

STARTERS

Hot Crab Dip House-made chips	12
Stuffed Littlenecks Chorizo stuffing	12
Barking Crab Cakes Our famous pan-seared crab cakes	15
Peel & Eat Shrimp Crabby bay bouillon, beer butter, served warm or chilled	15
Seafood Potstickers Soy-ginger dipping sauce	15
Ahi Tuna Tacos* Spicy mayo & avocado	14
Mussels Steamed in a white wine-fennel broth	13
Fried Rhode Island Calamari Banana peppers, garlic butter	10/17
Fried Ipswich Whole-Bellied Clams Tartar sauce	15
Steamers 1lb. served with garlic & white wine broth	15

RAW BAR

Cocktail Sauce & Mignonette	
Chilled Shellfish Platter* Maine lobster, littleneck clams, jumbo shrimp, snow crab claws, local oysters*	sm/lg mkt
Local Oysters*	2.75/ea.
Littlenecks*	1.75/ea
Jumbo Shrimp Cocktail	3/ea
Snow Crab Claws	mkt

SOUP & SALAD

New England Clam Chowder Our award winning recipe	5/8
Spinach Salad Orange segments, pickled red onion, walnuts, goat cheese, sesame-orange dressing	12
Roasted Beet Salad Arugula, beets, chickpeas, red wine vinaigrette	12
Garden Salad Mixed greens, tomatoes, cucumbers, radish with house vinaigrette	11
Wedge Salad Bacon, crumbled blue cheese, tomatoes, bleu cheese dressing	12

LOBSTER

Drawn butter & lemon	
Traditional New England Clambake 1.25 lb lobster, steamers, mussels, corn on the cob & potato salad	mkt
Boiled Lobster 1.25, 2, 3 or 10 lb New England hard shell lobster w/ drawn butter	mkt
Fire Grilled Lobster 1.25, 2 or 3 lb New England hard shell lobster brushed w/ garlic butter	mkt
Roasted Lobster 1.25, 2 or 3 lb New England hard shell lobster pan roasted with our signature beurre-blanc	mkt

PLATTERS

Junior 1 lb snow crab clusters & 1.25 lb lobster	mkt
Venus 1.5 lb bairdi legs & 2 lb lobster	mkt
Neptune Mixed crab bowl & 2 lb lobster	mkt
King 10 lb lobster & mixed crab bowl	mkt

CRAB

1.5 lb portions - drawn butter & lemon	
Snow Crab Clusters Sweet & juicy	29
King Crab Succulent & rich	51
Dungenouss Crab Briny & sweet	36
Mixed Crab Bowl 1 lb bairdi, 2 lb snow crab clusters, 1 lb alaskan king crab	99

FRIED

With fries & coleslaw	
Fisherman's Platter Fried clam strips, scallops, shrimp, haddock	31
Fried Scallops Atlantic sea scallops	26
Fried Shrimp	24
Fried Whole-Bellied Clams Ipswich clams	29
Fish & Chips Harpoon IPA battered haddock	18

ENTREES

Grilled Atlantic Swordfish Roasted olives, tomatoes, onion with jasmine rice	26
Baked Haddock Ritz cracker crumbs, vegetable of the day & with jasmine rice	21
Grilled Wild Salmon Caper brown butter, sautéed spinach, roasted new potatoes	25
Ciopino Dungeness crab, mussels, shrimp, calamari & crostini	33
Lobster Mac & Cheese Chef's recipe	27
Grilled Marinated Steak Tips House marinade & roasted new potatoes	23
Stuffed Flounder Crab, shrimp, ritz cracker stuffing, buerre blanc, served with green beans	27

SANDWICHES

With fries and coleslaw	
Lobster Roll Chilled lobster meat, celery, mayo & fresh lemon	mkt
Naked Lobster Roll Fresh lobster meat poached in drawn butter	mkt
Fried Clam Roll Tartar sauce	18
Barking Crab Cake Sliders Our famous pan-seared crab cakes	16
Fried Fish Sandwich Lettuce, tomato, onion with tartar sauce	14
Crispy Fish Tacos Pico de gallo, chipotle aioli, served in flour tortillas	16
Barking Burger Half pound fresh ground angus beef & cheddar cheese* Add bacon 1 or caramelized onions 1	12
Yellowfin Tuna Burger Lettuce, tomato, onion chipotle aioli	16

SIDES

Seasonal vegetables	5
Corn on the cob	3
Buttermilk battered onion rings	4
Coleslaw	4
Potato salad	4
Fries	5
Sweet potato fries	5
Jasmine Rice	4

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



Cocktails

Hurricane Light & Dark rum, Passion fruit juice, OJ	10
Crabby Margarita Jalapeno-infused tequila, Blood Orange Liqueur, House made sour & Fresh Lime (traditional margaritas available 9)	9.5
Crabby Mai Tai Rum, OJ, Pineapple, Gosling's rum floater	9.5
Bloody Mary Vodka & house-made bloody mary mix	10
Oyster Shooter Freshly shucked oyster, vodka, house-made bloody mary mix	9.5
Barking Tea Party Deep Eddy sweet tea vodka, peach schnapps, lemon & soda water	9
Red Tide Deep Eddy ruby red vodka, elder flower, lemon & soda water	9
Mojito Bacardi, mint, lime, simple syrup, soda water	10
Dark & Stormy Goslings ginger beer & Goslings Black Seal rum	9
Crab Juice Bacardi banana, Deep Eddy orange, mango syrup, pineapple, soda water	10

Bottles & Cans

Budweiser	6
Bud Light	6
Corona	6
Guinness	6
Coors Light	5.5
Pabst Blue Ribbon	4

Sangria

Classic Red	9.5/34
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Crabby Coolers

21

32 oz drink of your choice

*Minimum 2 persons, Oyster shooter excluded

Regional Drafts

6

Harpoon IPA
Harpoon Fresh Tracks
Ipswich Riverbend Pilsner
Ipswich Blueberry Shandy
Downeast Cider
Sam Adams Boston Lager
Sam Adams Cold Snap
Cisco Whale's Tale
Shucking Good IPA (Ipswich)
Jack's Abby House Lager
Lord Hobo Hobo Life
Twisted Tea

BOOK YOUR NEXT FABULOUS EVENT WITH US

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