

Vivolo's Chowder House

Beverages

Soda: Coke, Diet Coke, Mug Rootbeer, Sprite	3.5
Juice: Apple, Cranberry, Orange, Guava	3.5
Lemonade.	3.5
Milk	3.5
Iced Tea	3.5
Hot Tea	3.5
Coffee	3.5
Bottled Sparkling Water 12oz or 28oz3 or 5
Bottled Still Water 12oz or 28oz3 or 5

Draft Pints

Blonde Ale Coronado "Salty Crew", CA 4.5%	8
Amber Ale Anderson Valley "Boont", CA 5.8%	8
West Coast IPA Coronado "Weekend Vibes", CA 6.8%	8

Bottles & Cans

Hazy IPA Almanac "Love Hazy" 16oz, CA 6.1%	8
Hazy IPA Offshoot Beer Co "Relax" 16oz, CA 6.8%	8
Double IPA Clown Shoes "Space Cake" 16oz, ME 9%	8
Pilsner North Coast Brewing "Scrimshaw", CA 4.5%	7
Red Lager East Brother Beer Company "Red Lager" 16oz, CA 4.6%	8
Dark Lager North Coast Brewing "Laguna Baha", CA 4.5%.	7
Wheat North Coast Brewing "Blue Star" , CA 4.5%	7
Stout North Coast Brewing "Old 38", CA 5.4%.	7
Cider Stem A Real Dry Cider 16oz, CO 6.8%	8
Cider Stem "Hibiscus Session" 16oz, CO 4.3%	8
Sour Almanac "Sunshine & Opportunity", CA 5.0%	8
Non Alcoholic Bravus Brewing "IPA", CA >0.5%	7
Non Alcoholic Bravus Brewing "Blonde", CA >0.5%.	7

Whites

House Chardonnay	8
House Sauvignon Blanc	8
Chardonnay, J. Lohr, Paso Robles	9 27
Chardonnay, Talbott Vineyards, Monterey County	10 29
Sauvignon Blanc, William Hill, California	10 29
Riesling, J. Lohr, Monterey	9 27
Pinot Gris, Astrolobe, New Zealand	9 27
Prosecco, La Marca, Italy	9

Reds

House Cabernet	8
Cabernet, Rabbles Wine, Paso Robles	9 27
Pinot Noir, Talbott Vineyards, Monterey County	10 29

Mixers

Mimosa	11
Guav-mosa	11
Cran-mosa	11



Visit our website to view the menu and daily specials

A Brief History of Chowder

Have you ever wondered where Clam Chowder originated from? That hot, savory, hearty dish that warms us on chilly days. Done properly, it can be a meal.

The trail of the origin of chowder begins on the other side of the Atlantic, in the fishing villages of Brittany, France. There, the community would bring together a new tradition known as Faire la chaudière or "Prepare the Cauldron." After a fishing expedition, when the men returned home from the sea with their catch, it became custom to celebrate by making a huge cauldron of stew or soup. Each man or family would contribute ingredients, sometimes fish, other times spices or herbs. Everything went into the pot, all together and at once.

Following the trail further leads us to the French settlers of early North America, bringing the Chaudière with them. It wasn't until chaudière made its way south, to New England, for its name to be Yankeeified into "chowder."

Naturally, with an abundance of seafood available to them, the New Englanders continued in the Chowder traditions. They made it of fish, clams, oysters, or sometimes all three. Sometimes they would include tidbits like salted pork, thyme and other fragrances, or even potatoes. Occasionally, they would add milk or tomatoes. What was available to them would greatly influence how they would make their chowder.

Thus started one of the many famous food controversies ever, what should go into clam chowder? Should one include clams, or other seafood? How about bacon, corn, or tomatoes? Clam Chowder is not a bisque, it is not a Parisian potage, and it is not a broth.

The Chef and Owner, Mark Davis, grew up in New England where clam chowder was born and evolved. We at Vivolo's Chowder House hope you love Marks interpretation of what a delicious Clam Chowder should be!

No cell phone conversations or electronics with sound
Take-Out is available most times
18% Gratuity may be added to seperate checks or groups of 8 or more
www.vivoloschowderhouse.com • No personal checks accepted

Appetizers

Steamed Clams	17
Fried Monterey Bay Calamari	15
Fried Artichoke Hearts	15
Bay Shrimp Cocktail	15
Prawn Cocktail	16
Fried Oysters	15
Basket French Fries9
Garlic Cheese Bread Half / Whole	6 / 10

Soups

Soup Toppers:

Shrimp 5, Crab 10

Boston Pan Roast	16
Prawns, scallops, oysters, and bay shrimp in a creamy bisque In bread bowl w/ lid	22
Clam Chowder Cup / Bowl	7 / 11
Clam Chowder Bread Bowl w/ Garlic Cheese Lid	17

Salads

Dressings: Ranch, Blue Cheese, Louie,
Tomato Vinaigrette, Caesar

Additions: Bay Shrimp 8, Prawns 12, Chicken 8, Cajun Chicken 8, Local Rock Fish 8, Cajun Rock Fish 8	
Caesar Salad	12
Romaine lettuce, garlic crouton, caesar dressing Half caesar9
Cajun Salad	18
Baby greens, veggies, bacon, avocado, egg, blue cheese crumble, tomato vinaigrette, chicken or fish	
Spinach Salad	13
Veggies, egg, bacon, avocado, tomato vinaigrette	
Wedge Salad	10
Iceberg lettuce, blue cheese crumble, blue cheese dressing, bacon, tomato	
Shrimp Louie Salad	22
Baby greens, veggies, avocado, egg, louie dressing Above salads served with slice of garlic bread	
Dinner Salad w/ tomato vinaigrette7
Add shrimp5

Fresh Fish

Comes with rice pilaf or penne pasta casino butter sauce, vegetables, and cup of chowder or salad	
Sautéed Canadian Halibut	36
Sautéed Local Rock Fish	25
Sautéed, served with a lemon butter sauce.	

Deep Fried

Halibut & Chips	28
Fish & Chips	18
Squid & Chips	18
Oysters & Chips.	18
Prawns & Chips.	22
Fishermans Platter	27
Fish, prawn, scallop, calamari, french fries	

Sides

Broccoli5
Butternut Squash5
Half and Half Veggies7
Rice Pilaf6
Casino Butter Pasta6
French Fries5

Half Sandwich Combo

Comes with cup of chowder and fries or salad
May also be served as a whole sandwich with no soup.

Crab Salad Sandwich	20
Crab salad grilled on sliced sourdough with cheddar, avocado, tomato. Whole Sandwich:	26
Grilled Bay Shrimp Salad Sandwich	18
Shrimp salad, sourdough, avocado, tomato, swiss	
House Roasted Turkey Sandwich	17
Bacon, tomato, lettuce, onion, mayo, avocado, soft loaf	
Grilled Tuna Salad Sandwich	16
Tuna salad, sliced sourdough, tomato, provolone	

Whole Sandwich

Comes with fries or salad

Marks Venison Burger	19
Ground venison and beef short rib, crisp bacon, havarti cheese, special sauce, lettuce tomato onion. Fries or salad.	
Rock Cod Reuben	18
Local rock cod, swiss cheese, sauerkraut, russian dressing, grilled on rye bread.	
Garlic Chicken Sandwich	18
Grilled chicken breast with bacon, fried onion, provolone, roasted garlic aioli	
Calamari Sandwich.	18
Fried onions, cheddar cheese, tartar sauce, soft loaf	
Sand Dab Sandwich	18
Tomato, lettuce, onion, tartar sauce, soft loaf	

Pasta

Linguini Special	29
Clams, prawns, scallop, fish in a basil lemon tomato cream sauce. Cup of chowder or salad.	
Fettuccine Alfredo	17
Add shrimp or Chicken8
Add Scallops or Prawns	12
Add Local Rock Fish8
Add Seasonal Fish	MP
Pastas below served with choice of sauce: Marinara, alfredo, or garlic butter sauce	
Linguini Pescatori	27
Fresh fish, prawns, scallop, calamari	
Linguini Calamari and Clams.	24

Entrées

Includes rice pilaf or penne pasta casino butter sauce, and vegetables.	
Cioppino	27
Clams, fresh fish, scallop, prawns, calamari, in a zesty tomato stew	
Monterey Sand Dabs	22
Pan sautéed with a lemon butter sauce	
Shrimp Scampi	23
Prawns sautéed with garlic, caper, white wine	
Scallops Provencal.	24
Fresh sea scallops sautéed in a light garlic cream sauce with tomatoes, black olives	
Chicken Marsala	20
Chicken breast sautéed with fresh mushrooms, marsala wine sauce	
Chicken Piccata.	20
Sautéed with caper, shallot, garlic, white wine	

Desserts

Tiramisu
Bread Pudding
Baileys & White Chocolate Cheesecake