

RAW BAR			
SHELLFISH TOWER	120.	OYSTERS ON THE HALF SHELL	3.5 EA
1 ½ LB. LOBSTER, 8 OYSTERS, 8 LITTLENECKS, 6 SHRIMP, ½ LB. SNOW CRAB, HOUSE-MADE MIGNONETTE, COCKTAIL SAUCE, LEMON		POWDER POINT, DUXBURY, MA OR SPEARPOINT, MARTHA'S VINEYARD, MA HOUSE-MADE MIGNONETTE, COCKTAIL SAUCE, LEMON	
COCKTAIL SHRIMP	3.5 EA	LITTLENECK CLAMS, IPSWICH, MA	2.5 EA
COCKTAIL SAUCE, HORSERADISH & LEMON		COCKTAIL SAUCE, HORSERADISH & LEMON	

STARTERS

NEW ENGLAND CLAM CHOWDER	8.	LOBSTER BISQUE	10.
HOUSE-MADE, CREAMY, WITH BACON		CREAMY, TOMATO BASED SOUP	
MUSSELS	17.	STEAMERS	20.
WHITE WINE HERB BROTH, CROSTINI		HOUSE-MADE BROTH, DRAWN BUTTER	
FRIED CLAMS	20.	BARKING CRAB CAKES	18.
WHOLE-BELLIED CLAMS FROM IPSWICH, MA		HOUSE-MADE REMOULADE	
FRIED CALAMARI	16.	HOT CRAB DIP	18.
RHODE ISLAND STYLE		DICED TOMATOES, CORN TORTILLA CHIPS	
MIXED GREEN SALAD	10.	PEEL & EAT SHRIMP	16.
CUCUMBER, TOMATO, ONION, HOUSE-MADE VINAIGRETTE		CRABBY BAY BOUILLON, BEER-BUTTER, SERVED WARM OR CHILLED	
CAESAR SALAD	10.	AHI TUNA TACOS	20.
ROMAINE, PARMESAN, HOUSE-MADE DRESSING, OPTIONAL ANCHOVY		CRISPY WONTON SHELLS, SPICY MAYO, AVOCADO	

SANDWICHES

SERVED WITH FRIES & COLESLAW

TRADITIONAL LOBSTER ROLL	MARKET
CHILLED LOBSTER MEAT TOSSED WITH MAYO, CELERY, LEMON, ON A TOASTED BUN	
NAKED LOBSTER ROLL	MARKET
WARM, BUTTER POACHED LOBSTER MEAT ON A TOASTED BUN	
JUMBO LUMP CRAB ROLL	29.
MAYO, DIJON, LEMON, ON A TOASTED BUN	
FRIED FISH SANDWICH	19.
FRIED HADDOCK, LETTUCE, TOMATO, ONION, LEMON	
FRIED FISH TACOS	20.
FRIED HADDOCK, CHIPOTLE AIOLI, PICO DE GALLO	
BARKING CRAB CHEESEBURGER	20.
½ LB. PRIME GROUND BEEF, BACON, CHEDDAR CHEESE, LETTUCE, TOMATO, ONION	

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 food-borne illness.
 The server is always right, that's why they work here.

MARKET PRICES

SERVED WITH DRAWN BUTTER & CORN

STEAMED HARD-SHELL LOBSTER		GRILLED HARD SHELL LOBSTER	
1.5 LB. LOBSTER	42.	1.5 LB. LOBSTER	46.
2 LB. LOBSTER	48.	2 LB. LOBSTER	52.
3 LB. LOBSTER	82.	3 LB. LOBSTER	86.
DUNGENESS CRAB (1.5 LBS.) BRINY & SWEET	50.	ALASKAN KING CRAB (1.5 LBS.) SWEET AND SUCCULENT FLAVOR	90.
SNOW CRAB CLUSTERS (1.5 LBS.) SWEET, DELICATE FLAVOR	40.	NEW ENGLAND CLAMBAKE 1.5 LB. LOBSTER, STEAMERS, MUSSELS, CORN, POTATOES, COLESLAW	65.

BARKING CRAB PLATTERS

SERVED WITH CORN ON THE COB, DRAWN BUTTER & LEMON

THE KING MIXED CRAB BOWL & 10 LB. LOBSTER	MKT.	THE JUNIOR 3 LBS. SNOW CRAB & 1.5 LB. LOBSTER	130.
TRITON 3 LBS. SNOW CRAB & TWO 1.5 LB. LOBSTERS	165.	THE VENUS 3 LBS. DUNGENESS CRAB & 2 LB. LOBSTER	150.

ENTRÉES

FISHERMAN'S PLATTER FRIED HADDOCK, SHRIMP, CLAM STRIPS, SCALLOPS, FRIES, COLESLAW, TARTAR	38.	GRILLED SALMON BUERRE-BLANC, ASPARAGUS, ROASTED POTATOES	29.
FISH & CHIPS FRIED HADDOCK, FRIES, COLESLAW, TARTAR, LEMON	22.	PAN-SEARED HALIBUT CHIPOTLE-AVOCADO SALSA, SPANISH RICE	30.
FRIED CLAM PLATTER WHOLE-BELLIED CLAMS FROM IPSWICH, MA, FRIES, COLESLAW, TARTAR, LEMON	33.	LOBSTER MAC & CHEESE	32.
FRIED SCALLOP PLATTER FRIES, COLESLAW, TARTAR, LEMON	30.	SESAME CRUSTED YELLOW FIN TUNA CUCUMBER SAMBAL, SOY-GINGER SAUCE, BOK CHOY, WAKAME, JASMINE RICE	32.
FRIED SHRIMP PLATTER FRIES, COLESLAW, COCKTAIL SAUCE, LEMON	30.	STEAK TIPS HOUSE-MADE MARINADE, ASPARAGUS, ROASTED POTATOES	30.
FRIED CHICKEN BONE-IN, PICNIC STYLE, FRIES, COLESLAW	20.		

SIDES

ASPARAGUS	5.	JASMINE RICE	4.
COLESLAW	4.	ROASTED POTATOES	5.
CORN ON THE COB	4.	SWEET POTATO FRIES	5.
FRIES	5.	EXTRA SAUCES	1.

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