

Boston Commons



New England Seafood Pub



Where Boston Meets Nashville

COMBINING NEW ENGLAND & SOUTHERN FLAVORS TOGETHER FOR A UNIQUE YET FAMILIAR SEAFOOD EXPERIENCE

Starters

WEDGE SALAD

GF

10

ICEBERG LETTUCE, CHOPPED BACON,
TOMATO, BLEU CHEESE CRUMBLES,
HOUSEMADE BLEU CHEESE DRESSING,
OR SELECT A STARTER CAESAR
OR A STARTER CHOPPED SALAD FOR THE
PERFECT START TO YOUR MEAL

CRAB CAKES

1/11 OR 2/20

NEW ENGLAND STYLE LUMP CRAB CAKE
SERVED WITH REMOULADE SAUCE

BACON WRAPPED SCALLOPS*

GF

MKT/27

5 BLACKENED AND SEARED SEA
SCALLOPS SERVED WITH REMOULADE

SOUP OF THE DAY

MKT/CUP 6

PLEASE ASK YOUR SERVER FOR TODAYS SELECTION

BOSTON CLAM CHOWDER

TRADITIONAL CREAMY CHOWDER "SO THICK AND
CREAMY YOU COULD STAND YOUR SPOON UP IN IT"
CUP 6 / BOWL 9

GROWDER

THIS IS WHERE BOSTON MEETS NASHVILLE. BOSTON
CLAM CHOWDER OVER SPICY CHEESE GRITS TOPPED
WITH SHREDDED CHEDDAR AND BACON BITS
CUP 6 /BOWL 10

MOZZARELLA STICKS

9

FRIED MOZZARELLA WITH HOUSEMADE MARINARA

Fish & Chips

FISH & CHIPS SAMPLER

33

TRY 3 OF OUR FAMOUS

FISH & CHIPS:

SIGNATURE, PUB STYLE, &

BRITISH

SERVED WITH PUB FRIES & TARTAR

(NO SUBSTITUTIONS PLEASE)

SIGNATURE

PREMIUM COD LOIN HAND BREADED
IN FLOUR, PANKO, EGG, BUTTERMILK

1 PIECE (5 OZ) 12
3 PIECE (15 OZ) 26

2 PIECE (10 OZ) 19

NEW ENGLAND

17

(8OZ) NORTH ATLANTIC HADDOCK PREMIUM
FILLET HAND BREADED IN FLOUR, PANKO, EGG,
BUTTERMILK

BRITISH

17

(8OZ) NORTH ATLANTIC HADDOCK FILLET, HAND
DIPPED IN A TRADITIONAL GUINNESS BEER BATTER
*TRADITIONAL GUINNESS BEER BATTER IS ONLY
AVAILABLE ON THE BRITISH STYLE HADDOCK

PUB STYLE

ALASKAN POLLOCK FILLET HAND BREADED IN FLOUR,
BEER BATTER, & COATED IN PANKO BREAD CRUMBS

1 FILLET (7OZ) 11

2 FILLETS (14OZ) 18

Entree Selections

MAINE LOBSTER ROLL

MKT/33 DOUBLE/56

LOBSTER (KNUCKLES & CLAWS), ON A TOASTED,
BUTTERED NEW ENGLAND ROLL

TRADITIONAL STYLE

COLD WITH MAYO, CELERY, SPICES

OR

NAKED (CONNECTICUT)

SERVED WARM WITH DRAWN BUTTER

(BOTH OPTIONS SERVED WITH
PUB FRIES & PICKLE SPEAR)

PICK TWO 22 OR PICK THREE 30

ALL ITEMS ARE DEEP FRIED

COD

SHRIMP (6 PC)

JUMBO CLAM STRIPS

PUB STYLE POLLOCK

BRITISH STYLE HADDOCK (ADD 4)

NEW ENGLAND STYLE HADDOCK (ADD 4)

HAND BREADED CHICKEN TENDERS (3 PC)

SERVED WITH PUB FRIES & COLE SLAW, TARTAR,
COCKTAIL SAUCES

FRIED SHRIMP

15

BUTTERFLY CUT, HAND BREADED & FRIED.
PUB FRIES, COLE SLAW, COCKTAIL SAUCE

FRIED JUMBO CLAM STRIPS

16

BREADED CLAM STRIPS. SERVED WITH PUB
FRIES, COLE SLAW & TARTAR SAUCE

FRIED CHICKEN TENDERS

12

HAND BREADED CHICKEN TENDERS. SERVED
WITH PUB FRIES, COLE SLAW & HONEY
MUSTARD OR RANCH

Entree Salads

SALAD DRESSINGS:

RANCH

BLEU CHEESE

BALSALMIC VINAIGRETTE

THOUSAND ISLAND

HONEY MUSTARD

CAESAR

ENTREE SALAD OPTIONS

GET YOUR CHOPPED OR CAESAR SALAD
WITH ONE OF THE FOLLOWING PROTEINS

SEARED OR BLACKENED SALMON *GF*

29

SEARED OR BLACKENED JUMBO SHRIMP *GF*

21

GRILLED OR BLACKENED CHICKEN BREAST *GF*

18

HAND BREADED FRIED CHICKEN TENDERS

18

CLASSIC CAESAR

12

ROMAINE LETTUCE, AGED PARMESAN, CROUTONS,
CRACKED PEPPER, CAESAR DRESSING

CHOPPED SALAD

12

ROMAINE & ICEBERG LETTUCE CHOPPED TO
ORDER, RED BELL PEPPER, WHITE ONION,
BLACK OLIVES, TOMATO, SHAVED PARMESAN,
AND CROUTONS WITH YOUR CHOICE OF
DRESSING

Sandwiches

SANDWICHES ARE SERVED WITH PUB FRIES AND
A PICKLE SPEAR

SIDES

PUB FRIES

COLE SLAW *GF*

GREEN CHILI CHEESE GRITS

TODAY'S STARCH

GF = GLUTEN FREE

CRAB CAKE SANDWICH

15

LUMP CRAB CAKE, LETTUCE, TOMATO,
REMOULADE SAUCE ON A BUTTERED
& TOASTED BRIOCHE BUN

FRIED COD SANDWICH

13

LETTUCE, TOMATO, AND TARTAR SAUCE ON A
BUTTERED & TOASTED BRIOCHE BUN.
ADD: BACON 1.50, CHEESE 1

CORNED BEEF REUBEN

14

PREMIUM CORNED BEEF, SWISS CHEESE,
SAUERKRAUT, THOUSAND ISLAND DRESSING, ON
TOASTED AND BUTTERED MARBLE RYE OR SUB
TURKEY FOR A TURKEY REUBEN INSTEAD

SMOKED TURKEY MELT

13

PREMIUM SMOKED TURKEY, SWISS, BACON,
LETTUCE, TOMATO, HOUSE-MADE SPICY AIOLI,
ON TOASTED, BUTTERED, SLICED
SOUR DOUGH BREAD

BOSTON BURGER*

13

PREMIUM GROUND BEEF, CHEDDAR, LETTUCE,
TOMATO, BRIOCHE BUN. ADD: BACON 1.50

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TOMATO, BLEU CHEESE CRUMBLES,
HOUSEMADE BLEU CHEESE DRESSING,
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THE PERFECT START TO YOUR MEAL

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1/11 OR 2/20

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SERVED WITH REMOULADE SAUCE

BACON WRAPPED SCALLOPS* ^{GF} MKT/27

5 BLACKENED AND SEARED SEA
SCALLOPS SERVED WITH REMOULADE

SAUTEED MUSSELS

15

MADE TO ORDER WHITE WINE BUTTER GARLIC SAUCE
& PARMESAN. SERVED WITH RYE TOAST POINTS

SOUP OF THE DAY MKT/CUP 6

PLEASE ASK YOUR SERVER FOR TODAYS SELECTION

BOSTON CLAM CHOWDER

TRADITIONAL CREAMY CHOWDER "SO THICK AND
CREAMY YOU COULD STAND YOUR SPOON UP IN IT"
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COLD WITH MAYO, CELERY, SPICES

OR

NAKED (CONNECTICUT)

SERVED WARM WITH DRAWN BUTTER
(BOTH OPTIONS SERVED WITH
PUB FRIES & PICKLE SPEAR)

HONEY DIJON SALMON* ^{GF}

29

NORWEGIAN SALMON PAN SEARED AND TOPPED WITH
OUR SIGNATURE HONEY DIJON CREAM SAUCE SERVED
WITH OUR VEGETABLE AND STARCH OF THE DAY

SHRIMP & GRITS

25

JUMBO SHRIMP, ANDOUILLE SAUSAGE, SPICY
GREEN CHILI CHEESE GRITS, SPINACH, TOMATO,
ALL COVERED IN A SHERRY CREAM SAUCE

RAGIN CAJUN PASTA

24

MARINATED GRILLED CHICKEN BREAST,
ANDOUILLE SAUSAGE, RED PEPPERS, MADE TO
ORDER SPICY ALFREDO SAUCE OVER LINGUINE.
ADD SHRIMP 6

SPAGHETTI & MEATBALLS

15

HOMEMADE MARINARA OVER LINGUINI WITH
PORK AND BEEF ITALIAN STYLE MEATBALLS

PICK TWO 22 OR PICK THREE 30

ALL ITEMS ARE DEEP FRIED

COD
SHRIMP (6 PC)
JUMBO CLAM STRIPS
PUB STYLE POLLOCK
BRITISH STYLE HADDOCK (ADD 4)
NEW ENGLAND STYLE HADDOCK (ADD 4)
HAND BREADED CHICKEN TENDERS (3 PC)

SERVED WITH PUB FRIES & COLE SLAW, TARTAR,
COCKTAIL SAUCES

FRIED SHRIMP

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BUTTERFLY CUT, HAND BREADED & FRIED.
PUB FRIES, COLE SLAW, COCKTAIL SAUCE

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RANCH

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BALSALMIC VINAIGRETTE

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CRACKED PEPPER, CAESAR DRESSING

CHOPPED SALAD

12

ROMAINE & ICEBERG LETTUCE CHOPPED TO
ORDER, RED BELL PEPPER, WHITE ONION,
BLACK OLIVES, TOMATO, SHAVED PARMESAN,
AND CROUTONS WITH YOUR CHOICE OF
DRESSING

Sandwiches & Sides

WEEKLY FEATURES

WEDNESDAYS:
FRIED OYSTERS NIGHT

THURSDAYS:
FRIED SCALLOP NIGHT
(ONLY AVAILBABLE ON NIGHTS
INDICATED WHILE SUPPLIES LAST)

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LETTUCE, TOMATO, HOUSE-MADE SPICY AIOLI,
ON TOASTED, BUTTERED, SLICED
SOUR DOUGH BREAD

SIDES

PUB FRIES

VEGETABLE OF THE DAY

LINGUINE

COLESLAW ^{GF}

GREEN CHILI CHEESE GRITS

TODAY'S STARCH

GF = GLUTEN FREE