

POINT PRIM CHOWDERHOUSE

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

SEAFOOD CHOWDER scallops, shrimp and fresh fish in a rich creamy broth \$15

CLAM AND POTATO CHOWDER with bacon and onion in a light milky broth \$13

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

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

LOBSTER ROLLS served on a toasted split top roll with lettuce
Gluten free option... served taco style on two white corn tortillas

ORIGINAL chunks of lobster poached in warm butter \$24

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

**** PULLED PORK ROLL** shredded pork with bbq sauce \$12 **

GRILLED CHEESE SANDWICHES on sourdough bread

LOBSTER MELT chunks of buttered lobster and brie cheese \$26

CAPTAIN JOHN cheddar cheese and pulled pork \$15

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

PLAIN JANE just cheddar cheese \$12

SIDES coleslaw \$5 / potato salad \$5 / potato chips \$4 / kids buttered penne \$7

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

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

SUMMER PASTA olive oil, garlic, tomato, and spinach, with linguini \$17

FISHERMANS PASTA scallops, shrimp,, and fresh tomatoes
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, carrot, and daikon (herb vinaigrette or ranch dressing) \$15

LOBSTER SALAD chilled lobster with mayo and celery, on our house salad \$29

The 4 menu items below are only served on site and are not packaged to go

OUR FAMOUS STEAMER POT \$45

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

MUSSELS ONE POUND steamed with carrot, onion, garlic & wine \$16

QUAHOG CLAMS ONE DOZEN steamed with garlic, wine, cilantro, and chorizo \$22

ONLY CRAB TWO RACKS of snow crab legs steamed in a lemon butter herb sauce \$49

The 4 dishes above are served with garlic toast

BEVERAGES

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

HOUSE WINE	6 oz glass	1/2 liter
WHITE... Chardonnay CHILE	\$ 9	\$ 24
RED... Cabernet Sauvignon CHILE	\$ 9	\$ 24

WHITE WINE	6 oz glass	BOTTLE
Sauv/blanc OYSTER BAY NZ	\$ 12	\$ 49
Pinot grigio SARTORI ITALY	\$ 11	\$ 46
Chardonnay WOLF BLASS AUS		\$ 47
Orvieto RUFFINO ITALY		\$ 45
Sauv/blanc. SANTA RITA CHILE		\$ 39

RED WINE		
Pinot noir LINDEMANS AUS	\$ 10	\$ 39
Malbec DON DAVID ARG		\$ 49
FRENCH ROSE\$ 49	La MARCA prosecco.....	\$ 49

COCKTAILS 1.5 oz \$ 12

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 (dark rum),and ginger beer

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

CANS 355ml \$7 Budweiser / Coors Light, \$ 6 LIBRO n/a beer,
\$8 Copper Bottom Blonde / Gahan Blueberry Ale,
Bogside Lighthorse Ale / Upstreet Commons Pilsner

COOLERS 355ml Colliding Tides Gin Twist \$ 9 Bogside Apple Snap \$ 9
CIDER 355ml Father Walkers Dry \$ 12

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

\$ 3 COFFEE, TEA, APPLE JUICE, MILK, BOTTLED WATER

\$ 5 ICE TEA , LEMONADE (20 oz) \$ 5 PERRIER 500ml

