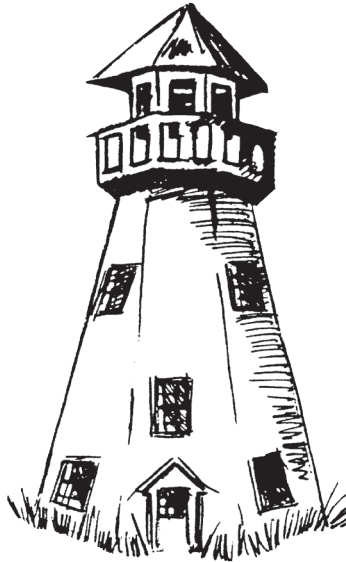


Chart Room



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
7

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
12

Jerk Chicken Lollipops

Jamaican Jerk Seasoned Chicken Lollipops
Served with a Sweet Mango Chili Aioli
12

Maine Crab Cake

Served over Lightly Dressed Greens
Topped with Lemon Aioli
14

SOUPS -



Gazpacho

Chilled Tomato Vegetable Soup
6

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
9

Avocado Salad

Mixed Greens, Garden Vegetables, Avocado,
and Goat Cheese
11

Caesar Salad

Romaine Lettuce, Croutons and Grated
Parmesan Cheese, Tossed in a Caesar Dressing
9

Additions

<i>Marinated Steak Tips</i>	10
<i>Grilled Chicken</i>	6
<i>Grilled Shrimp</i>	12
<i>Lobster Salad</i>	18
<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

16

Scallops

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

17

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

16

Baked Stuffed Shrimp

Oven Baked with Cracker
Stuffing and Lemon Butter

16

Steak Tips

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

16

Haddock Au Gratin

Poached Haddock in a Casserole
with Cream Sauce and
Cheddar Cheese

15

Salmon

Pan Seared, Topped with
Lemon Butter

16

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

29

Broiled 10oz

Cheeseburger

Cheddar, American or Swiss 12
Bacon 13

Turkey BLT

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

12

Crab Salad

Served on Sliced Portuguese Bread
or Stuffed in a Tomato

19

Grilled Cheese & Tomato

on your Choice of Bread

7

Reuben

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

11

Tuna Salad

Available on your Choice of Bread
or Stuffed in a Tomato

11

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

11

WINE SELECTION

White Wines		<u>Glass</u>	<u>Bottle</u>
1	Chardonnay, Four Vines "Naked", <i>Santa Barbara</i>	10	35
2	Chardonnay, La Crema, <i>Monterey</i>	12	40
3	Chardonnay, Rombauer, <i>Carneros</i>		65
4	Chardonnay, Jordan, <i>Russian River</i>	15.....	55
5	Chardonnay, Sonoma-Cutrer, <i>Sonoma Coast</i>		45
6	Sauvignon Blanc, Los Vascos, <i>Chile</i>	8.....	28
7	Sauvignon Blanc, KONO, <i>New Zealand</i>	10	35
8	Sauvignon Blanc, Sterling, <i>Napa</i>	12	40
9	Sauvignon Blanc, Kim Crawford, <i>New Zealand</i>		38
10	Sauvignon Blanc, Cakebread, <i>Napa</i>		55
11	Riesling, Pacific Rim, <i>Washington</i>	9.....	30
12	Pinot Blanc, Trimbach, <i>Alsace, France</i>		35
13	Pinot Grigio, Kris, <i>Italy</i>	10.....	35
14	Pinot Grigio, Santa Margherita, <i>Italy</i>		45
15	White Blend, d'Arenberg "Hermit Crab", <i>Australia</i>	10.....	35
16	Sancerre, Paul Chrier, <i>France</i>	13	45
17	Pouilly Fuisse, Louis Latour, <i>France</i>		45
18	Vinho Verde, Quinta da Aveleda, <i>Portugal</i>	8.....	28
19	Chablis, Simonnet-Febvre, <i>France</i>		45
20	Pinot Gris, Acrobat, <i>Oregon</i>	10.....	35
21	Albarino, Burgans, <i>Spain</i>		30
22	Vouvray, Domaine Pichot, <i>France</i>		30
23	Bordeaux, Respide, <i>France</i>		30
24	Muscadét, Sauvion, <i>France</i>		30
Rosé			
25	Rose, Cotes de Provence, Whispering Angel, <i>France</i>	12	40

Red Wines		<u>Glass</u>	<u>Bottle</u>
26	Cabernet Sauvignon, Josh, <i>California</i>	10	35
27	Cabernet Sauvignon, Beringer "Knights Valley", <i>Napa</i>	15	55
28	Cabernet Sauvignon, St. Supery, <i>Napa</i>		60
29	Cabernet Sauvignon, Jordan, <i>Alexander Valley</i>		85
30	Shiraz, Greg Norman, <i>Australia</i>	9	30
31	Pinot Noir, Steele "Shooting Star", <i>Lake County</i>	11	38
32	Pinot Noir, Jackson Estate, <i>Alexander Valley</i> ..	16	60
33	Pinot Noir, Kings Estate, <i>Oregon</i>		40
34	Pinot Noir, Merry Edwards, <i>Sonoma Coast</i>		75
35	Zinfandel, St. Francis, <i>Sonoma</i>	12	40
36	Mountain Cuvee, Chappellet, <i>Napa</i>		55
37	Malbec, Trapiche, <i>Argentina</i>	9	30
38	Red Blend, Coppola "Claret", <i>Napa</i>		60
39	Merlot, Rodney Strong, <i>Sonoma</i>	12.....	40
40	Merlot, Duckhorn, <i>Napa</i>		60
41	"Super Tuscan", Santa Cristina, <i>Italy</i>	9	30
42	Chianti Classico, Vicchiomaggio, <i>Italy</i>	10	35
43	Palazzo Della Torre, Allegrini, <i>Italy</i>		45
44	Cotes du Rhone, Jean Luc Colombo, <i>France</i> ..	10	35
45	Coteaux Bourguignons, Louis Jadot, <i>France</i>		35
Champagne / Sparkling			
46	Brut, Domaine Chandon, <i>California</i>		28
47	Brut Rose, Roederer Estate, <i>Anderson Valley</i>		45
48	Brut, Pol Roger, <i>France</i>		75
49	Prosecco, Zonin, <i>Italy (187 ml)</i>	8	
50	Champagne Split (<i>187 ml</i>)	8	

House Wines By The Glass

Chardonnay, Cabernet, Merlot, Pinot Grigio... 8

BOTTLED BEER

Domestic

Budweiser, Bud Light, Michelob Ultra, Miller Lite,	
Coors Light, Narragansett 16 oz Can	4.50
Shipyard "Island Time" Session IPA, Blue Moon, Whale's Tale Pale Ale, Pig's Ear Brown Ale, Sam Adams Lager, Dogfish "Seaquench" Session Sour Ale, Harpoon IPA,	
Hog Island White Shark Wheat	5.50
Cape Cod Blonde 16 oz Can, Buzzards Bay IPA 16 oz can, Devil's Purse Handline Kolsch 16 oz can	6.00

Imported

Heineken, Stella Artois, Corona, Corona Light.....	5.50
Guinness 14.9 oz Can	6.00

Non-Alcoholic

St. Pauli Girl.....	5.50
Saratoga Sparkling Water	2.50
Fiji Artesian Water	3.00

DESSERTS

Ice Cream	5
Sundaes	
Hot Fudge or Strawberries	7
Pies of the Day.....	7
a la mode	8
Cheesecake.....	7
Brownie a la mode	7
Mud Pie	7
Key Lime Pie.....	7
Ice Cream Chocolates	7
Chocolate Cake.....	7

7% State Tax

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