



THE CHART ROOM

on Prouts Neck

STARTERS & SALADS

NEW ENGLAND
CLAM CHOWDER - 13
house made ship biscuits

MAINE OYSTERS - 24/48
cocktail sauce, mignonette

JUMBO SHRIMP COCKTAIL - 19
cocktail sauce, lemon

JONAH CRAB SALAD - 21
ships biscuits, lemon

ARUGULA SALAD - 17
gorgonzola cheese, pine nuts, peaches
balsamic vinaigrette

SUMMER SALAD - 16
mixed greens, seasonal vegetables, stone
fruit, parmesan cheese, herb vinaigrette

FRIED WHOLE BELLY CLAMS - 22
house tartar sauce,
bread & butter pickles

CHICKPEA FRITTERS - 16
fontina cheese, lemon-curry mayo

SOUP OF THE DAY - 12



ADD TO ANY SALAD

grilled chicken 7 • chicken salad 6 • poached shrimp 10



EXECUTIVE CHEF Michael Bergin FOOD & BEVERAGE MANAGER Michaela Quigley PASTRY CHEF Caitlan Morris

*CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



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LUNCH MAIN COURSES

*B.P.I BURGER - 22

semolina roll, american cheese, house sauce, lettuce, tomato, onion, rosemary fries

REUBEN - 17

cured brisket, sauerkraut, swiss cheese, russian dressing, German rye, chips

FALAFEL WRAP - 16

green chickpea falafel, tzatziki, pepperonata, tomatoes, cucumber, red cabbage, pickled onions

LOBSTER ROLL - MP

local lobster salad, celery mayonnaise, cucumber, iceberg lettuce, chips

FISH & CHIPS - 22

fried haddock, house tartar sauce, bread & butter pickles, rosemary fries

FRIED WHOLE BELLY CLAMS - 39

house tartar sauce, coleslaw, bread & butter pickles, rosemary fries

MAINE STEAMED LOBSTER - 55

yukon gold potatoes, corn on the cob, clarified butter

FRIED CHICKEN SANDWICH - 17

chili oil, green goddess, bread & butter pickles, tomato, shredded lettuce, potato bun, rosemary fries



SIDES

chips • rosemary fries +2 • fresh fruit +3 • green salad +3

