

STARTERS

Hot Crab Dip House-made chips	12
Barking Crab Cakes Our famous pan-seared crab cakes	15
Peel & Eat Shrimp Crabby bay bouillon, beer-butter, served warm	15
Ahi Tuna Tacos* Spicy mayo & avocado	14
Mussels White wine, garlic, herbs & crostini	13
Fried Rhode Island Calamari Banana peppers, garlic butter	10/17
Fried Ipswich Whole-Bellied Clams Tartar sauce	15
Steamers 1 lb. served with garlic & white wine broth	15
Seafood Stuffed Mushrooms House-made seafood stuffing & garlic butter	15
Lobster Empanadas Avocado, sriracha aioli	15

RAW BAR

Cocktail Sauce & Mignonette	
Chilled Shellfish Platter* Maine lobster, littleneck clams, jumbo shrimp, snow crab, local oysters*	sm/lg mkt
Powder Point, Duxbury 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
Barking Chopped Salad Jumbo lump blue crab meat, romaine lettuce, avocado, tomatoes, cucumber, eggs, bacon, onions, cheddar cheese	24
Caesar Salad Shaved parmesan, croutons, house-made Caesar dressing (white anchovies upon request)	12
Wedge Salad Bacon, crumbled blue cheese, tomatoes, blue cheese dressing	12

LOBSTER

Drawn butter & lemon	
Traditional New England Clambake 1.25 lb lobster, clams, 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 Dungeness crab & 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	31
King Crab Succulent & rich	51
Dungeness Crab Briny & sweet	37
Mixed Crab Bowl 1 lb Dungeness crab, 2 lb snow crab clusters, 1 lb Alaskan king crab	99

FRIED

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

Stuffed Flounder House-made seafood stuffing, buerre blanc & bacon roasted Brussel sprouts	29
Baked Haddock Ritz Cracker crumbs, vegetable of the day & jasmine rice	21
Grilled Salmon Sauteed mushrooms, sherry sauce, mashed potatoes & spinach	27
Bouillabaisse Snow crab, mussels, calamari, littlenecks & crostini	34
Lobster Mac & Cheese Chef's recipe	27
Grilled Marinated Steak Tips House marinade & mashed potatoes	23
Pan Seared Atlantic Scallops Stir-fried vegetables, soy ginger & jasmine rice	27

SANDWICHES

Fries and coleslaw	
Lobster Roll	mkt
Traditional: Chilled lobster meat, celery, mayo & fresh lemon	
Naked Lobster Roll: Fresh lobster meat poached in drawn butter	
Seasonal Lobster Roll: ask your server	
Fried Clam Roll Tartar sauce	18
Barking Crab Roll Jumbo lump blue crab meat, Dijon mayo & celery	25
Fried Fish Sandwich Lettuce, tomato, onion with tartar sauce	14
Crispy Fish Tacos Pico de gallo, chipotle aioli, flour tortillas	16
Barking Burger ½ pound prime ground beef & cheddar cheese Add bacon \$1 or caramelized onions \$1	14

SIDES

Bacon roasted Brussel sprouts	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

Crabby Margarita Jalapeno-infused Cuervo Silver tequila, blood orange liqueur & fresh lime (traditional margaritas available)	10	Pomegranate Martini Stoli Citros, Cointreau, Pomegranate syrup & fresh lime	13
Mai Tai Bacardi Silver, Malibu Coconut, OJ, pineapple, Goslings floater	10	Back Porch Lemonade Maker's Mark, lemonade & fresh blackberries	13
Bloody Mary Titos & house-made Bloody Mary mix (Add Cocktail Shrimp, \$3 ea)	10	Tea Party Deep Eddy Peach Vodka, Lemonade & Iced tea	11
Oyster Shooter Titos, house-made Bloody Mary mix & Powder Point Oyster	12	French 75 House Gin, Earl Grey Tea, Lemon, Honey & Prosecco	12
Dark & Stormy Goslings Black Seal Rum & Ginger Beer	10	Twenty Boat Toddy Spiced Rum, Tea, Lemon & honey	12
		Espresso Martini Van Gogh Espresso Vodka, Stoli Vanilla & Baileys	13

Crabby Coolers

32 oz drink of your choice

*Minimum 2 persons, Oyster shooter excluded

Bottles & Cans

Budweiser	6
Bud Light	6
Corona	6
Guinness	7
Coors Light	6
Pabst Blue Ribbon	4
St. Pauli Girl (N/A)	5

Wine

Bubbles

Borgo Magredo, Prosecco, Veneto, IT 15/split

Whites

'15 Tenuta Sant'Anna, Pinot Grigio Veneto, IT 11

'16 Kato, Sauvignon Blanc, Marlborough, New Zealand 12

'14 Vinum "White Elephant", Rhone Blend, California 15

'16 Joseph Carr, Chardonnay, Carneros, California 16

Reds

'15 Chehalem "3 Vineyards", Pinot Noir, Willamette, Oregon 16

'16 Familia Cassone "La Florencia", Malbec, Mendoza, Argentina 14

'15 Bieler Pere et Fils "La Jassine", Cotes du Rhone, Rhone Valley, France 13

BOOK YOUR NEXT FABULOUS EVENT WITH US

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