

# **Appetizers**

#### **Steamers**

Local New England clams steamed w/ broth and hot butter \$11.25

# Sautéed Mussels Scampi

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

### Salads

# Watermelon & Shrimp Salad (GF)

Arugula & iceberg, red onion, feta, watermelon, toasted pistachios, champagne vinaigrette w/citrus grilled shrimp and balsamic glaze \$16.95

Lobster Salad Plate - with dressing of your choice \$21.95

# **Bowls & Rolls**

# Salmon Bowl

Salmon, brown rice, Asian kimchi, portabella, seaweed salad, spinach, hot and spicy sesame vinaigrette \$19.95

**Lobster Roll** - on toasted bun, w/ coleslaw & french fries \$23.95

Fried Clam Roll - whole clams fried on toasted bun w/ coleslaw & French fries \$18.95

# **Entrees**

Twin Boiled Lobsters- cracked, served w/ clarified butter, w/ veg & potato \$26.95

# **Lobster Pie**

Chunks of lobster w/ homemade crumbs, w/ veg & potato \$28.95

### Baked Stuffed Lobster (1 1/4 lb)

Stuffed w/ scallops, crabmeat, homemade crumbs, served w/ clarified butter, veg & potato \$29.95

# **Fried Clam Plate**

Fresh & local, served with coleslaw & French fries \$25.95

## Fried Fisherman's Bounty

Fresh & local schrod, clams & scallops fried w/ shrimp served with coleslaw & French fries \$27.95

Add a tossed salad for \$2.99 or small Caesar for \$3.99

# Wine & Dine Menu Thank You from The Common Market

# 2 Dinners & Bottle of Wine for \$39.99



# **Entrees**

# Sautéed Chicken Piccata

Sautéed chicken tenderloins with white wine, butter, garlic and capers served over linguini

# **Schrod Asiago**

Baked schrod topped with fresh diced tomatoes, herbs, spices and Asiago cheese

# **Dijon Salmon**

Baked Salmon topped with a Dijon vinaigrette, finished with scallions & drizzled with hot honey

# **Grilled Pork Chop**

Boneless pork chop grilled and finished with a balsamic ~ cranberry glaze

# Upgrade Menu...Wine & Dinner Even Better! Choose one of the items below for additional \$4 per person

# **Flat Iron Steak**

Grilled flat iron steak, served with a Bordelaise sauce

# **Sautéed Shrimp Pesto**

Sauteed shrimp with basil pesto (no nuts), garlic, herbs, spices, artichoke hearts & roasted tomatoes tossed with a cheese filled tortellini

All Entrees include your choice of two of the following: mixed green salad ~ potato of the day ~ vegetable of the day

Not available for takeout Not available for parties of 14 or more