



SOUPS & SALADS

ADD: GRILLED SHRIMP \$18, GRILLED CHICKEN \$13, LOBSTER SALAD \$26 TO ANY SALAD

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| NEW ENGLAND CLAM CHOWDER CREAMY CHOWDER, CLAMS, POTATOES, ONIONS, BACON | \$10. | LOBSTER BISQUE CREAMY, TOMATO-BASED SOUP, LOBSTER MEAT | \$12. |
| MIXED GREEN SALAD RED ONIONS, CUCUMBERS, TOMATOES, HOUSE VINAIGRETTE | \$12. | CAESAR SALAD ROMAINE, PARMESAN, HOUSE-MADE DRESSING, OPTIONAL ANCHOVY | \$14. |
| COBB SALAD GEM LETTUCE, AVOCADO, BLUE CHEESE CRUMBLE, HARD-BOILED EGG, TOMATOES, CUCUMBERS, BACON, HOUSE VINAIGRETTE | \$20. | SUMMER SHRIMP SALAD BABY MAINE SHRIMP, GEM LETTUCE, CORN, TOMATOES, BLACK BEANS, BELL PEPPERS, TORTILLA STRIPS, SPICY HOUSE-MADE LEMON VINAIGRETTE | \$21. |

RAW BAR

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| SHELLFISH TOWER 1.5 LB. LOBSTER, 8 OYSTERS, 8 LITTLENECKS, 6 SHRIMP, ½ LB. SNOW CRAB LEGS, HOUSE-MADE MIGNONETTE, COCKTAIL SAUCE, HORSERADISH, LEMON | \$163. | COCKTAIL SHRIMP (SIX) COCKTAIL SAUCE, HORSERADISH, LEMON | \$23. |
| OYSTERS ON THE HALF SHELL (SIX OR TWELVE) LOCAL OYSTERS HOUSE-MADE MIGNONETTE, COCKTAIL SAUCE, HORSERADISH, LEMON | \$23. / \$46. | LITTLENECK CLAMS, IPSWICH, MA (SIX OR TWELVE) COCKTAIL SAUCE, HORSERADISH, LEMON | \$16. / \$32. |

APPETIZERS

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| 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 | \$22. |
| FRIED CALAMARI RHODE ISLAND STYLE | \$19. | HOT CRAB DIP DICED TOMATOES, CORN TORTILLA CHIPS | \$22. |
| STEAMERS HOUSE-MADE WHITE WINE HERB BROTH, DRAWN BUTTER | \$23. | PEEL & EAT SHRIMP OLD BAY, BEER-BUTTER, SERVED WARM OR CHILLED | \$20. |
| BARKING CRAB CAKES HOUSE-MADE REMOULADE | \$23. | COCONUT SHRIMP CUCUMBER SAMBAL, SWEET CHILI SAUCE | \$22. |
| BUFFALO SCALLOPS BLUE CHEESE DRESSING, CARROTS, CELERY | \$22. | | |

SANDWICHES

SERVED WITH COLESLAW & FRIES

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| TRADITIONAL LOBSTER ROLL CHILLED LOBSTER MEAT TOSSED WITH MAYO, CELERY, LEMON, ON A TOASTED BUN | \$37. |
| NAKED LOBSTER ROLL WARM, BUTTER POACHED LOBSTER MEAT ON A TOASTED BUN | \$38. |
| BARKING CRAB ROLL CHILLED CRABMEAT TOSSED WITH DIJON MAYO, LEMON, ON A TOASTED BUN | \$33. |
| FRIED FISH SANDWICH HADDOCK, LETTUCE, TOMATO, ONION, TARTAR SAUCE | \$22. |
| FRIED FISH TACOS HADDOCK, CABBAGE SLAW, PICO DE GALLO, CHIPOTLE AIOLI | \$22. |
| SPICY FRIED CHICKEN SANDWICH LETTUCE, TOMATO, ONION, CHIPOTLE AIOLI | \$19. |
| BARKING CRAB CHEESEBURGER ½ LB. PRIME GROUND BEEF, BACON, CHEDDAR, LETTUCE, TOMATO, ONION | \$21. |

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.
PLEASE NOTE: WE CANNOT OFFER SEPARATE CHECKS.

LOBSTER & CRAB

SERVED WITH CORN ON THE COB, DRAWN BUTTER & LEMON

GRILLED HARD-SHELL LOBSTER GARLIC BUTTER

1.5 LB. LOBSTER \$53.

2 LB. LOBSTER \$61.

3 LB. LOBSTER \$92.

PAN-ROASTED LOBSTER \$88.

NEW ENGLAND CLAMBAKE \$75.

1.5 LB. LOBSTER, STEAMERS, MUSSELS, CORN,
POTATOES, COLESLAW

ALASKAN KING CRAB LEGS (1.5 LB.) \$103.

SWEET, SUCCULENT

STEAMED HARD-SHELL LOBSTER DRAWN BUTTER & LEMON

1.5 LB. LOBSTER \$50.

2 LB. LOBSTER \$57.

3 LB. LOBSTER \$88.

SNOW CRAB CLUSTERS (1.5 LB.) \$59.

SWEET, DELICATE

DUNGENESS CRAB CLUSTERS (1.5 LB.) \$69.

BRINY & SWEET

BARKING CRAB PLATTERS

SERVED WITH CORN ON THE COB, DRAWN BUTTER & LEMON

THE NEPTUNE \$359.

3 LB. SNOW CRAB LEGS, 1.5 LB. KING CRAB LEGS, 1.5 LB. DUNGENESS CRAB CLUSTERS, 2 LB. STEAMED LOBSTER, 4 EARS OF CORN

THE KING \$350.
10 LB. LOBSTER

TRITON \$201.
3 LB. SNOW CRAB LEGS & TWO 1.5 LB. LOBSTERS

THE JUNIOR \$171.
3 LB. SNOW CRAB LEGS & 1.5 LB. LOBSTER

THE VENUS \$181.
3 LB. DUNGENESS CRAB CLUSTERS & 2 LB. LOBSTER

MAINS

FISHERMAN'S PLATTER \$41.

FRIED HADDOCK, SHRIMP, CLAM STRIPS, SCALLOPS,
COLESLAW, FRIES, TARTAR & COCKTAIL SAUCE

FRIED CLAM PLATTER \$36.

IPSWICH WHOLE-BELLIED CLAMS, COLESLAW, FRIES,
TARTAR SAUCE

FISH & CHIPS \$28.

FRIED HADDOCK, COLESLAW, FRIES, TARTAR SAUCE

FRIED SHRIMP PLATTER \$33.

COLESLAW, FRIES, COCKTAIL SAUCE

FRIED SCALLOP PLATTER \$33.

COLESLAW, FRIES, TARTAR SAUCE

BAKED HADDOCK \$33.

BUTTERY RITZ CRACKER CRUMBS, GREEN BEANS,
JASMINE RICE

LOBSTER MAC & CHEESE \$34.

BUTTERY RITZ CRACKER CRUMBS

FRIED CHICKEN \$24.

BONE-IN, PICNIC STYLE, COLESLAW, FRIES

GRILLED ATLANTIC SALMON \$36.

HEIRLOOM TOMATO SALAD, ASPARAGUS, JASMINE RICE

PAN-SEARED JUMBO SCALLOPS, SHRIMP & LOBSTER TAIL \$48.

BEURRE-BLANC, ASPARAGUS, ROASTED FINGERLING
POTATOES

BLACKENED RED SNAPPER \$38.

CHIPOTLE-AVOCADO-CORN SALAD, SWISS CHARD,
ROASTED FINGERLING POTATOES

SESAME CRUSTED YELLOWFIN TUNA \$38.

SOY-GINGER, BABY BOK CHOY, WAKAME, JASMINE RICE

PAN-SEARED EAST COAST HALIBUT \$38.

MANGO-PINEAPPLE-TROPICAL FRUIT SALSA, SWISS
CHARD, COCONUT RICE

GRILLED SWORDFISH \$38.

LEMON-CAPER SAUCE, GREEN BEANS, RED RICE

STEAK TIPS \$32.

GARLIC BUTTER, ASPARAGUS, ROASTED FINGERLING
POTATOES

SIDES

JASMINE RICE \$5.

FRIES \$6.

SWEET POTATO FRIES \$6.

HAND-CUT ONION RINGS \$10.

ROASTED FINGERLING POTATOES \$6.

CORN ON THE COB \$4.

COLESLAW \$4.

SEASONAL SIDE VEGETABLE \$8.