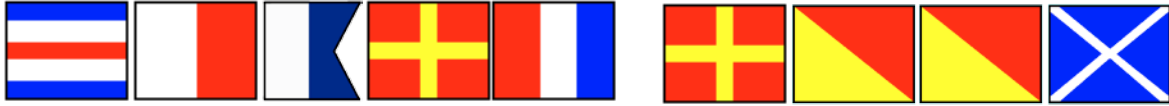


Chart Room



Lunch 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 two sides

Choice of:

Starch, Vegetable, Cole Slaw or Pickled Beets

Schrod

*Fresh Local Haddock Broiled
with our Seasoned Breadcrumbs
and Lemon Butter*

17

Scallops

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

18

Chicken Pot Pie

*Casserole of All White
Meat Chicken, Celery, Carrots
and Gravy Topped with
a Puff Pastry*

15

Swordfish Tips

*Broiled in a Casserole with
Sherry Wine and Butter*

17

Baked Stuffed Shrimp

*Oven Baked with Cracker
Stuffing and Lemon Butter*

18

Steak Tips

*Marinated in Our Own
Bourbon Marinade, Broiled to
your Choice Temperature*

17

Haddock Au Gratin

*Poached Haddock in a Casserole
with Cream Sauce and
Cheddar Cheese*

16

Salmon

*Pan Seared, Topped with
Lemon Butter*

17

Roast Beef Hash

*Pan Fried with a
Dropped Egg*

15

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

	<u>Glass</u>	<u>Bottle</u>
White Wines		
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>	15	45
5 Chardonnay, Jordan, <i>Russian River</i>	15	55
6 Chardonnay, Mayacamas, <i>Mount Veeder</i>	15	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>	10	45
14 Sancerre, Paul Chrier, <i>France</i>	14	50
15 Pouilly Fuisse, Louis Latour, <i>France</i>	14	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>	10	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>	10	30

Rosé

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

	<u>Glass</u>	<u>Bottle</u>
Red Wines		
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>	15	60
28 Cabernet Sauvignon, Jordan, <i>Alexander Valley</i>	15	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>	10	50
32 Pinot Noir, Cakebread "Two Creeks", <i>Napa</i>	10	75
33 Zinfandel, DeLoach, <i>Russian River</i>	10	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>	10	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