

# 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

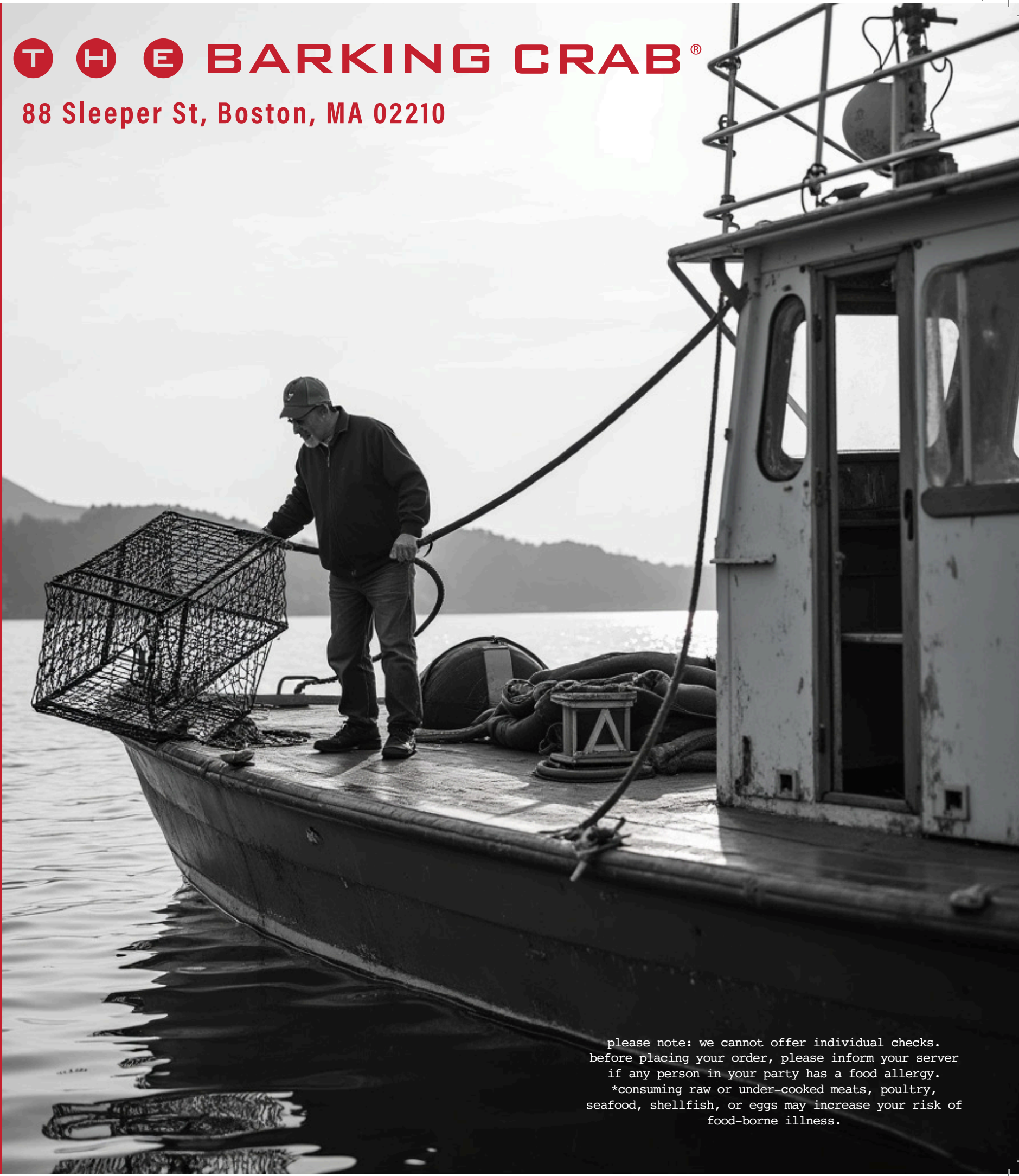
Before placing your order, please inform your server  
if any person in your party has a food allergy.

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 engl and 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