

THE ANGLER

APPETIZERS

Angler Crab Cakes GF 16
lump crab meat mixed with bell pepper & chives served with a chipotle aioli

Stuffed Portabella Mushrooms GF 15
balsamic glazed mushrooms topped with basil pesto, lump crab meat & gorgonzola cheese

Mozzarella Sticks 9
hand breaded mozzarella cheese served with marinara dipping sauce

Buffalo Shrimp 14
with celery, carrots & blue cheese dressing

Honey Sesame Shrimp 14
with a peanut satay & dynamite sauce

Amazing Mussels ↓ GF 16
PEI mussels in a garlic butter sauce finished in a sundried tomato leek cream sauce

PEI Mussels 14
in a white wine garlic sauce with crusty garlic bread

Fried Calamari 13
marinara sauce (spicy or regular)

Zucchini Sticks 9
with horseradish dipping sauce

Grilled Oysters ↓ 14
topped with parmesan and melted butter served

FISH MARKET & CHOWDER CO

SALADS

Pecan Gorgonzola GF 14
mixed greens, candied pecans, cranberries, red onion & gorgonzola cheese tossed with balsamic vinegar

Angler Wedge 11
iceberg lettuce with grilled tomato, crispy bacon bits, topped with blue cheese dressing & crumbled gorgonzola

Caesar Salad 10
chopped romaine heart with shredded parmesan cheese and gourmet croutons tossed with caesar salad dressing

House Salad GF 10
farmer greens, cucumbers, red onion, shredded carrot topped with gourmet croutons

Half Salad GF 6

Add:
Chicken 5
Steak Tips 7
Crab Cake 8
Swordfish Chunks / Mahi-Mahi / Salmon / Shrimp 9

your choice of dressings: balsamic vinaigrette, golden italian, caesar, ranch, honey mustard & chunky blue cheese

GF - Gluten Free Options

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

THE ANGLER

ON THE SHELL

served with house made cocktail sauce, spicy horseradish & mignonette sauce

Jumbo Shrimp Cocktail	½ Dozen 15
House Oysters	½ Dozen 15 Dozen 29
Cherrystones on the Half Shell	½ Dozen 11 Dozen 21
The Tower	Half 35 Full 65

oysters, shrimp, lobster, Johan crab claws, cherrystones and all the fixin's

IN THE BOWL

Clam Chowder	9
Seafood Chowder	14

FISH MARKET & CHOWDER CO

PLATTERS

served with french fries, coleslaw & tartar sauce

Fish & Chips	18
-------------------------	-----------

haddock in a light and crispy breading

Fried Ipswich Clams	22
----------------------------	-----------

tender whole belly clams

Clam Strip	17
-------------------	-----------

hold the bellies!

Fried Shrimp	24
---------------------	-----------

jumbo shrimp fried to a light golden brown

Two Way Combo	23
----------------------	-----------

when one is not enough

Fisherman's ⚓ with Lobster	28 35
---------------------------------------	------------------

a house favorite

Fried Scallop	22
----------------------	-----------

sea scallops sweet and savory

Chicken Finger	16
-----------------------	-----------

lightly breaded and fried to perfection

GF - Gluten Free Options

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

THE ANGLER

FISH MARKET & CHOWDER CO

ENTREES

served with house salad and 1 house side

Pretzel Encrusted Halibut 28
topped with dijon mustard cream sauce

Grilled Marinated Swordfish Chunks GF 24
marinated in fresh garlic, olive oil, lemon & parsley,
grilled over an open flame

Swordfish Au Poivre GF 24
pan seared with peppercorn cream sauce

Parmesan Dill Baked Haddock ↓ 24
topped with fresh dill, grated parmesan & butter
with a hint of lemon

Iceland Baked Haddock 22
tender & flaky with a light buttery crumb topping
& a hint of lemon

Grilled Steak Dinner 22

steamed served with drawn butter ↓

Baked Stuffed Lobster 33

1¼ lb Lobster MKT

Twin Lobsters MKT

1½ lb Lobster MKT

Native Steamed Clams MKT

Alaskan King Crab Legs MKT

Grilled Maple Glazed Salmon GF 23
glazed with vermont maple syrup

Cajun Pan Seared Salmon GF 22
with a chipotle aioli sauce

Dill Cucumber Salmon 24
salmon topped with dill cucumber sauce

Grilled Marinated Shrimp 22
marinated in fresh garlic, olive oil, lemon
& parsley grilled over an open flame

Cajun Pan Seared Mahi-Mahi GF 22
seared in olive oil & coated in flavorful spices

Pan Seared Scallops GF 24
caramelized in olive oil, salt & pepper

Baked Scallops 25
topped with a light cracker crumb & a hint of lemon

HOUSE SIDES 4

Coleslaw
Rice Pilaf
Garlic Bread
Mixed Vegetables
Regular or Sweet Potatoes Fries

PREMIUM SIDES 6

Onion Rings
Potato of the Day
Garlic Baby Spinach
Seasonal Vegetable
Rosemary Parmesan Fries
Corn Bread

GF - Gluten Free Options

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

THE ANGLER

PASTA

served with crusty garlic bread

Pesto Shrimp & Scallops 26

sautéed in a creamy basil pesto sauce served over penne pasta

Garlic Shrimp & Mussels 24

in a garlic herb sauce served over penne pasta

Spicy Shrimp & Mussels 24

in a spicy tomato sauce served over penne pasta

A Bit of Everything ↓ 36

lobster, shrimp, scallops, mussels & calamari in a choice of spicy tomato sauce or garlic herb sauce over penne pasta

Linguini and Clam Sauce 22

sautéed chopped clams with little necks in a garlic white wine sauce served over linguini

Chicken Parmesan 18

chicken cutlet with mozzarella cheese, house red sauce served over linguini

Mussel and Scallop Carbonara 23

egg, bacon, peas in a basil cream sauce served over linguini

Chicken Alfredo 23

traditional alfredo cheese sauce with chunks of chicken tenders served over linguini

Shrimp Alfredo 26

traditional alfredo cheese sauce with shrimp served over linguini

FISH MARKET & CHOWDER CO

SANDWICHES

served with french fries & cole slaw

Blackened Salmon 16

served on multigrain bread with lettuce, tomato, onion and chipotle aioli

Fried Haddock 16

served on a grilled bun with lettuce, tomato and onion

Burger 13

½ lb grass fed short rib + chuck steak

KID FRIENDLY

select an item from each category for a “Lil’ Angler” Meal 8

PROTEINS

Chicken-grilled or Deep Fried

Hamburger

Salmon

Fish Nuggets

Hot Dog

VEGETABLES

Carrot Sticks

Cucumbers

Seasonal Veggie

SIDES

French Fries

Sweet Potato Fries

Pasta with Butter or Marinara Sauce

Rice Pilaf

Apple Sauce Cup

GF - Gluten Free Options

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.