



## SOUPS & SALADS

ADD: GRILLED SHRIMP \$18, GRILLED CHICKEN \$13, LOBSTER SALAD (MKT) TO ANY SALAD

<b>NEW ENGLAND CLAM CHOWDER</b> CREAMY CHOWDER, CLAMS, POTATOES, ONIONS, BACON	\$10.	<b>LOBSTER BISQUE</b> CREAMY, TOMATO-BASED SOUP, LOBSTER MEAT	\$12.
<b>MIXED GREEN SALAD</b> RED ONIONS, CUCUMBERS, TOMATOES, HOUSE VINAIGRETTE	\$12.	<b>CAESAR SALAD</b> ROMAINE, PARMESAN, HOUSE-MADE DRESSING, OPTIONAL ANCHOVY	\$14.
<b>COBB SALAD</b> GEM LETTUCE, AVOCADO, BLUE CHEESE CRUMBLE, HARD-BOILED EGG, TOMATOES, CUCUMBERS, BACON, HOUSE VINAIGRETTE	\$20.		

## RAW BAR

<b>SHELLFISH TOWER</b> 1.5 LB. LOBSTER, 8 OYSTERS, 8 LITTLENECKS, 6 SHRIMP, ½ LB. SNOW CRAB LEGS, HOUSE-MADE MIGNONETTE, COCKTAIL SAUCE, HORSERADISH, LEMON	MKT	<b>COCKTAIL SHRIMP</b> SIX OR TWELVE COCKTAIL SAUCE, HORSERADISH, LEMON	\$21. / \$42.
<b>OYSTERS ON THE HALF SHELL</b> SIX OR TWELVE LOCAL OYSTERS HOUSE-MADE MIGNONETTE, COCKTAIL SAUCE, HORSERADISH, LEMON	MKT	<b>LITTLENECK CLAMS, IPSWICH, MA</b> SIX OR TWELVE COCKTAIL SAUCE, HORSERADISH, LEMON	\$16. / \$32.

## APPETIZERS

<b>MUSSELS</b> HOUSE-MADE WHITE WINE HERB BROTH, CROSTINI	\$18.	<b>FRIED CLAMS</b> WHOLE-BELLIED CLAMS FROM IPSWICH, MA	\$23.
<b>GRILLED LITTLENECK CLAMS</b> WARM GARLIC BUTTER	\$18.	<b>AHI TUNA TACOS</b> CRISPY WONTON SHELLS, SPICY MAYO, AVOCADO	\$21.
<b>FRIED CALAMARI</b> RHODE ISLAND STYLE	\$18.	<b>PEEL &amp; EAT SHRIMP</b> OLD BAY, BEER-BUTTER, SERVED WARM	\$20.
<b>STEAMERS</b> HOUSE-MADE WHITE WINE HERB BROTH, DRAWN BUTTER	\$23.	<b>HOT CRAB DIP</b> DICED TOMATOES, CORN TORTILLA CHIPS	\$22.
<b>BARKING CRAB CAKES</b> HOUSE-MADE REMOULADE	\$23.	<b>COCONUT SHRIMP</b> CUCUMBER SAMBAL, SWEET CHILI SAUCE	\$22.
<b>DRUNKEN SHRIMP</b> TEQUILA-CILANTRO-LIME MARINADE, CORN TORTILLA CHIPS	\$22.	<b>TUNA CRUDO</b> CUCUMBER, MICRO GREENS, SWEET SOY SAUCE	\$21.

## SANDWICHES

SERVED WITH COLESLAW & FRIES

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

<b>GRILLED HARD-SHELL LOBSTER</b> GARLIC BUTTER	MKT	<b>STEAMED HARD-SHELL LOBSTER</b> DRAWN BUTTER & LEMON	MKT
1.5 LB. LOBSTER		1.5 LB. LOBSTER	
2 LB. LOBSTER		2 LB. LOBSTER	
3 LB. LOBSTER		3 LB. LOBSTER	
<b>ALASKAN KING CRAB LEGS (1.5 LB.)</b> SWEET, SUCCULENT	MKT	<b>PAN-ROASTED LOBSTER</b> BUTTER, BOURBON, CHIVES	MKT
<b>SNOW CRAB CLUSTERS (1.5 LB.)</b> SWEET, DELICATE	MKT	<b>NEW ENGLAND CLAMBAKE</b> 1.5 LB. LOBSTER, STEAMERS, MUSSELS, CORN, POTATOES, COLESLAW	MKT
<b>DUNGENESS CRAB CLUSTERS (1.5 LB.)</b> BRINY & SWEET	MKT		

## BARKING CRAB PLATTERS

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

<b>THE KING</b> 10 LB. LOBSTER	MKT	<b>THE JUNIOR</b> 3 LB. SNOW CRAB LEGS & 1.5 LB. LOBSTER	MKT
<b>TRITON</b> 3 LB. SNOW CRAB LEGS & TWO 1.5 LB. LOBSTERS	MKT	<b>THE VENUS</b> 3 LB. DUNGENESS CRAB CLUSTERS & 2 LB. LOBSTER	MKT

## MAINS

<b>FISHERMAN'S PLATTER</b> FRIED HADDOCK, SHRIMP, CLAM STRIPS, SCALLOPS, COLESLAW, FRIES, TARTAR & COCKTAIL SAUCE	\$40.	<b>PAN-SEARED JUMBO SCALLOPS, SHRIMP &amp; LOBSTER TAIL</b> BEURRE-BLANC, ASPARAGUS, MASHED POTATOES	\$46.
<b>FRIED CLAM PLATTER</b> IPSWICH WHOLE-BELLIED CLAMS, COLESLAW, FRIES, TARTAR SAUCE	\$35.	<b>LOBSTER MAC &amp; CHEESE</b> BUTTERY RITZ-CRACKER CRUMBS	\$34.
<b>FISH &amp; CHIPS</b> FRIED HADDOCK, COLESLAW, FRIES, TARTAR SAUCE	\$27.	<b>SESAME CRUSTED YELLOWFIN TUNA</b> SOY-GINGER, ASPARAGUS, WAKAME, JASMINE RICE	\$37.
<b>FRIED SHRIMP PLATTER</b> COLESLAW, FRIES, COCKTAIL SAUCE	\$32.	<b>GRILLED EAST COAST HALIBUT</b> CORN-CHORIZO SALAD, BROCCOLI, ROASTED POTATOES	\$37.
<b>FRIED SCALLOP PLATTER</b> COLESLAW, FRIES, TARTAR SAUCE	\$32.	<b>GRILLED SWORDFISH</b> BORDELAISE, PORCINI MUSHROOMS, TRUFFLE MASHED POTATOES	\$37.
<b>BAKED HADDOCK</b> BUTTERY RITZ-CRACKER CRUMBS, BRUSSELS SPROUTS, JASMINE RICE	\$32.	<b>STEAK TIPS</b> GARLIC BUTTER, BROCCOLI, FRIES	\$32.
<b>GRILLED ATLANTIC SALMON</b> ROMESCO SAUCE, ROASTED BRUSSELS SPROUTS, JASMINE RICE	\$34.	<b>FRIED CHICKEN</b> BONE-IN, PICNIC STYLE, COLESLAW, FRIES	\$24.
<b>STUFFED FLOUNDER</b> HOUSE-MADE CRAB & SHRIMP STUFFING, LEMON BUTTER, ASPARAGUS, JASMINE RICE	\$38.		

## SIDES

<b>JASMINE RICE</b>	\$5.	<b>COLESLAW</b>	\$4.
<b>ROASTED POTATOES</b>	\$6.	<b>FRIES</b>	\$6.
<b>CORN ON THE COB</b>	\$4.	<b>ROASTED BRUSSELS SPROUTS</b>	\$8.
<b>SWEET POTATO FRIES</b>	\$6.	<b>HAND-CUT ONION RINGS</b>	\$10.

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