLED PORK ROLL shredded pork with bbq sauce \$10

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

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

DELUXE CHOWDER seafood chowder topped with lobster \$25

CLAM AND SMOKED BACON CHOWDER in a light milky broth \$12

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

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

GRILLED CHEESE SANDWICHES on sourdough bread

CAPTAIN JOHN cheddar cheese and pulled pork \$13

LOBSTER MELT chunks of lobster and brie cheese \$25

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

PLAIN JANE just cheddar cheese \$10

AREPAS housemade gluten free cornmeal bun with choice of filling

HOMARD lobster mixed with mayo and celery, on shredded lettuce \$25

FARMERS shredded pork, mozzarella, lettuce, red onion \$14

GARDEN guacamole, black beans, lettuce, tomato, red onion, garlic aioli \$14

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

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

ISLAND GOLD MUSSELS one pound \$16

QUAHOG (little neck) CLAMS one dozen \$20

Steamed in a garlic wine sauce and served with garlic toast

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

ISLAND BEEF CHILI served with garlic toast \$15

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

SMOKED HADDOCK DIP haddock, cream cheese and green onion with bagel chips \$15

RED PEPPER HUMMUS DIP served with bagel chips \$13

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

*** house salad topped with chilled **MAYO LOBSTER MIX** \$28

SPINACH SALAD baby spinach and nappa cabbage topped with daikon, shredded carrot and almonds (sesame soy dressing) \$14

*** spinach salad topped with chilled **TERIYAKI SALMON** \$28

BEVERAGES

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

HOUSE WINE	6 oz glass	.5 liter
WHITE... Chardonnay CHILE	\$ 7.50	\$ 23
RED... Cabernet sauvignon CHILE	\$ 7.50	\$ 23

WHITE WINE	6 oz gl	.5 ltr	bottle
Sauv/blanc. SANTA RITA CHILE	\$ 8	\$ 24	\$ 36
Chardonnay WOLF BLASS AUS	\$ 10	\$ 29	\$ 43
Pinot grigio SARTORI ITALY	\$ 9	\$ 28	\$ 42
Orvietto RUFINO ITALY	\$ 9	\$ 28	\$ 42
Sauv/blanc OYSTER BAY NZ	\$ 11	\$ 32	\$ 49

RED WINE

Pinot noir LINDEMANS AUS	\$ 8	\$ 24	\$ 36
Malbec DON DAVID ARG			\$ 49

FRENCH ROSE\$ 42

La MARCA prosecco.....\$ 49

COCKTAILS 2 OZ \$9.50

MOONSHINE MOJITO fresh mint, moonshine, mint syrup, soda

SUMMER BREEZE vodka, lemonade, cranberry juice

SPANISH SPRITZER red wine, orange slices and lemon lime soda

CLASSIC CEASAR vodka, spices, clamato juice

MIXED DRINKS [single \$ 6 double \$ 9]

DRAUGHT BEER pint \$9 BEACH CHAIR LAGER , ISLAND RED

CANS 355ml \$6 Budweiser Coors Light, \$ 6.50 LIBRO n/a beer,

\$7 Copper Bottom Blonde Gahan Blueberry Ale,

Bogside Lighthorse Ale Upstreet Commons Pilsner

CIDER 500ml No Boats on Sunday \$ 12.50

COOLERS 355ml can \$7.50 Colliding Tides Gin Twist

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

\$ 3 COFFEE, TEA, APPLE JUICE , MILK

\$ 4 ICE TEA ,LEMONADE (16oz) \$ 4.50 PERRIER 500ml

