

25th Anniversary Menu

Thank You from The Common Market

2 DINNERS & A BOTTLE OF WINE !

All entrees include a mixed green salad,
fresh baked bread and your choice
of baked potato, potato of the day,
vegetable of the day or rice

And a Bottle of Wine

- Chardonnay
- Merlot
- Cabernet Sauvignon
- Pinot Grigio
- White Zinfandel

\$29.95

Offered All Evening Monday-Thursday

Entrees

Pan-Asian Salmon

Grilled & topped with a sweet & tangy Asian plum chili sauce

Chicken Rollatini

Breaded chicken breast stuffed with ricotta, mozzarella
and romano cheeses, lightly fried, topped with our
homemade red sauce, served over linguini

Chicken Caprese

Grilled chicken breast topped with marinated
plum tomatoes, basil and mozzarella cheese

Chatham Day Boat Schrod

Topped with our signature homemade seafood crumbs

Shrimp Napoli

Egg dipped shrimp sautéed in a brandy & Marsala
wine sauce and topped with melted mozzarella cheese

Flat Iron Steak

Grilled, sliced & topped w/ herb butter

Grilled Pork Tenderloin

Marinated in olive oil, garlic & rosemary, grilled & served with apple cinnamon chutney

Beef Tenderloin Brochettes

Tenderloin brochettes skewered and grilled
with mushrooms, tomatoes, peppers and onions

SEE PAGE 2 BELOW FOR MONTHLY SPECIALS

CHOWDER HOUSE SPECIALS

APPETIZERS / SHARABLES / MEALS

Chilled Seafood Sampler – crablegs, shrimp cocktail, oysters and clams served with cocktail sauce, horseradish and lemon wedge...a great item to split at the table \$18.5

Baked Seafood Medley – scallops, swordfish, shrimp and crabmeat baked en casserole with white wine and homemade crumbs, served with vegetable & potato \$18-

Fried Fisherman's Platter – medley of fried clams, shrimp, swordfish, and sole with French fries and cole slaw \$18-

Summer Salad – romaine lettuce, diced red onion, candied walnuts, black & red raspberries and sliced fresh strawberries tossed in a sweet & creamy dressing \$8.5

add grilled chicken \$3

add grilled scallops \$5.5

add grilled shrimp \$5

add seared ahi tuna \$5.5

Add a house salad to any entree for \$2.50 or small Caesar salad for \$3.75

ENTRÉE SPECIALS

Wood Grilled Fresh Seafood Choices...comes with vegetable & potato

Cape Cod Bluefish – a unique flavored fish that's running all around the coast this time of year (\$16.5/\$13 petit)

Atlantic Salmon – good fats of the omega-3 variety (\$18/\$14 petit)

Mako Shark – meaty textured and mild flavored fish caught by Foley Seafood from local boats (\$18/\$14 petit)

Wellfleet Oysters – this oyster is famous all around the world... and it's in our own backyard (\$18/\$14 petit)

Add Your Choice of Our Signature Sauces

Wasabi Ponzu Sauce - Lemony ponzu soy sauce, fresh ginger and just the right balance of wasabi horseradish

Pineapple Sweet Chili Sauce – Chopped fresh pineapples with Thai style hot chili sauce...a very popular Asian sauce

Spicy Plum Sauce - The natural, rich sweetness of plums is balanced by spicy wasabi flavors in this classic Asian sauce.

Add a house salad for \$2.50 or small Caesar salad for \$3.75