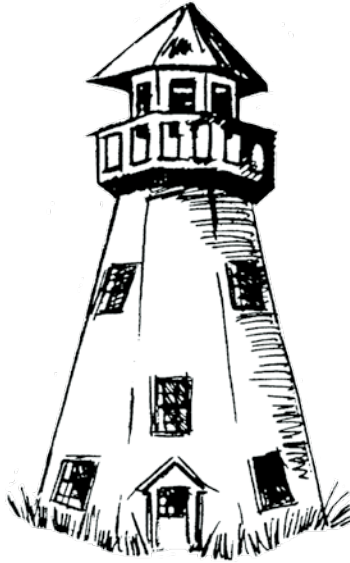
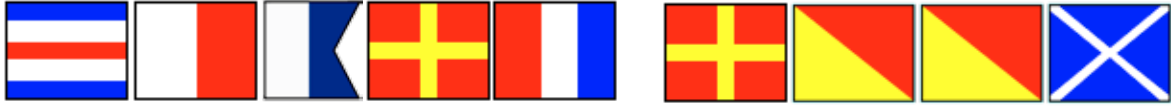


Chart Room



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
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 two sides

Choice of:

Starch, Vegetable, Cole Slaw or Pickled Beets

Schrod

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

15

Scallops

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

16

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*

15

Baked Stuffed Shrimp

*Oven Baked with Cracker
Stuffing and Lemon Butter*

15

Steak Tips

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

15

Haddock Au Gratin

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

14

Salmon

*Pan Seared, Topped with
Lemon Butter*

15

Roast Beef Hash

*Pan Fried with a
Dropped Egg*

14

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 WinesGlass 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, Mionetto, Italy.....	187 ml	10.00
46	Champagne Split.....	187 ml	7.00

House Wines By the Glass

Chardonnay, Cabernet, Merlot, Pinot Grigio7.00

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