



# Appetizers & Starters

## CRAB CAKE

Lightly breaded homemade jumbo lump crab cake served with a bistro Dijon sauce 10.50

## SHRIMP COCKTAIL

Four jumbo shrimp with a spicy cocktail sauce 10.50

## SCALLOPS & BACON

Tender sea scallops wrapped in bacon and served en casserole 10.00

## POTATO & CHEESE TART

Vidalia onion, bacon, thin sliced potato and gorgonzola cheese baked in a tart shell 9.00

## CALAMARI

Lightly breaded, served with our spicy "Bang Bang" sauce and lemon 9.50

## SPINACH & CHEESE DIP

Spinach and cheese mixture baked en casserole served with grilled homemade focaccia for dipping 9.00

## SAUTÉED MUSSELS

Fresh local mussels sautéed in lemon, wine, garlic, tomatoes, served with toasted bread for dipping 9.50

## OUR SAMPLER

Shrimp cocktail, crab cake, scallops & bacon, calamari with accompanied sauces 18.50

## CHOWDER & SOUP

### NEW ENGLAND CLAM CHOWDER

CUP 5.00 BOWL 6.75

### SEAFOOD CHOWDER

CUP 5.25 BOWL 7.00

### SOUP OF THE DAY

CUP 4.50 BOWL 5.75

# Entrée Salads

## CAESAR SALAD

Crisp romaine lettuce, parmesan cheese and homemade croutons in a creamy Caesar dressing 8.50

## TRADITIONAL TOSSED SALAD

Mixed romaine and iceberg lettuce, tomatoes, cucumbers, onions and homemade croutons 6.50

## APPLE WALNUT SALAD

Shredded iceberg and arugula with toasted walnuts, gorgonzola, sweet dried cranberries, Granny Smith apples and cranraisin vinaigrette dressing 9.50

## WEDGE SALAD

Iceberg wedge, hot applewood bacon, diced tomatoes, creamy blue cheese dressing, scallions, crumbled gorgonzola and a touch of balsamic glaze 9.50

## ADDITIONAL SALAD TOPPINGS

GRILLED CHICKEN 3.50

GRILLED SHRIMP 6.00

LUMP CRAB CAKE 9.50

GRILLED SALMON 7.00

SIRLOIN BEEF TIPS 7.50

**LOBSTER SALAD PLATE 19.75**

Over mixed greens w/ cucumbers and tomatoes

# Sandwiches

Sandwiches served with french fries or mixed greens

Substitute sweet potato fries for \$1.00

## SIRLOIN BEEF BURGER

Angus sirloin 9.50  
American, cheddar, blue or Swiss .50  
Caramelized onions .50  
Applewood bacon .50

## FISH TACOS

Soft heated tortillas with fried schrod, homemade mango salsa, crunchy slaw, drizzled with creamy herb lime sauce 11.00

# New England Seafood

## *SALMON*

*Fresh, premium farmed Atlantic center cut fillet*

<b>BROILED</b> ♥	<b>18.00</b>
<b>GRILLED w/ HERBS</b>	<b>19.00</b>
<b>CAJUN GRILLED</b>	<b>18.00</b>

## *SHRIMP*

*Cold water harvested*

<b>FRIED</b>	<b>16.75</b>
<b>BAKED STUFFED</b>	<b>19.75</b>
<b>SCAMPI W/LINGUINI</b>	<b>17.75</b>

## *SWORDFISH*

*Atlantic line caught, center cut fillet*

<b>BROILED</b> ♥	<b>18.75</b>
<b>BAKED STUFFED</b>	<b>20.75</b>
<b>CAJUN GRILLED</b>	<b>18.75</b>

## *SCHROD*

*Fresh from George's Bank*

<b>BROILED</b> ♥	<b>16.25</b>
<b>BAKED STUFFED</b>	<b>17.25</b>
<b>FRIED</b>	<b>16.25</b>

## *SCALLOPS*

*New England fresh, sweet dry sea scallops*

<b>BROILED</b>	<b>20.00</b>
<b>BAKED STUFFED</b>	<b>22.00</b>
<b>FRIED</b>	<b>20.00</b>

## *LOBSTER*

*New England caught 1 1/4lbs weight*

<b>BOILED</b>	<b>MKT PRICE</b>
<b>BAKED STUFFED</b>	<b>MKT PRICE</b>
<i>(stuffed w/ scallops, crabmeat, homemade crumbs)</i>	
<b>LOBSTER PIE</b>	<b>26.75</b>

*Broiled Fish—gently coated in fine breadcrumbs & seasoning*

*Baked Stuffed Fish—topped w/ crabmeat & scallop based homemade Ritz and sherry crumbs*

*Cajun Fish—coated in Cajun spices and herbs and grilled*

# Chowder House Classics

## **SEAFOOD CASSEROLE**

Shrimp, scallops, schrod, swordfish tips and crabmeat baked en casserole and topped with our homemade crumbs 26.50

## **SURF & TURF**

Our petit filet & two jumbo baked stuffed shrimp w/ clarified butter and béarnaise sauce 28.00

## **SEAFOOD CIOPPINO**

Seafood medley of fresh mussels, shrimp, scallops, swordfish and schrod in a spicy tomato, onion, garlic, white wine fish stock & garlic toast 24.00

*Cioppino served with our house salad*

# Poultry ~ Beef ~ Chops

## **PETIT FILET MIGNON**

USDA choice center cut tenderloin charbroiled, served with a side of Béarnaise sauce 21.00

## **MARINATED SIRLOIN BEEF TIPS**

Tender center cut tips grilled to your liking in our house marinade 18.00

## **ASIAGO PORK CHOP**

Center-cut chop topped w/ fresh garlic, caramelized onions, Asiago cheese & Marsala wine sauce 23.00

## **RACK OF LAMB**

Seasoned baby lamb rack grilled and served with a minted balsamic glaze over mashed potatoes 26.00

## **LEMON HERB ROASTED CHICKEN** ♥

"All natural" Statler skin on breast coated with lemon and herbs, roasted to a crisp finish 17.25

*All entrees served with house salad and choice of vegetable & potato unless otherwise noted*

*Per health department order, note that consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Some of our menu items contain nuts.*

♥ *Designates a healthier item...ask us for nutrition and facts if you'd like*



## **Common Market Restaurants Gluten Free Selections**



### **Grilled Salmon**

Filet of fresh salmon grilled and topped with a balsamic glaze and served with fresh grilled vegetable of the day  
\$16.95

### **Citrus Chicken**

Chicken breast marinated in citrus vinaigrette dressing and grilled, served with fresh grilled vegetable of the day  
\$14.95

### **Baked Schrod Asiago**

Fresh schrod baked and topped with Asiago cheese, basil garlic and diced plum tomatoes, served with fresh grilled vegetable of the day  
\$14.95

### **BBQ Grilled Chicken**

Chicken breast basted in smoky BBQ sauce, grilled and topped with caramelized onions, roasted red peppers and mozzarella cheese, served with fresh grilled vegetable of the day  
\$14.95

*Please note that while we are not a 100% gluten free restaurant and kitchen, the above menu items are prepared with gluten free ingredients*