

Appetizers & Starters

SHRIMP COCKTAIL

Three jumbo shrimp with a spicy cocktail sauce 11.00

SCALLOPS & BACON

Tender sea scallops wrapped in bacon and served en casserole 10.50

CALAMARI

Lightly breaded, served with our spicy “Bang Bang” sauce and lemon 10.00

SPINACH & CHEESE DIP

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

SAUTÉED MUSSELS

Fresh local mussels sautéed in lemon, wine, garlic, tomatoes, served with toasted bread for dipping 10.00

BANG BANG CAULIFLOWER

Lightly breaded, served with our spicy “Bang Bang” sauce 7.50

OUR SAMPLER

Shrimp cocktail, crab cake, scallops & bacon, calamari, & bang bang cauliflower with accompanied sauces 18.50

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 11.00
American, cheddar, blue or Swiss .50
Caramelized onions .50 Applewood bacon .50

TURKEY SANDWICH

With choice of Swiss, cheddar or American 11.00

CLUB SANDWICH

“Double decker” of turkey, bacon, lettuce & tomato on toasted bread 12.00

CRAB CAKE SANDWICH

Jumbo lump crab with bistro Dijon sauce, mixed greens on ciabatta roll 13.50

FISH TACOS

Soft heated tortillas with fried schrod, homemade mango salsa, crunchy slaw, drizzled with creamy herb lime sauce 11.00

HALF & HALF

1/2 SANDWICH & CHOWDER 10.50

Your choice of turkey, club, crab cake or fish taco with any cup of chowder or soup

TOSSED & CHOWDER 10.00

Small tossed with cup of chowder or soup

CAESAR & CHOWDER 10.50

Small Caesar with cup of chowder or soup

1/2 SANDWICH & TOSSED 10.00

Your choice of turkey, club, crab cake or fish taco with our small tossed salad

1/2 SANDWICH & CAESAR 10.50

Your choice of turkey, club, crab cake or fish taco with our small Caesar salad

Chowder House Entrees

LEMON HERB ROASTED CHICKEN

“All natural” Statler skin on breast coated with lemon and herbs, roasted to a crisp finish 14.50

ROAST TURKEY DINNER

Roasted turkey w/ walnut, spinach & bread stuffing, pan gravy & cranberry sauce 12.50

BROILED SCALLOPS

Fresh, dry sea scallops from New Bedford broiled in clarified butter 17.00

BAKED STUFFED SCALLOPS

Fresh, dry sea scallops from New Bedford topped w/ homemade stuffing and crabmeat 19.00

BROILED SCHROD

Fresh from George’s Bank and lightly seasoned 12.50

BAKED STUFFED SCHROD

Fresh from George’s Bank topped w/ homemade stuffing and crabmeat 14.50

BAKED STUFFED SHRIMP

Filled w/ homemade stuffing and crabmeat 15.50

GRILLED SALMON

Fresh Atlantic premium farm raised fillet grilled w/ herbs 14.50

CRAB CAKE

Lump crabmeat mixed with Dijon mustard, lemon juice, seasoning & Worcestershire sauce, pan seared & served with Dijon bistro sauce \$15.50

BROILED SALMON

Fresh Atlantic premium farm raised fillet broiled in clarified butter & light breading 14.50

TENDERLOIN BEEF TIPS

Tender center cut tips grilled to your liking in our house marinade 15.50

FRIED FISHERMAN’S PLATTER

Schrod, shrimp and scallops deep fried, served w/ French fries & coleslaw 19.50

All entrees served with vegetable & potato unless otherwise noted

Add small tossed for \$3.50 or small Caesar for \$4.50

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