



New Year's Eve Special Menu

December 31, 2022



~ SPECIALS ~

BAKED STUFFED SHRIMP 32 -
Four jumbo shrimp stuffed with our mix of butter, scallops, sherry wine & crumbs

SURF & TURF 35 -
Petit filet and baked stuffed shrimp with sides of béarnaise and drawn butter

GRILLED SWORDFISH 26 -
Fresh local swordfish topped with garlic butter

ENGLISH CUT PRIME RIM 31 -
PRIME RIB TRADITIONAL CUT 33-

~ APPETIZERS ~

CALAMARI
Lightly battered, flash fried & Tossed in a sweet & spicy sauce w/ side of dip sauce 12.50

BANG BANG SHRIMP
Lightly coated shrimp tossed in spicy creamy Thai chili & Sriracha sauce w/ seaweed salad & coconut 14.00

CAFÉ BRUSCHETTA
Fresh baked focaccia with marinated plum tomatoes, our signature three cheese blend & drizzled balsamic 11.00

BANG BANG CAULIFLOWER
Lightly breaded, served with our spicy "Bang Bang" sauce 11.00

POT STICKERS
Pork filled dumplings, pan seared & basted in a sweet & spicy sauce 12.50

THE CAFÉ SAMPLER (shareable)
Bang Bang shrimp, calamari, Bang , Bang cauliflower, bruschetta, & pot stickers, sweet and spicy sauce 22.50

~ SOUPS, SANDWICHES & ENTRÉE SALADS ~

FRENCH ONION SOUP
Slowly cooked hand cut onions in a beef base, topped w/ mozzarella cheese, Swiss cheese and a homemade seasoned crouton
6.50 cup 8.50 bowl

CLAM CHOWDER
Tender clams, diced onions and potatoes in a creamy broth
6.50 cup 8.50 bowl

FISH TACOS 15.50
Soft heated tortillas with fried schrod, homemade mango salsa, crunchy slaw, drizzled with creamy herb lime sauce, served w/ French fries or mixed greens (*substitute sweet potato fries for \$1.00*)

CHOPPED SALAD
Romaine, chopped bell peppers, tomatoes, Portabella mushrooms, red onions, toasted almonds, cheddar & gorgonzola cheeses, tortilla strips and bacon tossed with BBQ Ranch sauce 13.50

CAESAR SALAD
Romaine, homemade croutons, Parmesan, creamy Caesar dressing 12.00

SALAD SIDEKICKS ~ ADDITIONAL TOPPINGS

GRILLED CHICKEN 5.00 GRILLED SALMON 9.00 GRILLED SHRIMP 8.00 MARINATED GRILLED BEEF TIPS 11.00

~ MAIN ENTREES ~

HADDOCK PARISIENNE
Broiled with white wine, lemon and seasoned homemade Parisienne crumbs 21.00

PETIT FILET
7 ounce tenderloin steak, grilled and served w/ béarnaise sauce 29.00

BAKED STUFFED HADDOCK
topped w/ crabmeat based homemade Ritz & sherry crumbs 22.00

CEDAR PLANK SALMON
Signature item, topped with an orange ginger glaze 22.50

Above main entrees served w/ vegetable of the day & your choice of penne marinara, potato of the day or rice of day

SHRIMP SCAMPI
Sautéed in garlic, scallions, wine, herbs, lemon butter & diced tomatoes w/garlic toasts over linguini 21.50

PENNE, CHICKEN & BROCCOLI
Fire roasted chicken, broccoli & penne pasta tossed w/either an Alfredo or lemon wine sauce 18.00



COMMON MARKET DRINK LIST

Cocktail Specials

Winter White Cosmo

Ketel One Citron Vodka, Cointreau, white cranberry juice, fresh cranberries & a splash of lime juice

Spiced Berry Paloma

Silver Patron, cranberry juice, grapefruit juice, simple syrup, splash of soda, splash of lime, rosemary sprigs & orange garnish

Toffee Crunch Martini

Bailey's, Dark Crème de Cacao, Kahlua, Amaretto, whip cream & chocolate candy rim

Poinsettia Sangria

Merlot, Blackberry Brandy, pomegranate juice, cranberry juice, orange juice, splash of ginger ale & fresh fruit

Coconut Snowball

Tito's Vodka, Malibu Rum, Cream of Coconut, Blue Curacao liqueur, garnished w/ honey & coconut rim

Blood Orange Ginger Cranberry Mojito

Bacardi Rum, blood orange soda, cranberry juice, ginger syrup & raw ginger, garnished with mint leaves, lime wedge and brown sugar rim

Beers / Seltzers

Craft Beers:

Sam Adams Boston / Sam Adams Seasonal / Allagash White Lagunitas IPA / Sierra Nevada IPA / Stella Artois / Redbridge (gluten free), Widowmaker Blue Comet IPA

Domestic / Import Beers:

Budweiser / Bud Light / Coors Light / Miller Lite / Magners Mich Ultra / Heineken / Heineken Light / Stella Artois Corona Extra / Corona Light / Amstel Light / Guinness

Non alcoholic:

Heineken 00 / Beck's / Bud Zero Athletic Brewing Co.s Run Wild IPA

Seltzers:

Bud Lite Seltzers / High Noon Pineapple or Watermelon

Wings by the Glass

White, Blush & Sparkling Wines

Pinot Grigio, Santa Margherita

Pinot Grigio, Ecco Domani

Chardonnay, Kendall Jackson VR

Chardonnay, William Hill

Chardonnay, Sonoma-Cutrer

Sauvignon Blanc, Oyster Bay

Reisling, Dr. Loosen Bros.

Rosé, Fleur de Mer

White Zinfandel, Beringer

LaMarca Prosecco



Red Wines

Chianti Classico, Coltibuono

Pinot Noir, MacMurray Ranch

Pinot Noir, Guenoc

Malbec, Paqual Toso

Merlot, Fetzer Vineyards

Cabernet Sauvignon, Hess Select

Cabernet Sauvignon, Liberty School



*** Full Spirits Available ***