

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.	LOBSTER BISQUE CREAMY, TOMATO-BASED SOUP, LOBSTER MEAT	\$12.
COBB SALAD GEM LETTUCE, AVOCADO, BLUE CHEESE CRUMBLE, HARD-BOILED EGG, TOMATO, CUCUMBER, BACON	\$20.	CAESAR SALAD ROMAINE, PARMESAN, HOUSE-MADE DRESSING, OPTIONAL ANCHOVY	\$14.
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	MKT	COCKTAIL SHRIMP SIX OR TWELVE COCKTAIL SAUCE, HORSERADISH, LEMON	\$21. / \$42.
OYSTERS ON THE HALF SHELL SIX OR TWELVE POWDER POINT (DUXBURY, MA) OR SPEARPOINT (MARTHA'S VINEYARD, MA) HOUSE-MADE MIGNONETTE. COCKTAIL SAUCE, HORSERADISH, LEMON	\$21. / \$42.	LITTLENECK CLAMS, IPSWICH, MA SIX OR TWELVE COCKTAIL SAUCE, HORSERADISH, LEMON	\$16. / \$34.

APPETIZERS

MUSSELS HOUSE-MADE WHITE WINE HERB BROTH, CROSTINI	\$18.	FRIED CLAMS WHOLE-BELLIED 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.
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	MKT
NAKED LOBSTER ROLL WARM, BUTTER POACHED LOBSTER MEAT ON A TOASTED BUN	MKT
BARKING CRAB ROLL CRABMEAT, MAYO, DIJON, LEMON, ON A TOASTED BUN	MKT
FRIED FISH SANDWICH FRIED HADDOCK, LETTUCE, TOMATO, ONION, TARTAR SAUCE	\$21.
FRIED FISH TACOS FRIED HADDOCK, CHIPOLTE AIOLI, CABBAGE SLAW, PICO DE GALLO	\$21.
SPICY FRIED CHICKEN SANDWICH LETTUCE, TOMATO, ONION, CHIPOLTE AIOLI	\$19.
BARKING CRAB CHEESEBURGER ½ LB. PRIME GROUND BEEF, BACON, CHEDDAR, LETTUCE, TOMATO, ONION	\$20.





LOBSTER & CRAB

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

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

BARKING CRAB PLATTERS

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

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

LOCAL CATCH

GRILLED WILD SALMON TZATZIKI, SWISS CHARD, JASMINE RICE	\$34.	SESAME CRUSTED YELLOWFIN TUNA SOY-GINGER, BABY BOK CHOY, WAKAME, JASMINE RICE	\$36.
GRILLED STRIPED BASS CHIPOLTE-SPICED CORN & AVOCADO SALAD, ASPARAGUS, JASMINE RICE	\$38.	PAN SEARED HALIBUT PINEAPPLE SALSA, SWISS CHARD, COCONUT RICE	\$36.
GRILLED SCALLOP & BACON SKEWER HEIRLOOM TOMATO SALAD, ASPARAGUS, ROASTED POTATOES	\$35.	GRILLED SWORDFISH LEMON CAPER SAUCE, GREEN BEANS, SPANISH RICE	\$35.

ENTRÉES

FISHERMAN'S PLATTER FRIED HADDOCK, SHRIMP, CLAM STRIPS, SCALLOPS, FRIES, COLESLAW, TARTAR & COCKTAIL SAUCE	\$40.	BOUILLABAISSSE HADDOCK, MUSSELS, SHRIMP, CALAMARI, TOMATOES, SAFFRON BROTH, JASMINE RICE	\$35.
FRIED CLAM PLATTER IPSWICH WHOLE-BELLIED CLAMS, FRIES, COLESLAW, TARTAR SAUCE	\$35.	LOBSTER MAC & CHEESE	\$34.
FISH & CHIPS FRIED HADDOCK, FRIES, COLESLAW, TARTAR SAUCE	\$27.	BAKED HADDOCK BUTTERY RITZ-CRACKER CRUMBS, BROCCOLINI, JASMINE RICE	\$32.
FRIED SCALLOP PLATTER FRIES, COLESLAW, TARTAR SAUCE	\$32.	STEAK TIPS GARLIC BUTTER, BROCCOLINI, FRIES	\$32.
FRIED SHRIMP PLATTER FRIES, COLESLAW, COCKTAIL SAUCE	\$32.	FRIED CHICKEN BONE-IN, PICNIC STYLE, FRIES, COLESLAW	\$24.

SIDES

JASMINE RICE	\$5.	COLESLAW	\$4.
ROASTED POTATOES	\$6.	FRIES	\$6.
CORN ON THE COB	\$4.	HAND-CUT ONION RINGS	\$10.
SWEET POTATO FRIES	\$6.	DAILY VEGETABLE	\$8.

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.