

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 11.50

SCALLOPS & BACON

Tender sea scallops wrapped in bacon and served en casserole 11.00

POTATO & CHEESE TART

Vidalia onion, bacon, thin sliced potato and gorgonzola cheese baked in a tart shell 9.50

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 19.50

CHOWDER & SOUP

NEW ENGLAND CLAM CHOWDER

CUP 5.00 BOWL 7.00

SEAFOOD CHOWDER

CUP 5.25 BOWL 7.25

SOUP OF THE DAY

CUP 4.50 BOWL 6.50

Entrée Salads

CAESAR SALAD

Crisp romaine lettuce, parmesan cheese and homemade croutons in a creamy Caesar dressing 9.50

TRADITIONAL TOSSED SALAD

Mixed romaine and iceberg lettuce, tomatoes, cucumbers, onions and homemade croutons 6.75

APPLE WALNUT SALAD

Shredded iceberg and arugula with toasted walnuts, gorgonzola, sweet dried cranberries, Granny Smith apples and cranraisin vinaigrette dressing 10.50

WEDGE SALAD

Iceberg wedge, hot applewood bacon, diced tomatoes, creamy blue cheese dressing, scallions, crumbled gorgonzola and a touch of balsamic glaze 10.50

ADDITIONAL SALAD TOPPINGS

GRILLED CHICKEN 3.50

GRILLED SHRIMP 6.00

LUMP CRAB CAKE 9.50

GRILLED SALMON 7.00

TENDERLOIN BEEF TIPS 8.50

LOBSTER SALAD PLATE 21.00

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 10.50

American cheddar, blue or Swiss 50

FISH TACOS

Soft heated tortillas with fried schrod, homemade mango salsa, crunchy



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

BROILED	18.00
GRILLED w/ HERBS	19.00
CAJUN GRILLED	18.00

BROILED	16.50
BAKED STUFFED	18.50
FRIED	16.50

SHRIMP

Cold water harvested

FRIED	17.95
BAKED STUFFED	19.75
SCAMPI W/LINGUINI	17.75

SCALLOPS

New England fresh, sweet dry sea scallops

BROILED	22.00
BAKED STUFFED	23.00
FRIED	21.00

SWORDFISH

Atlantic line caught, center cut fillet

BROILED	19.75
BAKED STUFFED	21.75
CAJUN GRILLED	19.95

LOBSTER

New England caught 1 1/4lbs weight

BOILED	MKT PRICE
BAKED STUFFED	MKT PRICE
<i>(stuffed w/ scallops, crabmeat, homemade crumbs)</i>	
LOBSTER PIE	28.95

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 28.50

SURF & TURF

Our petit filet & two jumbo baked stuffed shrimp w/ clarified butter and béarnaise sauce 29.50

SEAFOOD CIOPPINO

Seafood medley of fresh mussels, shrimp, scallops, swordfish and schrod in a spicy tomato, onion, garlic, white wine fish stock & garlic toast 26.00

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 23.00

TENDERLOIN BEEF TIPS

Tender center cut tips grilled to your liking in our house marinade 19.50

ASIAGO PORK CHOP

Center-cut chop topped w/ fresh garlic, caramelized onions, Asiago cheese & Marsala wine sauce 24.00

RACK OF LAMB

Seasoned baby lamb rack grilled and served with a minted balsamic glaze over mashed potatoes 28.00

LEMON HERB ROASTED CHICKEN

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