

STARTERS

Hot Crab Dip House-made chips	12
Barking Crab Cakes Our famous pan-seared crab cakes	15
Ahi Tuna Tacos* Spicy mayo & avocado	14
Steamers 1 lb. served with garlic & white wine broth	15
Peel & Eat Shrimp Crabby bay bouillon, beer butter, served warm or chilled	15
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

RAW BAR

Cocktail Sauce & Mignonette	
Local Oysters*	2.75/ea.
Littlenecks*	1.75/ea
Jumbo Shrimp Cocktail	3/ea

SOUP & SALAD

New England Clam Chowder Our award-winning recipe	5/8
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

CRAB

1.5 lb portions - drawn butter & lemon	
Snow Crab Clusters Sweet & juicy	29
King Crab Succulent & rich	51
Dungeness 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 Salmon Cool cucumber sauce, roasted potatoes, zucchini and summer squash salad	26
Lobster Mac and Cheese	27
Sesame Crusted Yellowfin Tuna Soy-Ginger sauce, stir fried vegetables, jasmine rice	27
Grilled Swordfish Kebab Tequila-Lime cilantro sauce, spanish rice	26
Baked Haddock Jasmine Rice & Veggie of the day	22

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
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 1/2 pound fresh ground angus beef & cheddar cheese* Add bacon \$1 or caramelized onions \$1	12

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	10
Light & Dark rum, passion fruit juice, OJ	
Crabby Margarita	9.5
Jalapeno-infused tequila, blood orange liqueur, house-made sour & fresh lime (traditional margaritas available \$9)	
Crabby Mai Tai	9.5
Rum, OJ, Pineapple, Gosling's rum floater	
Bloody Mary	10
Vodka & house-made bloody mary mix	
Oyster Shooter	9.5
Freshly shucked oyster, vodka, house-made bloody mary mix	
Barking Tea Party (New Recipe)	9
Deep Eddy Peach vodka, Ice tea & Lemonade	
Red Tide	9
Deep Eddy ruby red vodka, elderflower, lemon & soda water	
Mojito	10
Bacardi, mint, lime, simple syrup, soda water	
Dark & Stormy	9
Gosling's Ginger Beer & Gosling's Black Seal rum	
Crab Juice	10
Bacardi banana, Deep Eddy orange, mango syrup, pineapple, soda water	

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

32 oz drink of your choice

*Minimum 2 persons, Oyster shooter excluded

Regional Drafts

6

Harpoon IPA
Harpoon Camp Wannamango
Ipswich Riverbend Pilsner
Ipswich Blueberry Shandy
Downeast Cider
Sam Adams Boston Lager
Sam Adams Summer Ale
Cisco Shark Tracker
Shucking Good IPA (Ipswich)
Jack's Abby House Lager
Lord Hobo Hobo Life
Twisted Tea

