

Appetizers & Starters

CRAB CAKE

Lightly breaded homemade jumbo lump crab cake served with a bistro Dijon sauce 11.50

SHRIMP COCKTAIL

Four jumbo shrimp with a spicy cocktail sauce 12.00

SCALLOPS & BACON

Tender sea scallops wrapped in bacon and served en casserole 11.50

CALAMARI

Lightly breaded, served with our spicy "Bang Bang" sauce and lemon 10.50

SAUTÉED MUSSELS

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

SPINACH & CHEESE DIP

Spinach and cheese mixture baked en casserole served with grilled homemade focaccia for dipping 9.50

BANG BANG CAULIFLOWER

Lightly breaded, served with our spicy "Bang Bang" sauce 8.50

OUR SAMPLER

Shrimp cocktail, crab cake, scallops & bacon, calamari, bang bang cauliflower with accompanied sauces 21.00

CHOWDER & SOUP

NEW ENGLAND CLAM CHOWDER

CUP 5.00 BOWL 7.00

SEAFOOD CHOWDER

CUP 5.50 BOWL 7.50

SOUP OF THE DAY

CUP 4.75 BOWL 6.75

Entrée Salads

CAESAR SALAD

Crisp romaine lettuce, parmesan cheese and homemade croutons in a creamy Caesar dressing 10.00

TRADITIONAL TOSSED SALAD

Mixed romaine and iceberg lettuce, tomatoes, cucumbers, onions and homemade croutons 7.00

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 11.00

ADDITIONAL SALAD TOPPINGS

GRILLED CHICKEN 4.00

GRILLED SHRIMP 7.00

LUMP CRAB CAKE 9.50

GRILLED SALMON 8.00

TENDERLOIN BEEF TIPS 9.00

LOBSTER SALAD PLATE 23.00

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 11.50
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 12.50

New England Seafood

SALMON

Fresh, premium farmed Atlantic center cut fillet

BROILED	19.00
GRILLED w/ HERBS	19.50
CAJUN GRILLED	20.00

SHRIMP

Cold water harvested

FRIED	19.00
BAKED STUFFED	21.50
SCAMPI W/LINGUINI	19.50

SWORDFISH

Atlantic line caught, center cut fillet

BROILED	21.00
BAKED STUFFED	23.00
CAJUN GRILLED	22.00

SCHROD

Fresh from George's Bank

BROILED	17.50
BAKED STUFFED	19.50
FRIED	17.50

SCALLOPS

New England fresh, sweet dry sea scallops

BROILED	23.00
BAKED STUFFED	25.00
FRIED	23.00

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	29.50

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 29.50

SURF & TURF

Our petit filet & two jumbo baked stuffed shrimp w/ clarified butter and béarnaise sauce 31.00

SEAFOOD CIOPPINO

Seafood medley of fresh mussels, shrimp, scallops, swordfish and schrod in a spicy tomato, onion, garlic, white wine fish stock & garlic toast 28.00

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 24.50

TENDERLOIN BEEF TIPS

Tender center cut tips grilled to your liking in our house marinade 21.00

LEMON HERB ROASTED CHICKEN

“All natural” Statler skin on breast coated with lemon and herbs, roasted to a crisp finish 18.00

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.



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
\$18.50

Citrus Chicken

Chicken breast marinated in citrus vinaigrette dressing and grilled, served with fresh grilled vegetable of the day
\$15.00

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
\$15.50

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
\$15.50

Asian Stir Fry (VG)

Fresh veggies of broccoli, mushrooms, onions and peppers in a Thai chili sauce over brown rice noodles -
\$16.00

Mediterranean Vegan Bowl (VG)

Roasted peppers, pickled onions, kalamata olives, broccoli florets with crisp baked falafel and drizzled pesto sauce over harvest blend of brown rice, quinoa and farro
\$16.00

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