

Please make reservations...call 617-773-9532
Our buffet \$24.95 (adult) & \$12 (children) is served from 10am-12:30pm

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The Common Market
Easter Brunch Menu



Sliced Baked Ham w/ raisin sauce ~ Carving Station

Sliced Roast Turkey w/gravy ~ Carving Station

Salmon w/ ginger orange glaze

Shrimp Pasta Alfredo

Assorted Fresh Fruits

Assorted Bagels, Danish & Rolls

Tossed Salad with Mixed Greens

Scrambled Eggs

Maple French Toast

Egg Soufflé

Maple Glazed Sausage

Applewood Bacon

Herb Seasoned Home Fries

Rice Pilaf and Fresh Vegetable of the day

Juice, Milk, Coffee or Tea

Assorted Desserts

(see page 2 for our Easter dinner menu)



The Common Market Easter Dinner Menu

(Served from 1:00pm ~ 5:00 pm)

Appetizers

	Price
Lump Crab Cake <i>Lump crabmeat mixed with Dijon mustard, lemon juice, seasoning and Worcestershire sauce pan seared & served with cocktail & bistro sauces</i>	11-
Cup of Clam Chowder <i>Tender clams, diced potatoes, celery and sautéed onions in a creamy seasoned broth</i>	5.5
Scallops & Bacon <i>Tender sea scallops wrapped in bacon and served en casserole</i>	10-
Shrimp Cocktail <i>Four jumbo shrimp served with a side of spicy cocktail sauce and a lemon wedge</i>	10.5
Philly Cheese Steak Spring Rolls <i>Shaved steak, onions, a blend of Italian cheeses and seasonings in a crispy spring roll served with Sriracha ketchup</i>	9-
Easter Appetizer Sampler <i>Philly cheese steak spring roll, lump crab cake, shrimp cocktail, scallops & bacon and accompanying sauces</i>	20-

Entrees

Traditional Turkey Dinner <i>Carved oven roasted turkey with a bread stuffing of spinach, walnuts, seasonings, served with gravy, mashed potatoes, and cranberry sauce</i>	16-
Virginia Baked Ham with Raisin Sauce <i>Coated with a glaze of brown sugar, pineapple juice and spices, then baked all morning</i>	17-
Lemon Herb Roasted Chicken <i>"All natural" Statler skin on breast coated with lemon and herbs, roasted to a crisp finish</i>	18
Broiled Schrod <i>Topped with a light crumb coating</i>	18.5
Baked Stuffed Schrod <i>Baked and topped with our homemade stuffing and crabmeat</i>	19.5
Cedar Plank Salmon <i>Topped with orange ginger glaze and grilled on a cedar plank</i>	20-
Baked Stuffed Swordfish <i>Filet of swordfish baked and topped with crabmeat and our homemade crumbs</i>	21-
Baked Stuffed Shrimp <i>Four jumbo shrimp stuffed with our mix of butter, scallops, sherry wine, and crumbs</i>	23.5
Roast Lamb with Mint Jelly <i>Seasoned and roasted early this morning, served hand sliced with mashed potatoes</i>	27-
Petit Filet Mignon <i>A smaller portion of our regular filet served with béarnaise sauce on the side</i>	22
Surf & Turf <i>Our petit filet & two jumbo baked stuffed shrimp with clarified butter & béarnaise sauce</i>	29-
English Cut Prime Rib	24-
Prime Rib Traditional Cut	27-

Entrees include tossed salad, mashed or baked potato and vegetable of the day

Children's Selections

Chicken tenders w/ french fries	8.5		Cheeseburger w/ french fries	8.5
Spaghetti w/ meatballs	8-		Hamburger w/ french fries	8-