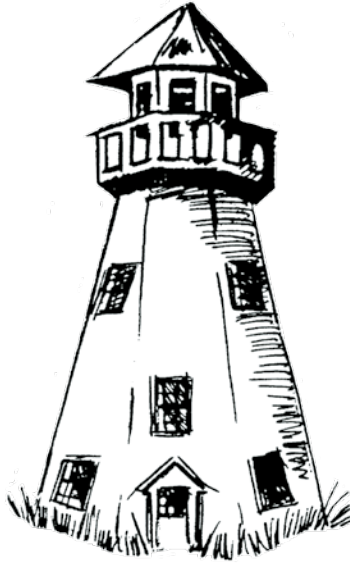
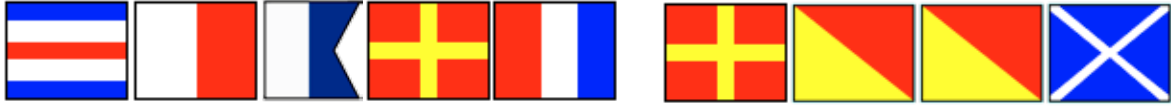


# Chart Room



## Dinner Menu

1 Shipyard Lane, Cataumet, MA

508-563-5350

[www.chartroomcataumet.com](http://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*  
6

## Shrimp Cocktail

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

## Mussels

*Steamed with White Wine and Garlic*  
14

## Steamers

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

## Clams Casino

*Local Cherrystones, Broiled with Casino Butter,*  
*Seasoned Breadcrumbs and Bacon*  
11

## Jerk Chicken Lollipops

*Jamaican Jerk Seasoned Chicken Lollipops*  
*Served with a Sweet Mango Chili Aioli*  
11

## Stuffed Mushroom Casserole

*Broiled with our Creamy Seafood Sauce,*  
*Crabmeat Stuffing and Cheddar Cheese*  
11

## Maine Crab Cake

*Served over Lightly Dressed Greens*  
*Topped with Lemon Aioli*  
13

# SOUPS -



## Gazpacho

*Chilled Tomato Vegetable Soup*  
5

## Chart Room Chowder

*Our Own Classic Cape Cod*  
*Quahog Chowder Recipe*  
cup 5.50 bowl 7

## Soup of the Day

*Chef's Daily Special*

# SALADS -



*Dressings:*

*Italian, Ranch, Blue Cheese, Egg & Anchovy, Balsamic Vinaigrette*  
*Parmesan & Peppercorn, Honey Mustard*

## Large Tossed Garden Salad

*Iceberg and Romaine Lettuce, Onions,*  
*Cherry Tomatoes and Cucumbers*  
*with your Choice of Dressing*  
7

*Side Garden Salad* 4

## Spinach Salad

*Baby Spinach, Marinated Mushrooms, Candied*  
*Walnuts, Bacon, Onion and Hard Boiled Egg,*  
*Tossed in a Honey Vinaigrette*  
8

## Avocado Salad

*Mixed Greens, Garden Vegetables, Avocado,*  
*and Goat Cheese*  
9

## Caesar Salad

*Romaine Lettuce, Croutons and Grated*  
*Parmesan Cheese, Tossed in a Caesar Dressing*  
8

## Additions

<i>Marinated Steak Tips</i>	8
<i>Grilled Chicken</i>	6
<i>Grilled Shrimp</i>	12
<i>Lobster Salad</i>	17
<i>Crab Salad</i>	10
<i>Pan Seared Salmon</i>	12
<i>Chicken Salad</i>	6
<i>Tuna Salad</i>	6

7% State Tax

# ENTREES -

*Served with a House Salad, 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*

38

## Schrod

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

25

## Scallops

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

26

## Swordfish

*Broiled Swordfish with our Seasoned Breadcrumbs  
Topped with Anchovy Butter*

26

## Baked Stuffed Shrimp

*Baked in a Casserole with Butter  
and Shrimp Stuffing*

25

## Roast Prime Rib, Au Jus

*Slow Roasted. Served Thursday, Friday and Saturday*

26

## Roast Chicken

*Oven Roasted Half Chicken  
with Fricassee Sauce*

19

## Sirloin Steak

*Hand Cut New York Strip Steak  
Broiled to your Choice Temperature  
Served with Creamy Horseradish Sauce*

26

## Lamb Chops

*Broiled to your Choice Temperature  
Served with Mint Jelly*

25

*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*

27

## Broiled 10oz Burger

10

*Cheddar, American or Swiss 11  
Bacon 13*

## Turkey BLT

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

11

## Crab Salad

*Served on Sliced Portuguese Bread  
or Stuffed in a Tomato*

18

## Grilled Cheese & Tomato

*on your Choice of Bread*

7

## Reuben

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

10

## Tuna Salad

*Available on your Choice of Bread  
or Stuffed in a Tomato*

10

## Grilled Hot Dog

*on a Toasted Roll*

7

## Pastrami

*Grilled Pastrami and Swiss Cheese  
on a Toasted Bulkie Roll*

10

## Chicken Salad

*Available on your Choice of Bread  
or Stuffed in a Tomato*

10

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

# WINE SELECTION

## White Wines .....Glass ..... Bottle

1	Chardonnay, Four Vines "Un-Oaked", Santa Barbara .....	9.00.....	30.00
2	Chardonnay, La Crema, Monterey .....	11.00.....	38.00
3	Chardonnay, Jordan, Russian River.....	15.00.....	55.00
4	Chardonnay, Rombauer, Carneros .....		55.00
5	Chardonnay, Duckhorn, Napa.....		65.00
6	White Blend, Tenshen, Sanata Barbara .....	11.00.....	38.00
7	Meritage, St. Supery, Napa .....		38.00
8	Sauvignon Blanc, Cono Sur, "Organic", Chile ....	8.00.....	28.00
9	Sauvignon Blanc, KoNo, New Zealand .....	9.00.....	30.00
10	Sauvignon Blanc, Charles Krug, St. Helena - Napa.....	11.00.....	38.00
11	Sauvignon Blanc, Cloudy Bay, New Zealand.....		45.00
12	Fume Blanc, Grgich Hills, Napa .....		50.00
13	Riesling, Dr. Loosen/CSM, Germany.....	8.00.....	28.00
14	Pouilly Fuisse, Louis Latour, France .....		40.00
15	Pinot Grigio, Kris, Italy.....	9.00.....	30.00
16	Pinot Grigio, Santa Margherita, Italy .....		40.00
17	Chenin Blanc/Viognier, Terra d'Oro, Clarksburg.....	9.00.....	30.00
18	Sancerre, Paul Cherrier, France .....	12.00.....	40.00
19	"Gentil", Hugel Alsace, France.....		30.00
20	Soave Classico, Pieropan, Italy .....	10.00.....	35.00
21	Roussane, Truchard, Carneros - Napa .....		38.00
22	Chablis, Simonnet-Febvre, France .....		38.00

## Blush

23	White Zinfandel, Beringer, Napa .....	7.00.....	25.00
24	Rose, Cotes De Provence, B&G, France .....	8.00.....	28.00

## Red Wines.....Glass ..... Bottle

25	Cabernet Sauvignon, Geysler Peak, Alexander Valley .....	9.00.....	30.00
26	Cabernet Sauvignon, Jordan, Alexander Valley .....		75.00
27	Shiraz, Greg Norman, Australia .....	8.00.....	28.00
28	Pinot Noir, Belle Ambiance, California .....	8.00.....	28.00
29	Pinot Noir, Steele "Shooting Star", Lake County.....	11.00.....	38.00
30	Pinot Noir, Argyle, Oregon.....		45.00
31	Pinot Noir, Guarachi Family, Sonoma Coast .....		90.00
32	Zinfandel, Dry Creek, Sonoma .....	12.00.....	40.00
33	Mountain Cuvee, Chappellet, Napa .....		55.00
34	Malbec, Skeleton, Argentina.....	8.00.....	28.00
35	Red Blend, Horse Heaven Hills, Washington... ..	11.00.....	38.00
36	"Super Tuscan", Santa Christina, Italy .....	8.00.....	28.00
37	Côtes du Rhône, E. Guigal, France.....	9.00.....	30.00
38	Merlot, Decoy, Napa .....	12.00.....	40.00
39	Montepulciano, Cantina Zaccagnini, Italy.....	10.00.....	35.00
40	Petite Petit Sirah, Michael-David, Lodi.....		28.00

## Champagne / Sparkling

41	Brut, Domaine Chandon, California.....		25.00
42	Brut Rose, Roederer Estate, Anderson Valley .....		40.00
43	Brut, Pol Roger, France .....		75.00
44	Prosecco, Zonin, Italy.....	187 ml	7.00
45	Gran Rose, Dolce, Mionetto, Italy.....	187 ml	10.00
46	Champagne Split.....	187 ml	7.00

## House Wines By the Glass

Chardonnay, Cabernet, Merlot, Pinot Grigio ....7.00

# BOTTLED BEER

## Domestic

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light, Narragansett 16 oz Can .....	4.00
Shipyard "Island Time" Session IPA, Sam Summer Ale, Blue Moon, Sierra Nevada Pale Ale, Pigs Ear Brown Ale, Harpoon IPA, Sam Adams Lager, Summer Shandy .....	4.50
Cape Cod Blonde 16 oz Can, Allagash Belgian White .....	5.50

## Imported

Heineken, Harp, Stella Artois, Pilsner Urquell, Corona, Corona Light.....	4.50
Guinness 14.9 oz Can .....	5.00

## Non-Alcoholic

St. Pauli Girl.....	4.50
Saratoga Sparkling Water .....	2.50
Fiji Artesian Water .....	3.00

# DESSERTS

Ice Cream.....	5.00
Sundaes	
Hot Fudge or Strawberries .....	7.00
Pies of the Day .....	7.00
a la mode .....	8.00
Cheesecake.....	7.00
Brownie a la mode .....	7.00
Mud Pie .....	7.00
Tiramisu .....	7.00
Lemon Sorbet.....	7.00
Ice Cream Chocolates .....	7.00
Chocolate Cake.....	7.00

7% State Tax

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