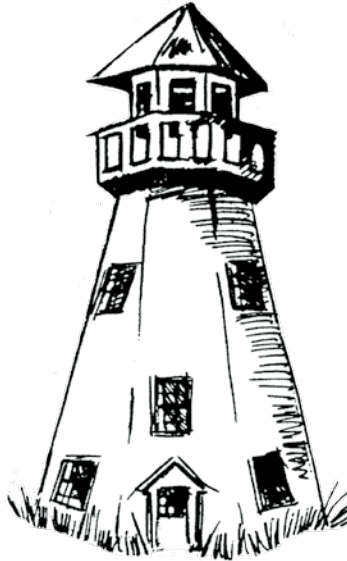
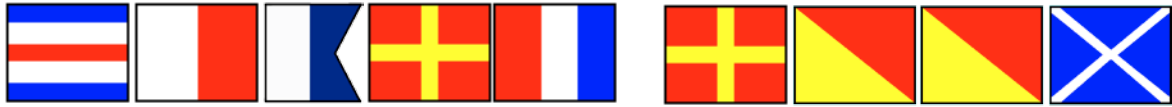


Chart Room



Dinner Menu

1 Shipyard Lane, Cataumet, MA

508-563-5350

www.chartroomcataumet.com

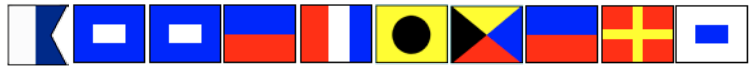
The Chart Room first opened in 1966 in this building which is a New Jersey Central Railroad Barge built around or before the turn of the century. This covered cargo barge was surveyed out of the railroad fleet and towed along with five other barges to Red Brook Harbor in 1953 where this particular barge was used as a machine shop to aid in the production of vessels for the Army and Navy during the Korean War-36 foot "J" Class blunt nose patrol boats for the Army and 28' and 40' personnel boats for Navy Carrier and Cruiser service.

Large lathes for turning propeller shafts, struts and shaft logs were located where the bar is now. The piano is in the diesel engine rebuilding area, while drill presses, shears and cutters occupied the rest of the building.

With the development of the Cataumet Marina, the visiting yachtsmen required dining facilities, and the idea of creating a restaurant in the barge was initiated. The sidewalls were replaced and a kitchen added. The roof remains the same with its massive beams and arched structure. The floor is original railroad planking.

The Chart Room is open spring and fall weekends and daily from the last week in June through Labor Day.

APPETIZERS -



Stuffed Quahog

From Cape Waters, A Local Cape Cod Recipe
8

Shrimp Cocktail

Chilled Jumbo Shrimp
Served with our House Made Cocktail Sauce
3.50 each

Mussels

Steamed with White Wine and Garlic
15

Steamers

Steamed Local Soft Shell Clams
Served with Drawn Butter and Broth
Market Price

Hot Lobster and Crab Dip

Served with Chips
19

Cheese & Crackers

House Made Cheese with
Assorted Crackers
8

Clams Casino

Local Cherrystones, Broiled with Casino Butter,
Seasoned Breadcrumbs and Bacon
12

Jerk Chicken Lollipops

Jamaican Jerk Seasoned Chicken Lollipops
Served with a Sweet Mango Chili Aioli
14

Maine Crab Cake

Served over Lightly Dressed Greens
Topped with Lemon Aioli
15

Fish Tacos

Blackened Swordfish served over
Asian Slaw, Fresh Salsa, Lime Crema,
on a Corn Tortilla
17

SOUPS -



Chart Room Chowder

Our Own Classic Cape Cod
Quahog Chowder Recipe
cup 6 bowl 8

Soup of the Day

Chef's Daily Special

SALADS -



Dressings:

Italian, Blue Cheese, Egg & Anchovy, Balsamic Vinaigrette, Parmesan & Peppercorn

Large Tossed Garden Salad

Iceberg and Romaine Lettuce, Onions,
Cherry Tomatoes and Cucumbers
with your Choice of Dressing
8

Side Garden Salad 4

Spinach Salad

Baby Spinach, Marinated Mushrooms, Candied
Walnuts, Bacon, Onion and Hard Boiled Egg,
Tossed in a Honey Vinaigrette
10

Avocado Salad

Mixed Greens, Garden Vegetables, Avocado,
and Goat Cheese
12

Caesar Salad

Romaine Lettuce, Croutons and Grated
Parmesan Cheese, Tossed in a Caesar Dressing
10

Additions

<i>Marinated Steak Tips</i>	11
<i>Grilled Chicken</i>	7
<i>Grilled Shrimp</i>	12
<i>Lobster Salad</i>	Mkt Price
<i>Crab Salad</i>	12
<i>Pan Seared Salmon</i>	14
<i>Chicken Salad</i>	7

7% State Tax

Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTREES -

Served with a Baked Potato or Rice, Vegetables and Rolls & Butter

Baked Stuffed Lobster

Stuffed with Fresh Lobster Meat and our Seasoned Breadcrumbs,

Served with Drawn Butter and Lemon

Market Price

Schrod

Fresh Local Haddock Broiled with our Seasoned Breadcrumbs and Lemon Butter

28

Swordfish

Broiled Swordfish with our Seasoned Breadcrumbs Topped with Anchovy Butter

29

Roast Prime Rib, Au Jus

Slow Roasted. Served Thursday, Friday and Saturday

29

Sirloin Steak

Hand Cut New York Strip Steak

Broiled to your Choice Temperature

Served with Creamy Horseradish Sauce

27

Scallops

Baked in a Casserole with Butter, Sherry Wine and Seasoned Breadcrumbs

28

Baked Stuffed Shrimp

Baked in a Casserole with Butter and Shrimp Stuffing

28

Roast Chicken

Oven Roasted Half Chicken with Fricassee Sauce

20

Lamb Chops

Broiled to your Choice Temperature

Served with Mint Jelly

26

Split Dinner Plate Charge \$10.00

SANDWICHES -

*Served with Potato Chips, Potato Salad or Cole Slaw
Portuguese, Wheat, White, Marble Rye, Bulkie Roll, Wrap*

Lobster Salad

Served on Sliced Portuguese Bread or Stuffed in a Tomato

Market Price

Grilled Cheese & Tomato

on your Choice of Bread

7

Broiled 10 oz Cheeseburger

Cheddar, American or Swiss 14

Bacon 16

Crab Salad

Served on Sliced Portuguese Bread or Stuffed in a Tomato

20

Grilled Hot Dog

on a Toasted Roll

8

Turkey BLT

Sliced Turkey Breast with Bacon, Lettuce, Tomato, and Mayo on your Choice of Bread

13

Chicken Salad

Available on your Choice of Bread or Stuffed in a Tomato

12

Reuben

Grilled Corn Beef, Sauerkraut, Swiss Cheese and 1000 Island on Grilled Marble Rye

12

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WINE SELECTION

White Wines	<u>Glass</u>	<u>Bottle</u>
1 Bordeaux Blanc, Cap Royal, <i>France</i>	9	30
2 Chardonnay, Four Vines "Naked", <i>Santa Barbara</i>	10	35
3 Chardonnay, La Crema, <i>Monterey</i>	12	40
4 Chardonnay, Sonoma-Cutrer, <i>Sonoma Coast</i>		45
5 Chardonnay, Jordan, <i>Russian River</i>	15	55
6 Chardonnay, Mayacamas, <i>Mount Veeder</i>		70
7 Sauvignon Blanc, Los Vascos, <i>Chile</i>	8	28
8 Sauvignon Blanc, Kono, <i>New Zealand</i>	10	35
9 Sauvignon Blanc, Frogs Leap, <i>Napa</i>	14	50
10 Sauvignon Blanc, Kim Crawford, <i>New Zealand</i>		38
11 Sauvignon Blanc, Cloudy Bay, <i>New Zealand</i>		55
12 Pinot Grigio, Barone-Fini, <i>Italy</i>	10	35
13 Pinot Grigio, Santa Margherita, <i>Italy</i>		45
14 Sancerre, Paul Cherrier, <i>France</i>	14	50
15 Pouilly Fuisse, Louis Latour, <i>France</i>		45
16 Patelin Blanc, Tablas Creek, <i>Paso Robles</i>	13	45
17 Riesling, Pacific Rim, <i>Washington</i>	9	30
18 Chablis, Albert Bichot, <i>France</i>		50
19 Alberino, Burgans, <i>Spain</i>	10	35
20 Chenin Blanc/Viognier, Pine Ridge, <i>Napa</i>	10	35
21 Macon Villages, Joesph Drouhin, <i>France</i>		30

Rosé		
22 Rose, Cote Mas, <i>Languedoc</i>	10	35
23 Rose, Fleurs de Prairie, <i>Provence</i>	12	40
24 Rose, Whispering Angel, <i>Provence</i>		45

Red Wines	<u>Glass</u>	<u>Bottle</u>
25 Cabernet Sauvignon, Joseph Carr, <i>Paso Robles</i>	11	38
26 Cabernet Sauvignon, Beringer "Knights Valley", <i>Napa</i>	15	55
27 Cabernet Sauvignon, Austin Hope, <i>Paso Robles</i>		60
28 Cabernet Sauvignon, Jordan, <i>Alexander Valley</i>		85
29 Pinot Noir, Murphy-Goude, <i>California</i>	10	35
30 Pinot Noir, La Crema, <i>Sonoma Coast</i>	15	55
31 Pinot Noir, Siduri, <i>Oregon</i>		50
32 Pinot Noir, Cakebread "Two Creeks", <i>Napa</i>		75
33 Zinfandel, DeLoach, <i>Russian River</i>		35
34 Malbec, Alta Vista, <i>Argentina</i>	9	30
35 Red Blend, Raymond, <i>Napa</i>	10	35
36 Shiraz, Greg Norman, <i>Australia</i>	9	30
37 Merlot, Benziger, <i>Sonoma</i>	10	35
38 Merlot, Duckhorn, <i>Napa</i>		55
39 Super Tuscan, Santa Cristina, <i>Italy</i>	9	30
40 Chianti Classico, Vicchiomaggio, <i>Italy</i>	10	35
41 Bourdeaux, Chateau Bellevue Peycharneau, <i>France</i>		35
42 Beaujolais Villages, Louis Jadot, <i>France</i>		30
43 Rioja Reserva, Marques de Murrieta, <i>Spain</i>		50

Champagne / Sparkling		
44 Brut, Domaine Chandon, <i>California</i>		30
45 Brut Rose, Roederer Estate, <i>Anderson Valley</i>		45
46 Brut, Pol Roger, <i>France</i>		75
47 Prosecco, Zonin, <i>Italy (187 ml)</i>	8	
48 Champagne Split (187 ml)	8	

BOTTLED BEER

Domestic		
Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Narragansett 16 oz can		5.00
Dog Fish Head 60 Minute IPA, Harpoon IPA, Sierra Nevada Pale Ale, Woodstock Pig Ear, Shipyard Seasonal, White Claw Blackberry Seltzer		6.00
Allagash Belgian White, Cape Cod Blonde 16 oz can, Whales Tale Pale Ale 16 oz can, High Noon Pineapple Hard Seltzer, Two Roads Lil' Heaven Session IPA		7.00

Imported		
Corona, Corona Light, Heineken, Stella Artois		6.00
Guinness 14.9 oz can		6.50

Non-Alcoholic		
Athletic Brewing Running Wild IPA		6.00
Saratoga Sparkling Water		2.50
Fiji Artesian Water		3.00
Otto's Pineapple Passion CBD Cider		8.00

DESSERTS

Ice Cream	6
Sundaes	
Hot Fudge or Strawberries	8
Pies of the Day	8
a la mode	9
Cheesecake	8
Brownie a la mode	8
Mud Pie	8
Key Lime Pie	8
Ice Cream Chocolates	8
Chocolate Cake	8

7% State Tax

PLEASE INFORM YOUR SERVER IF A PERSON
IN YOUR PARTY HAS A FOOD ALLERGY