

97 Willard Street, Quincy Phone 617-773-9532

APPETIZERS

CALAMARI light battered, flash fried, sweet & spicy sauce 13

BURRATA RAVIOLI w/ marinara 14

CAFÉ BRUSCHETTA marinated plum tomatoes, three cheese blend, balsamic 12.5

BANG BANG CAULIFLOWER light breaded, zesty “Bang Bang” sauce 13

BANG BANG SHRIMP zesty Thai chili & Sriracha, coconut 15.5

CHICKEN WINGS garlic parmesan sauce 13

SHRIMP SCAMPI w/ garlic toast 16

MEDITERRANEAN PLATE hummus, fig spread, toasted pita, grilled focaccia, Gruyere & Provolone, Kalamata, roasted peppers, prosciutto & salami 19

THE CAFÉ SAMPLER Bang Bang shrimp & cauliflower, calamari, bruschetta, burrata ravioli w/ marinara & sweet spicy sauces 24.5

SOUPS & SALAD & BURGER

CLAM CHOWDER 6.5 cup 9 bowl

FRENCH ONION SOUP 6.5 cup 9 bowl

CHOPPED SALAD w/ BBQ Ranch 15.5
Chicken 5 Salmon 9 Beef Tips 12 Shrimp 8.5

CAFÉ BURGER Angus beef, charbroiled, brioche roll 16 (add cheese 1.5)

The Café at The Common Market

ENTREES

(add \$4 house salad or \$5 Caesar)

HADDOCK PARISIENNE white wine, lemon, Parisienne crumbs 22

BAKED STUFFED HADDOCK w/ crabmeat stuffing, breadcrumbs 23

CEDAR PLANK SALMON orange ginger glaze 24.5

TENDERLOIN STEAK TIPS house marinade 28

PETIT FILET 7oz tenderloin, béarnaise sauce 34

SWORDFISH grilled, herb butter 28

Entrées with vegetable of day & choice of penne marinara, potato or rice of the day

PASTA

(add \$4 house salad or \$5 Caesar)

SAUSAGE ORECCHIETTE Italian sausage, broccolini, spinach, Orecchiette, parmesan, white wine sauce 23

CHICKEN PARMESAN over linguini 21.5

SHRIMP SCAMPI garlic toast, linguini 24

PENNE, CHICKEN & BROCCOLI Alfredo or lemon wine sauce 21

CHICKEN MARSALA over linguini 22.5

CHICKEN FRANCESE egg dipped chicken sauteed with garlic, Pinot Grigio & lemon served over angel hair 23

PIZZA (thin crust)

CHEESE 13.5 PEPPERONI 15

CAESAR SALAD Cheddar & Caesar base w/ chilled Caesar on top 15.5

HONEY MUSTARD CHICKEN w/ cheddar 15.5

www.commonmarketrestaurants.com

Happy New Year 2026

TONIGHT’S SPECIALS

(add \$4 house salad or \$5 Caesar)

SURF & TURF petit filet & baked scallops with crumbs with vegetable & potato 49

PRIME RIB Traditional or English cut, with vegetable & potato~ 34/38

BAKED STUFFED SHRIMP en casserole with vegetable & potato 34

BAKED STUFFED SCALLOPS en casserole with vegetable & potato 35

SEASONAL COCKTAIL SPECIALS

Mistletoe Margarita

*Tequila, orange liqueur, pomegranate,
cranberry, lime*

Italian Santa

*coconut whiskey, Luxardo maraschino, maple,
black walnut bitters*

Batched Snowbird Sangria

*pinot noir, brandy, maple, macerated
cinnamon and apple*

Arctic Dream

*Vodka, pineapple, white cranberry, blue curaçao,
creme of coconut*

Gingerbread White Russian

vodka, kahlua, gingerbread simple, milk

Winter White Cosmo

*Citrus vodka, Cointreau, white
cranberry, lime*

Peppermint Espresso Martini

*Baileys, Kahlua, vanilla vodka, peppermint
liqueur, espresso vodka*

Poinsettia Spritz

*Prosecco, Elderflower,
cranberry, lime, soda*

Merry Mule Mocktail

*white cranberry, pomegranate,
ginger beer, lime*

BEERS / SELTZERS

Widow Maker Blue Comet IPA

16 oz can (7.1% ABV)

Carlson Orchards Honey Crisp

Hard Cider - 16 oz can (4.5% ABV)

Domestic / Import Beers

Budweiser / Bud Light / Coors Light

Miller Lite / Mich Ultra

Heineken / Stella Artois

Corona Light / Corona Extra /

Amstel Light / Guinness

Sam Adams Boston / Sam Adams Seasonal

Lagunitas IPA / Modelo

Non alcoholic

Heineken 00

Guinness 00

Athletic Brewing Co. Run Wild

Seltzers/Teas

High Noon - Pineapple or Watermelon

Viva - Elderberry or Huckleberry

Surfside - Iced Tea

* Full Spirits Available *

WINES BY THE GLASS

White, Blush & Sparkling Wines

Pinot Grigio, Santa Margherita

Chardonnay, Kendall Jackson VR

Chardonnay, Josh Cellars

Sauvignon Blanc, Oyster Bay

Rosé, Fleur de Mer

La Marca, Prosecco

Reisling, Dr. Loosen

Red Wines

Chianti Classico, Coltibuono

Pinot Noir, MacMurray Ranch

Cabernet Sauvignon, Liberty School

Cabernet Sauvignon, Josh Cellars

Red Blend, Conundrum Red

* House Wines Available *