

MINUTEIA, ETC.



Interspersed in this issue are a number of facts that might buoy your spirits and heighten your thoughts about Marblehead, "boat floaters," if you will:

CRAB CAKES:

Over two tons sold annually

LOBSTER BISQUE: Nearly 60 gallons sold monthly...GREAT for taking home!

OYSTERS

on the **HALF SHELL:**

Over 600 sold monthly...even more during our Oys-terrific Festival held each September.

OLD BAY SEASONING, used on the rim of our Marblehead Bloody Mary and as an enhancer on the Filet Mignon Chesapeake, is celebrating its 70th Anniversary. The Hunt Valley, MD-based company features many great recipes (obviously using Old Bay) at the website www.oldbay.com

BEST FOR SEAFOOD

Lehigh Valley Style 2009, 2008



BEEF BEST SELLERS

Nearly five tons of Prime Rib served each year! Also, Filet Mignon (Regular, Petite and Chesapeake) make up our 2nd best selling items.



DID YOU KNOW THIS?

The property on which the Chowder House is now anchored has been the site of at least five previous restaurants: The Red Pig (1930's and '40), Frank's Top Hat (late '40's to early '60's), Scandinavian Inn and Lowrie's Steak House (1960's), then the Cross Timber Inn (early '70's until 1996).