

# THE ANGLER

FISH MARKET & CHOWDER CO

## Appetizers

<b>CRAB CAKES (GF OPTION)</b>	<b>22</b>
lump crab meat mixed with bell pepper, chives, served with chipotle aioli	
<b>SHRIMP DUMPLINGS</b>	<b>16</b>
tiger shrimp, onion & spices in a crispy wonton cup with sweet chili dipping sauce	
<b>FRIED MOZZARELLA</b>	<b>10</b>
hand breaded with marinara	
<b>FRIED ZUCCHINI</b>	<b>10</b>
ranch dipping sauce	
<b>BUFFALO SHRIMP</b>	<b>14</b>
celery, carrots, & bleu cheese	
<b>HONEY SESAME SHRIMP</b>	<b>14</b>
peanut satay & dynamite sauce	
<b>PEI MUSSELS</b>	<b>16</b>
choice of a sun-dried tomato leek cream sauce or a white wine garlic sauce with crispy garlic bread	
<b>FRIED CALAMARI</b>	<b>14</b>
regular or rhode island style (+2)	
<b>LOBSTER STUFFED MUSHROOMS</b>	<b>17</b>
lobster meat with roasted corn & house seasoning	
<b>CLAMS CASINO</b>	<b>14</b>
little neck clams with a buttery bacon stuffing	
<b>BLACK &amp; WHITE AHI TUNA</b>	<b>24</b>
fresh ginger, seaweed salad, dynamite sauce	
<b>WARM CRAB DIP</b>	<b>22</b>
served with homemade corn chips	

## Soup/Salad

<b>CLAM CHOWDER</b>	<b>12   14</b>
<b>SEAFOOD CHOWDER</b>	<b>16   20</b> 
shrimp, clams, scallops, lobster & white fish	
<b>PECAN GORGONZOLA GF</b>	<b>16</b>
mixed greens, candied pecans, cranberries, red onion & gorgonzola cheese tossed with a balsamic vinaigrette <b>1/2 salad option</b>	
<b>CAESAR SALAD</b>	<b>12</b>
chopped romaine heart, parmesan cheese, gourmet croutons tossed with homemade caesar dressing. <b>1/2 salad option</b>	
<b>ANGLER WEDGE GF</b>	<b>12</b>
iceberg lettuce, grilled tomato, crispy bacon & crumbled gorgonzola, homemade bleu cheese dressing	
<b>HOUSE SALAD</b>	<b>12</b>
farmer greens, red onion, shredded carrot, gourmet croutons. <b>1/2 salad option</b>	
<b>ADD:</b>	
CHICKEN	<b>6</b>
CRAB CAKE (1)	<b>11</b>
SALMON	<b>12</b>
SHRIMP (GRILLED OR CHILLED)	<b>11</b>
SWORDFISH CHUNKS	<b>11</b>
LOBSTER (GRILLED OR CHILLED)	<b>MKT</b>

### Dressings:

balsamic vinaigrette, golden italian, caesar, ranch, honey mustard, chunky bleu cheese, oil & vinegar

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

Parties of 6 or more are subject to an adjusted 18% gratuity.

 :house favorite

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## Fried Platters

french fries, coleslaw & tartar sauce

FISH & CHIPS **21**

haddock filet in a light and crispy breading

IPSWICH CLAMS **MKT**

tender whole belly clams

CLAM STRIPS **20**

hold the bellies!

JUMBO SHRIMP **25**

fried to a light golden brown

TWO WAY COMBO **26**

when one is not enough!

**\*price may vary due to mkt value\***



FISHERMAN'S PLATTER **38**

scallop, shrimp, whole belly clams, haddock  
**add lobster- MKT**

SEA SCALLOP **31**

sweet and savory

LOBSTER **MKT**

hand picked

CHICKEN FINGER **17**

served with honey mustard, bbq or ranch

**\$5 PLATE SHARING FEE**

## On The Shell

cocktail sauce, horseradish & mignonette  
sauce

SHRIMP COCKTAIL **1/2 DOZEN 16 | DOZEN 30**

HOUSE OYSTERS **1/2 DOZEN 15 | DOZEN 29**

CHERRYSTONES **1/2 DOZEN 12 | DOZEN 21**

GRILLED OYSTERS **15**

topped with parmesan, fresh herbs & melted  
butter

THE TOWER (HALF OR FULL) **MKT**

raw oysters, raw cherrystones, shrimp cocktail,  
cooked mussels, cooked crab claws, cooked  
lobster and all the fixings

WEDNESDAYS

**\$1 OYSTERS &  
GLUTEN-FREE FRIED  
FOOD**

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\*Prices are subject to change due to market price\*



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## Entrees

choice of two house sides  
premium sides \$3

PRETZEL ENCRUSTED HALIBUT dijon mustard cream sauce	<b>MKT</b>	GRILLED MAPLE GLAZED SALMON GF vermont maple syrup	<b>24</b>
MARINATED SWORDFISH CHUNKS fresh garlic, olive oil, lemon & parsley	<b>26</b>	CAJUN PAN SEARED SALMON GF chipotle aioli sauce	<b>26</b>
PARMESAN DILL HADDOCK fresh dill, grated parmesan, hint of lemon	<b>26</b>	GRILLED MARINATED SHRIMP GF fresh garlic, olive oil, lemon & parsley	<b>26</b>
ICELANDIC BAKED HADDOCK tender & flaky, light buttery crumb topping	<b>25</b>	CAJUN PAN SEARED MAHI-MAHI GF chipotle aioli sauce	<b>26</b>
LAZY LOBSTER hand picked for you!	<b>MKT</b>	PAN SEARED SCALLOPS GF  caramelized in olive oil, salt & pepper	<b>MKT</b>
NEW ENGLAND BOIL  whole lobster, crab claws, steamer/mussels, clam chowder, potatoes & corn on the cob	<b>MKT</b>	BAKED SCALLOPS GF  light cracker crumb, hint of lemon	<b>MKT</b>
GRILLED 9 OZ FILET ADD LOBSTER TAIL prime filet mignon cooked to your liking!	<b>38 MKT</b>	SWORDFISH AWESOME pan seared swordfish steak, dijon mustard, peppercorn cream sauce	<b>26</b>
TUNA POKE ahi tuna mixed with a blend of seasoned rice, pickled veggie, avocado, topped with dynamite & wasabi aioli	<b>24</b>	HOUSE SIDES coleslaw rice pilaf garlic bread mixed vegetables french fries	<b>4</b>
BAKED STUFFED LOBSTER 1 1/4 LB. LOBSTER 1 1/2 LB. LOBSTER TWIN LOBSTERS STEAMED CLAMS DUNGENESS CRAB ALASKAN KING CRAB		PREMIUM SIDES sweet potato fries onion rings potato of the day seasonal vegetable garlic baby spinach rosemary parmesan fries cornbread	<b>8</b>

ASK FOR MKT  
PRICE

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## Pasta

with crusty garlic bread  
-linguini or penne-  
GF- \$4

PESTO SHRIMP & SCALLOPS	31
creamy basil pesto sauce	
GARLIC SHRIMP & MUSSELS	26
garlic herb sauce	
SPICY SHRIMP & MUSSELS	27
spicy tomato sauce	
A BIT OF EVERYTHING	MKT
(garlic herb or spicy) lobster, shrimp, scallops, mussels & calamari	
LINGUINI IN CLAM SAUCE	24
chopped little neck clams in a garlic white wine sauce	
CHICKEN ALFREDO	24
traditional alfredo cheese sauce with lightly breaded chicken tenders	
LOBSTER ALFREDO	MKT
traditional alfredo cheese sauce with hand picked lobster	
CHICKEN MARSALA	24
lightly breaded pan fried chicken with mushrooms & marsala wine	

## Sandwiches

french fries & coleslaw

BLACKENED SALMON	16
multigrain bread with chipotle aioli & LTO	
CRISPY HADDOCK	14
LTO, side of tartar sauce	
BURGER	15
1/2 lb. grass fed short rib & chuck steak add: cheese \$1 bacon \$2	
LOBSTER ROLL	MKT
served hot or cold!	
FIERY SHRIMP TACOS	18
lightly breaded, guacamole, chipotle aioli & mango salsa	

## Kid Friendly

12 and Under  
select an item from each  
category 9

- PROTEINS**  
grilled or fried chicken  
cheeseburger  
salmon  
fish nuggets  
hot dog  
grilled or fried shrimp
- VEGETABLES**  
carrot sticks  
broccoli  
seasonal vegetable
- SIDES**  
french fries  
sweet potato fries  
rice pilaf  
apple sauce