SOUPS & SALADS

Add: grilled shrimp $18, grilled chicken $13, lobster salad (mkt) to any salad

NEW ENGLAND CLAM CHOWDER
creamy chowder, clams, potatoes, onions, bacon
$10.

COBB SALAD
Gem lettuce, avocado, Blue Cheese crumble, hard-boiled egg, cucumber, bacon
$20.

MIXED GREEN SALAD
House vinaigrette, red onions, cucumbers, tomatoes
$12.

LOBSTER BISQUE
creamy, tomato-based soup, lobster meat
$12.

CAESAR SALAD
romaine, Parmesan, house-made dressing, optional anchovy
$14.

Lobster Bisque
Creamy, tomato-based soup, lobster meat
$12.

New England Clam Chowder
creamy chowder, clams, potatoes, onions, bacon
$10.

Lobster Bisque
Creamy, tomato-based soup, lobster meat
$12.

CAESAR SALAD
romaine, Parmesan, house-made dressing, optional anchovy
$14.

Cobb Salad
Gem lettuce, avocado, Blue Cheese crumble, hard-boiled egg, cucumber, bacon
$20.

Cobb Salad
Gem lettuce, avocado, Blue Cheese crumble, hard-boiled egg, cucumber, bacon
$20.

Mixed Green Salad
House vinaigrette, red onions, cucumbers, tomatoes
$12.

MIXED GREEN SALAD
House vinaigrette, red onions, cucumbers, tomatoes
$12.

RAW BAR

SHELLFISH TOWER
1 ½ lb. lobster, 8 oysters, 8 littlenecks, 6 shrimp, ½ lb. snow crab house-made mignonette. cocktail sauce, horseradish, lemon
$21. / $42.

OYSTERS ON THE HALF SHELL
Powder Point (Duxbury, MA) or Spearpoint (Martha’s Vineyard, MA) house-made mignonette. cocktail sauce, horseradish, lemon
$16. / $34.

COCKTAIL SHRIMP
Six or Twelve
Cocktail sauce, horseradish, lemon
$21. / $42.

LITTLENECK CLAMS, IPSWICH, MA
Six or Twelve
Cocktail sauce, horseradish, lemon
$16. / $34.

COCKTAIL SHRIMP
Six or Twelve
Cocktail sauce, horseradish, lemon
$21. / $42.

LITTLENECK CLAMS, IPSWICH, MA
Six or Twelve
Cocktail sauce, horseradish, lemon
$16. / $34.

OYSTERS ON THE HALF SHELL
Powder Point (Duxbury, MA) or Spearpoint (Martha’s Vineyard, MA) house-made mignonette. cocktail sauce, horseradish, lemon
$16. / $34.

Mussels
house-made white wine herb broth, crostini
$18.

Fried Clams
whole-welled clams from Ipswich, MA
$23.

Grilled littleneck clams
warm garlic butter
$18.

Ahi Tuna Tacos
crispy wonton shells, spicy mayo, avocado
$21.

Fried Calamari
Rhode Island style
$18.

Peel & Eat Shrimp
crabby bay bouillon, beer-butter, served warm or cold
$20.

Steamers
house-made white wine broth, drawn butter
$23.

Fried Coconut Shrimp
cucumber sambal, sweet chili sauce
$20.

Barking Crab Cakes
house-made remoulade
$23.

Hot Crab Dip
diced tomatoes, corn tortilla chips
$22.

Barking Crab Cakes
house-made remoulade
$23.

Peruvian Ceviche
haddock, shrimp, calamari, cilantro & lime, plantain chips
$23.

Appetizers

Mussels
house-made white wine herb broth, crostini
$18.

Fried Clams
whole-welled clams from Ipswich, MA
$23.

Grilled littleneck clams
warm garlic butter
$18.

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$20.

Barking Crab Cakes
house-made remoulade
$23.

Hot Crab Dip
diced tomatoes, corn tortilla chips
$22.

Peruvian Ceviche
haddock, shrimp, calamari, cilantro & lime, plantain chips
$23.

Sandwiches

Served with fries & coleslaw

TRADITIONAL LOBSTER ROLL
chilled lobster meat tossed with mayo, celery, lemon, on a toasted bun
$21.

Fried Clams
whole-welled clams from Ipswich, MA
$23.

Naked Lobster Roll
warm, butter poached lobster meat on a toasted bun
$21.

Ahi Tuna Tacos
crispy wonton shells, spicy mayo, avocado
$21.

Barking Crab Roll
crabmeat, mayo, lemon, on a toasted bun
$21.

Fried Calamari
Rhode Island style
$18.

Peel & Eat Shrimp
crabby bay bouillon, beer-butter, served warm or cold
$20.

Steamers
house-made white wine broth, drawn butter
$23.

Fried Coconut Shrimp
cucumber sambal, sweet chili sauce
$20.

Barking Crab Cakes
house-made remoulade
$23.

Hot Crab Dip
diced tomatoes, corn tortilla chips
$22.

Peruvian Ceviche
haddock, shrimp, calamari, cilantro & lime, plantain chips
$23.

Barking Crab Roll
Crabmeat, mayo, lemon, on a toasted bun
$21.

Fried Fish Sandwich
fried haddock, lettuce, tomato, onion, tartar sauce
$21.

Fried Clams
whole-welled clams from Ipswich, MA
$23.

Spicy Fried Chicken Sandwich
lettuce, tomato, onion, chipotle aioli
$19.

Fried Fish Tacos
fried haddock, chipotle aioli, cabbage slaw, pico de gallo
$21.

Fried Fish Tacos
fried haddock, chipotle aioli, cabbage slaw, pico de gallo
$21.

Barking Crab Cheeseburger
1/2 lb. prime ground beef, bacon, cheddar, 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.
**LOBSTER & CRAB**

(ALL MARKET PRICES ARE SUBJECT TO AVAILABILITY)

SERVED WITH CORN ON THE COB, DRAWN BUTTER & LEMON

<table>
<thead>
<tr>
<th>Lobster &amp; Crab</th>
<th>Market Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Grilled Hard-shell Lobster</strong></td>
<td>mkt</td>
</tr>
<tr>
<td>Garlic butter</td>
<td></td>
</tr>
<tr>
<td>1.5 Lb. Lobster</td>
<td>1.5 Lb. Lobster</td>
</tr>
<tr>
<td>2 Lb. Lobster</td>
<td>2 Lb. Lobster</td>
</tr>
<tr>
<td>3 Lb. Lobster</td>
<td>3 Lb. Lobster</td>
</tr>
<tr>
<td><strong>Alaskan King Crab (1.5 lbs.)</strong></td>
<td>mkt</td>
</tr>
<tr>
<td>Sweet, succulent flavor</td>
<td>Barking Crab signature beurre-blanc</td>
</tr>
<tr>
<td><strong>Snow Crab Clusters (1.5 lbs.)</strong></td>
<td>mkt</td>
</tr>
<tr>
<td>Sweet, delicate flavor</td>
<td>2 Lb. Lobster, Steamers, Mussels, Corn, Potatoes, Coleslaw</td>
</tr>
<tr>
<td><strong>Dungeness Crab (1.5 lbs.)</strong></td>
<td>mkt</td>
</tr>
<tr>
<td>Briny &amp; sweet</td>
<td></td>
</tr>
</tbody>
</table>

**Barking Crab Platters**

(ALL MARKET PRICES SUBJECT TO AVAILABILITY)

SERVED WITH CORN ON THE COB, DRAWN BUTTER & LEMON

<table>
<thead>
<tr>
<th>Barking Crab Platters</th>
<th>Market Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>The KING</td>
<td>mkt</td>
</tr>
<tr>
<td>10 Lb. Lobster</td>
<td>10 Lb. Lobster</td>
</tr>
<tr>
<td>The Junior</td>
<td>mkt</td>
</tr>
<tr>
<td>3 Lbs. Snow crab &amp; 1.5 Lb. Lobster</td>
<td>3 Lbs. Snow crab &amp; 1.5 Lb. Lobster</td>
</tr>
<tr>
<td>Triton</td>
<td>mkt</td>
</tr>
<tr>
<td>3 Lbs. Snow crab &amp; Two 1.5 Lb. Lobsters</td>
<td>3 Lbs. Snow crab &amp; Two 1.5 Lb. Lobsters</td>
</tr>
<tr>
<td>The Venus</td>
<td>mkt</td>
</tr>
<tr>
<td>3 Lbs. Dungeness crab &amp; 2 Lb. Lobster</td>
<td>3 Lbs. Dungeness crab &amp; 2 Lb. Lobster</td>
</tr>
</tbody>
</table>

**Local Catch**

<table>
<thead>
<tr>
<th>Catch</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Wild Salmon</td>
<td>$34.00</td>
</tr>
<tr>
<td>Tzatziki, Swiss chard, Jasmine rice</td>
<td></td>
</tr>
<tr>
<td>Grilled Striped Bass</td>
<td>$38.00</td>
</tr>
<tr>
<td>Chipotle-spiced corn &amp; avocado salad, Asparagus, Jasmine rice</td>
<td></td>
</tr>
<tr>
<td>Grilled Scallop &amp; Bacon Skewer</td>
<td>$35.00</td>
</tr>
<tr>
<td>Heirloom tomato salad, Asparagus, roasted potatoes</td>
<td></td>
</tr>
</tbody>
</table>

**Entrées**

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fisherman’s Platter</td>
<td>$40.00</td>
</tr>
<tr>
<td>Fried haddock, Shrimp, clam strips, scallops, fries, Coleslaw, Tartar &amp; cocktail sauce</td>
<td></td>
</tr>
<tr>
<td>Fried Clam Platter</td>
<td>$35.00</td>
</tr>
<tr>
<td>Ipswich Whole-Bellied Clams, Fries, Coleslaw, Tartar sauce</td>
<td></td>
</tr>
<tr>
<td>Fish &amp; Chips</td>
<td>$27.00</td>
</tr>
<tr>
<td>Fried haddock, Fries, Coleslaw, Tartar sauce</td>
<td></td>
</tr>
<tr>
<td>Fried Scallop Platter</td>
<td>$32.00</td>
</tr>
<tr>
<td>Fries, Coleslaw, Tartar sauce</td>
<td></td>
</tr>
<tr>
<td>Fried Shrimp Platter</td>
<td>$32.00</td>
</tr>
<tr>
<td>Fries, Coleslaw, cocktail sauce</td>
<td></td>
</tr>
<tr>
<td>Bouillabaisse</td>
<td>$35.00</td>
</tr>
<tr>
<td>Haddock, mussels, Shrimp, Calamari, Tomatoes, Saffron broth, Jasmine rice</td>
<td></td>
</tr>
<tr>
<td>Lobster Mac &amp; Cheese</td>
<td>$34.00</td>
</tr>
<tr>
<td>Baked haddock</td>
<td></td>
</tr>
<tr>
<td>Butter &amp; ritz-cracker crumbs, Broccoli, Jasmine rice</td>
<td></td>
</tr>
<tr>
<td>Steak Tips</td>
<td>$32.00</td>
</tr>
<tr>
<td>Garlic butter, Broccoli, Fries</td>
<td></td>
</tr>
<tr>
<td>Fried Chicken</td>
<td>$24.00</td>
</tr>
<tr>
<td>Bone-in, picnic style, Fries, Coleslaw</td>
<td></td>
</tr>
</tbody>
</table>

**Sides**

<table>
<thead>
<tr>
<th>Side</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jasmine Rice</td>
<td>$5.00</td>
</tr>
<tr>
<td>Coleslaw</td>
<td>$4.00</td>
</tr>
<tr>
<td>Roasted Potatoes</td>
<td>$6.00</td>
</tr>
<tr>
<td>Fries</td>
<td>$6.00</td>
</tr>
<tr>
<td>Corn on the cob</td>
<td>$4.00</td>
</tr>
<tr>
<td>Hand-cut onion rings</td>
<td>$10.00</td>
</tr>
<tr>
<td>Sweet Potato Fries</td>
<td>$6.00</td>
</tr>
<tr>
<td>Daily Vegetable</td>
<td>$8.00</td>
</tr>
</tbody>
</table>

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