

MARKET PRICES



Lobster served with corn on the cob, drawn butter

steamed hard-shell lobster
drawn butter
1½ lb 55 | 2 lb 69 | 3 lb 99

grilled hard-shell lobster
garlic butter
1½ lb 60 | 2 lb 73 | 3 lb 110

pan roasted lobster
beurre blanc
1½ lb 65 | 2 lb 75 | 3 lb 115

baked stuffed
seafood stuffing
1½ lb 70 | 2 lb 80 | 3 lb 120

clambake
1 ½ lb. lobster, steamers,
mussels, potatoes, corn on the
cob & coleslaw 80

lobster rolls
traditional 42 - chilled
lobster meat, mayo, celery

naked 43 - warm, butter
poached lobster meat



crab served with corn on the cob, drawn butter

snow | 64
sweet, delicate
1½ lb

dungeness | 90
briny, sweet
1½ lb

king | 155
sweet, succulent
1½ lb

platters served with corn on the cob, drawn butter

junior | 190
1 lb. peel & eat shrimp, 1½ lb. lobster, 3 lb. snow crab

venus | 210
1 lb. peel & eat shrimp, 2 lb. lobster, 3 lb. dungeness crab

triton | 245
1 lb. peel & eat shrimp, 1½ lb. twin lobsters, 3 lb. snow crab

neptune | 400
1 lb. king crab, 1½ lb. dungeness, 2 lb. lobster, 3 lb. snow crab

ten pounder | 370

served with corn on the cob & coleslaw

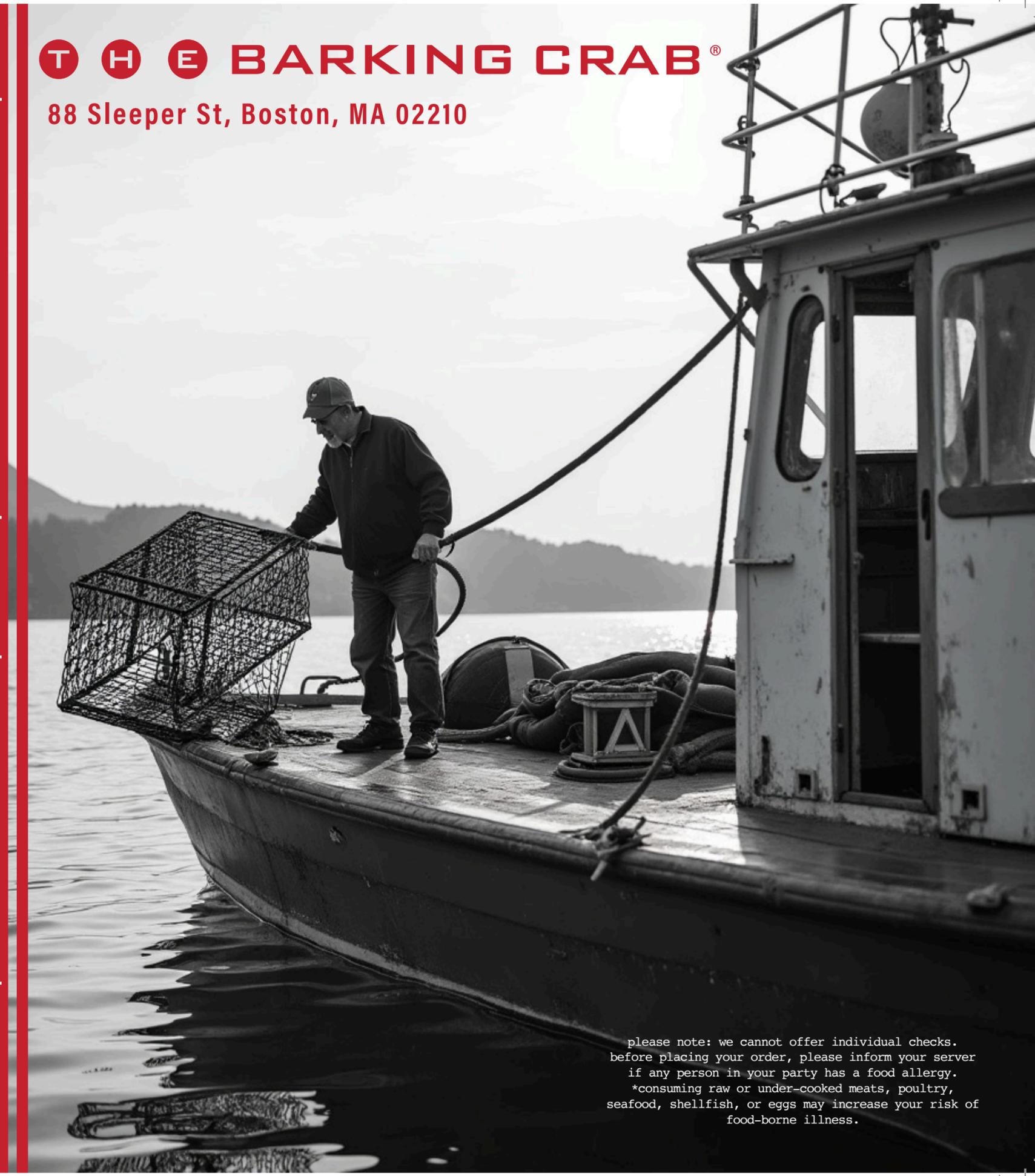
Before placing your order, please inform your server
if any person in your party has a food allergy.

we cannot offer individual checks



T H E BARKING CRAB®

88 Sleeper St, Boston, MA 02210



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before placing your order, please inform your server
if any 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.

Raw Bar

oysters on the half shell* | 23/46
(six/twelve) local oysters -
champagne mignonette, cocktail
sauce, horseradish, lemon
cocktail shrimp | 23
six shrimp, cocktail sauce,
horseradish, lemon

littleneck clams, ipswich, ma* | 16/32
(six/twelve) local clams -
cocktail sauce, horseradish, lemon
peruvian ceviche | 27
white fish, shrimp, calamari,
cilantro-lime marinade, plantain chips

Appetizers

mussels | 20
white wine herb broth, crostini
barking crab cakes | 25
remoulade
coconut shrimp | 22
cucumber sambal, sweet chili sauce
steamers | 23
white wine herb broth,
drawn butter
fried clams | 25
ipswich whole-bellied clams,
tartar sauce

fried r.i. style calamari | 19
garlic butter, cherry peppers
ahi tuna tacos* | 22
crispy wonton shells,
spicy mayo, avocado
peel & eat shrimp | 20
old bay, beer-butter, served
warm or chilled
grilled littleneck clams | 19
warm garlic butter
hot crab dip | 23
diced tomatoes, corn tortilla chips

Soups & Salads

Add to any salad: Grilled Shrimp 18 | Grilled Chicken 13

new england clam chowder | 11
creamy chowder, clams, potatoes,
onions, bacon
lobster bisque | 13
creamy, tomato-based soup, lobster meat
caesar salad | 14
romaine, parmesan, croutons,
optional anchovy
mixed green salad | 12
red onions, cucumbers, tomatoes,
house-made vinaigrette

cobb salad | 24
gem lettuce, grilled chicken, avocado,
blue cheese crumbles, hard-boiled egg,
tomatoes, cucumbers, bacon,
house-made vinaigrette
citrus shrimp salad | 25
shrimp, romaine, green apple, sunflower
seeds, pistachio, citrus vinaigrette

Mains

pan-seared jumbo scallops, shrimp
& lobster tail | 57
lemon beurre blanc, asparagus,
roasted fingerling potatoes
lobster mac & cheese | 37
buttery ritz cracker crumbs
sirloin steak* | 38
garlic butter, asparagus,
french fries
grilled atlantic swordfish | 43
chipotle corn-avocado salad,
green beans, fingerling potatoes

grilled east coast halibut | 44
mango salsa, swiss chard,
coconut rice
baked haddock | 38
buttery ritz cracker crumbs,
green beans, jasmine rice
grilled atlantic salmon* | 39
heirloom tomato salad, asparagus,
jasmine rice
sesame crusted yellowfin tuna* | 43
wasabi aioli, pickled ginger, wakame,
bok choy, jasmine rice

Fried

Served with Fries & Coleslaw

fisherman's platter | 48
haddock, shrimp, clam strips,
scallops, tartar & cocktail sauce
(add \$6 for bellies)
fish & chips | 28
haddock, tartar sauce
fried shrimp platter | 35
jumbo naked shrimp, cocktail sauce

fried chicken | 24
bone-in, picnic style, coleslaw, fries
fried clam platter | 37
ipswich whole-bellied clams, tartar sauce
fried scallop platter | 39
jumbo sea scallops, tartar sauce

Sandwiches

barking crab roll | 37
chilled crab meat tossed with dijon
mayo, lemon, on a toasted bun
fried chicken sandwich | 19
lettuce, tomato, onion,
chipotle aioli
fried fish tacos | 22
haddock, cabbage slaw,
pico de gallo, chipotle aioli

fried fish sandwich | 22
haddock, lettuce, tomato, onion,
tartar sauce
barking crab cheeseburger* | 21
half pound prime ground beef patty,
bacon, cheddar, lettuce, tomato, onion
fried clam roll | 33
Ipswich whole-bellied clams, tartar
sauce on a toasted bun

SIDES

corn on the cob | 5
coleslaw | 5
veggie of the day | 8
hand-cut onion rings | 10

jasmine rice | 5
fries | 9
sweet potato fries | 10
roasted fingerling potatoes | 8