



SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER CREAMY CHOWDER, CLAMS, POTATOES, ONIONS, BACON	\$9.	LOBSTER BISQUE CREAMY, TOMATO-BASED SOUP, LOBSTER MEAT	\$10.
MIXED GREEN SALAD CUCUMBER, TOMATO, ONION, HOUSE-MADE VINAIGRETTE	\$10.	CAESAR SALAD ROMAINE, PARMESAN, HOUSE-MADE DRESSING, OPTIONAL ANCHOVY	\$10.

RAW BAR

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

APPETIZERS

MUSSELS HOUSE-MADE WHITE WINE HERB BROTH, CROSTINI	\$17.	STEAMERS HOUSE-MADE WHITE WINE BROTH, DRAWN BUTTER	\$20.
FRIED CLAMS WHOLE-BELLIED CLAMS FROM IPSWICH, MA	\$20.	BARKING CRAB CAKES HOUSE-MADE REMOULADE	\$18.
FRIED CALAMARI RHODE ISLAND STYLE	\$16.	HOT CRAB DIP DICED TOMATOES, CORN TORTILLA CHIPS	\$18.
PEEL & EAT SHRIMP CRABBY BAY BOUILLON, BEER-BUTTER, SERVED WARM	\$16.	AHI TUNA TACOS CRISPY WONTON SHELLS, SPICY MAYO, AVOCADO	\$20.

SANDWICHES

SERVED WITH FRIES & COLESLAW

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



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.



T H E

BARKING CRAB®

LOBSTER & CRAB

(ALL MARKET PRICES SUBJECT TO AVAILABILITY)
SERVED WITH CORN ON THE COB, DRAWN BUTTER & LEMON

STEAMED HARD-SHELL LOBSTER	MKT	GRILLED HARD SHELL LOBSTER	MKT
1.5 LB. LOBSTER		1.5 LB. LOBSTER	
2 LB. LOBSTER		2 LB. LOBSTER	
3 LB. LOBSTER		3 LB. LOBSTER	
DUNGENESS CRAB (1.5 LBS.)	MKT	ALASKAN KING CRAB (1.5 LBS.)	MKT
BRINY & SWEET		SWEET AND SUCCULENT FLAVOR	
SNOW CRAB CLUSTERS (1.5 LBS.)	MKT	NEW ENGLAND CLAMBAKE	MKT
SWEET, DELICATE FLAVOR		1.5 LB. LOBSTER, STEAMERS, MUSSELS, CORN, POTATOES, COLESLAW	

BARKING CRAB PLATTERS

(ALL MARKET PRICES SUBJECT TO AVAILABILITY)
SERVED WITH CORN ON THE COB, DRAWN BUTTER & LEMON

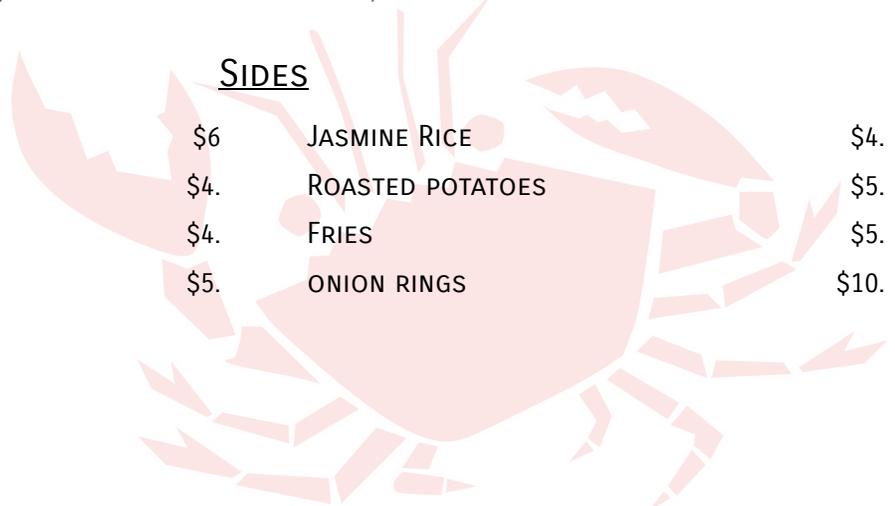
THE KING	MKT	THE JUNIOR	MKT
10 LB. LOBSTER		3 LBS. SNOW CRAB & 1.5 LB. LOBSTER	
TRITON	MKT	THE VENUS	MKT
3 LBS. SNOW CRAB & TWO 1.5 LB. LOBSTERS		3 LBS. DUNGENESS CRAB & 2 LB. LOBSTER	

ENTRÉES

FISHERMAN'S PLATTER	\$38.	GRILLED SALMON	\$29.
FRIED HADDOCK, SHRIMP, CLAM STRIPS, SCALLOPS, FRIES, COLESLAW, TARTAR & COCKTAIL SAUCE		BEURRE-BLANC, GREEN BEANS, JASMINE RICE	
FISH & CHIPS	\$22.	CIOPPINO	MKT
FRIED HADDOCK, FRIES, COLESLAW, TARTAR		DUNGENESS CRAB, MUSSELS, CALAMARI, SHRIMP, JASMINE RICE	
FRIED CLAM PLATTER	\$33.	ATLANTIC SWORDFISH KEBABS	\$30.
IPSWICH WHOLE-BELLIED CLAMS, FRIES, COLESLAW, TARTAR		ROASTED RED PEPPER COULIS, SPANISH RICE	
FRIED SCALLOP PLATTER	\$30.	LOBSTER MAC & CHEESE	\$32.
FRIES, COLESLAW, TARTAR		PAN SEARED SCALLOPS	\$34.
FRIED SHRIMP PLATTER	\$30.	BEURRE-BLANC, SAFFRON RISOTTO	
FRIES, COLESLAW, COCKTAIL SAUCE		SESAME CRUSTED YELLOW FIN TUNA	\$32.
FRIED CHICKEN	\$20.	CUCUMBER SAMBAL, SOY-GINGER SAUCE, BROCCOLI, WAKAME, JASMINE RICE	
BONE-IN, PICNIC STYLE, FRIES, COLESLAW		BAKED HADDOCK	\$31.
STEAK TIPS	\$30.	BUTTERY RITZ-CRACKER CRUMBS, GREEN BEANS, JASMINE RICE	
HOUSE-MADE MARINADE, BROCCOLI, MASHED POTATOES			

SIDES

VEGETABLE OF THE DAY	\$6	JASMINE RICE	\$4.
COLESLAW	\$4.	ROASTED POTATOES	\$5.
CORN ON THE COB	\$4.	FRIES	\$5.
SWEET POTATO FRIES	\$5.	ONION RINGS	\$10.



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