

## SOUPS & SALADS

<b>NEW ENGLAND CLAM CHOWDER</b> <small>CREAMY CHOWDER, CLAMS, POTATOES, ONIONS, BACON</small>	\$10.	<b>LOBSTER BISQUE</b> <small>CREAMY, TOMATO-BASED SOUP, LOBSTER MEAT</small>	\$12.
<b>COBB SALAD</b> <small>GEM LETTUCE, AVOCADO, BLUE CHEESE CRUMBLE, HARD-BOILED EGG, TOMATO, CUCUMBER, BACON</small>	\$20.	<b>CAESAR SALAD</b> <small>ROMAINE, PARMESAN, HOUSE-MADE DRESSING, OPTIONAL ANCHOVY</small>	\$14.
<b>PHUKET SHRIMP SALAD</b> <small>BABY MAINE SHRIMP, CABBAGE, CARROTS, SCALLIONS, PEANUTS, SPICY THAI VINAIGRETTE</small>	\$20.		

## RAW BAR

<b>SHELLFISH TOWER</b> <small>1 ½ LB. LOBSTER, 8 OYSTERS, 8 LITTLENECKS, 6 SHRIMP, ½ LB. SNOW CRAB, HOUSE-MADE MIGNONETTE, COCKTAIL SAUCE, LEMON</small>	MKT	<b>OYSTERS ON THE HALF SHELL</b> <small>SIX OR TWELVE          POWDER POINT, DUXBURY, MA OR SPEARPOINT, MARTHA'S VINEYARD, MA HOUSE-MADE MIGNONETTE, COCKTAIL SAUCE, LEMON</small>	21. / 42.
<b>LITTLENECK CLAMS, IPSWICH, MA</b> <small>SIX OR TWELVE          COCKTAIL SAUCE, HORSERADISH &amp; LEMON</small>	18. / 36.	<b>COCKTAIL SHRIMP</b> <small>SIX OR TWELVE          COCKTAIL SAUCE, HORSERADISH &amp; LEMON</small>	21. / 42.

## APPETIZERS

<b>MUSSELS</b> <small>HOUSE-MADE WHITE WINE HERB BROTH, CROSTINI</small>	\$18.	<b>STEAMERS</b> <small>HOUSE-MADE WHITE WINE BROTH, DRAWN BUTTER</small>	\$23.
<b>FRIED CLAMS</b> <small>WHOLE-BELLIED CLAMS FROM IPSWICH, MA</small>	\$23.	<b>BARKING CRAB CAKES</b> <small>HOUSE-MADE REMOULADE</small>	\$23.
<b>GRILLED CLAMS</b> <small>WARM GARLIC BUTTER</small>	\$18.	<b>HOT CRAB DIP</b> <small>DICED TOMATOES, CORN TORTILLA CHIPS</small>	\$22.
<b>FRIED COCONUT SHRIMP</b> <small>CUCUMBER SAMBAL, SWEET CHILI SAUCE</small>	\$20.	<b>AHI TUNA TACOS</b> <small>CRISPY WONTON SHELLS, SPICY MAYO, AVOCADO</small>	\$21.
<b>FRIED CALAMARI</b> <small>RHODE ISLAND STYLE</small>	\$18.	<b>PEEL &amp; EAT SHRIMP</b> <small>CRABBY BAY BOUILLON, BEER-BUTTER, SERVED WARM OR COLD</small>	\$20.
<b>LOBSTER CORN FRITTERS</b> <small>LOCAL MAPLE SYRUP</small>	\$22.		

## SANDWICHES

SERVED WITH FRIES & COLESLAW

<b>TRADITIONAL LOBSTER ROLL</b> <small>CHILLED LOBSTER MEAT TOSSED WITH MAYO, CELERY, LEMON, ON A TOASTED BUN</small>	MKT		MKT
<b>NAKED LOBSTER ROLL</b> <small>WARM, BUTTER POACHED LOBSTER MEAT ON A TOASTED BUN</small>			MKT
<b>BARKING CRAB ROLL</b> <small>CRABMEAT, MAYO, DIJON, LEMON, ON A TOASTED BUN</small>			MKT
<b>FRIED FISH SANDWICH</b> <small>FRIED HADDOCK, LETTUCE, TOMATO, ONION, TARTAR</small>			\$21.
<b>FRIED FISH TACOS</b> <small>FRIED HADDOCK, CHIPOTLE AIOLI, CABBAGE SLAW, PICO DE GALLO</small>			\$21.
<b>SPICY FRIED CHICKEN SANDWICH</b> <small>LETTUCE, TOMATO, ONION, CHIPOTLE AIOLI</small>			\$19.
<b>BARKING CRAB CHEESEBURGER</b> <small>½ LB. PRIME GROUND BEEF, BACON, CHEDDAR CHEESE, LETTUCE, TOMATO, ONION</small>			\$20.



## LOBSTER & CRAB

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

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

## 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	\$40.	GRILLED SALMON	\$32.
FRIED HADDOCK, SHRIMP, CLAM STRIPS, SCALLOPS, FRIES, COLESLAW, TARTAR & COCKTAIL SAUCE		ENGLISH MUSTARD SAUCE. ROASTED POTATOES, ASPARAGUS,	
FISH & CHIPS	\$25.	BOUILLABAISSE	\$33.
FRIED HADDOCK, FRIES, COLESLAW, TARTAR		HADDOCK, MUSSELS, SHRIMP, CALAMARI, TOMATOES, SAFFRON BROTH, JASMINE RICE	
FRIED CLAM PLATTER	\$35.	ATLANTIC SWORDFISH KEBABS	\$34.
IPSWICH WHOLE-BELLIED CLAMS, FRIES, COLESLAW, TARTAR		ROASTED RED PEPPER COULIS, SPANISH RICE	
FRIED SCALLOP PLATTER	\$32.	LOBSTER MAC & CHEESE	\$34.
FRIES, COLESLAW, TARTAR		SESAME CRUSTED YELLOW FIN TUNA	\$32.
FRIED SHRIMP PLATTER	\$32.	STIR-FRIED VEGETABLES, WAKAME, JASMINE RICE	
FRIES, COLESLAW, COCKTAIL SAUCE		PAN SEARED SCALLOPS	\$35.
FRIED CHICKEN	\$23.	BEURRE-BLANC, SAFFRON RISOTTO	
BONE-IN, PICNIC STYLE, FRIES, COLESLAW		STUFFED FLOUNDER	\$38.
STEAK TIPS	\$32.	HOUSE-MADE SEAFOOD STUFFING, BEURRE-BLANC, BRUSSEL SPROUTS & BACON, JASMINE RICE	
HOUSE-MADE MARINADE, BROCCOLI, MASHED POTATOES			
BAKED HADDOCK	\$32.		
BUTTERY RITZ-CRACKER CRUMBS, BROCCOLI, JASMINE RICE			

## SIDES

VEGETABLE OF THE DAY	\$7.	JASMINE RICE	\$5.
COLESLAW	\$4.	ROASTED POTATOES	\$6.
FRIES	\$6.	CORN ON THE COB	\$4.
ONION RINGS	\$10.	SWEET POTATO FRIES	\$6.
MIXED GREEN SALAD	\$10.		