

MARKET PRICES



All Market Prices are subject to change due to market conditions

LOBSTER

served with corn on the cob, drawn butter

STEAMED HARD-SHELL LOBSTER

drawn butter

1½ lb 57 | 2 lb 71 | 3 lb 104

PAN ROASTED LOBSTER

beurre blanc

1½ lb 67 | 2 lb 78 | 3 lb 118

GRILLED HARD-SHELL LOBSTER

garlic butter

1½ lb 62 | 2 lb 75 | 3 lb 112

BAKED STUFFED

seafood stuffing

1½ lb 72 | 2 lb 83 | 3 lb 123

CLAMBAKE

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

CRAB

served with corn on the cob, drawn butter

SNOW | 64

sweet, delicate

1½ lb

DUNGENESS | 90

briny, sweet

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

TEN POUNDER | 370

served with corn on the cob & coleslaw

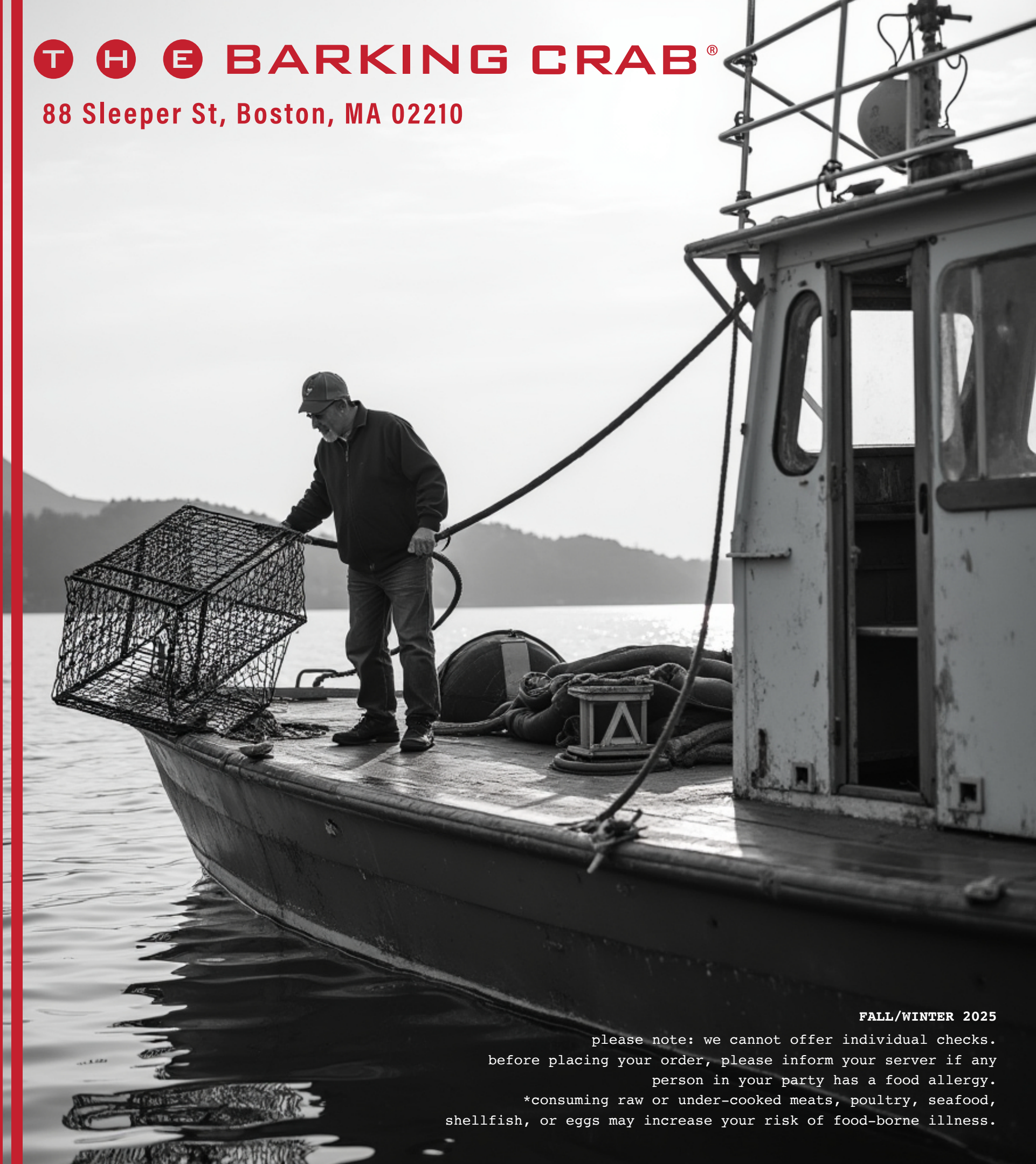


WE CANNOT OFFER INDIVIDUAL CHECKS



T H E BARKING CRAB®

88 Sleeper St, Boston, MA 02210



FALL/WINTER 2025

please note: we cannot offer individual checks.
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

COCKTAIL SHRIMP | 23

six shrimp, cocktail sauce, horseradish, lemon

OYSTERS ON THE HALF SHELL* | 23/46

(six/twelve) local oysters - champagne mignonette, cocktail sauce, horseradish, lemon

LITTLENECK CLAMS, IPSWICH, MA* | 16/32

(six/twelve) local clams - cocktail sauce, horseradish, lemon

APPETIZERS

MUSSELS | 20

white wine herb or spicy tomato broth, crostini

BARKING CRAB CAKES | 25

remoulade

COCONUT SHRIMP | 22

cucumber sambal, sweet chili sauce

STEAMERS | 24

white wine herb broth, drawn butter

FRIED CLAMS | 26

ipswich whole-bellied clams, tartar sauce

FRIED R.I. STYLE CALAMARI | 19

garlic butter, cherry peppers

PEEL & EAT SHRIMP | 20

old bay, beer-butter, served warm

GRILLED LITTLENECK CLAMS | 19

warm garlic butter

HOT CRAB DIP | 23

diced tomatoes, corn tortilla chips

SANDWICHES

served with fries and coleslaw

TRADITIONAL LOBSTER ROLL | 42

chilled lobster meat, tossed with mayo, celery, lemon, on a toasted bun

NAKED LOBSTER ROLL | 43

warm, butter poached lobster meat, on a toasted bun

BARKING CRAB ROLL | 37

chilled crab meat tossed with dijon mayo, lemon, on a toasted bun

CRABCAKE SLIDER TRIO | 30

remoulade

FRIED CLAM ROLL | 35

Ipswich whole-bellied clams, tartar sauce 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

SOUPS & SALADS

ADD GRILLED CHICKEN 10 | GRILLED SHRIMP 13 | GRILLED SALMON 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

MAINS

LOBSTER MAC & CHEESE | 37

buttery ritz cracker crumbs

SIRLOIN STEAK* | 38

garlic butter, fries, daily vegetable

GRILLED ATLANTIC SALMON* | 39

lemon caper sauce, jasmine rice, daily vegetable

SCALLOP PLATTER | 39

broiled or fried, jumbo sea scallops, tartar sauce, fries and coleslaw

LOCAL HADDOCK | 38

baked, stuffed, or spicy tomato broth, jasmine rice and daily vegetable (add \$6 for stuffed)

CIOPPINO | 47

spicy tomato broth, calamari, haddock, mussels, littlenecks, snow crab, jasmine rice

PAN-SEARED JUMBO SCALLOPS, SHRIMP & LOBSTER TAIL | 57

lemon beurre blanc, daily vegetable, roasted fingerling potatoes

FRIED

served with fries and coleslaw

FISH & CHIPS | 28

haddock, tartar sauce

FRIED SHRIMP PLATTER | 35

jumbo naked shrimp, cocktail sauce

FRIED CHICKEN | 24

bone-in, picnic style

FRIED CLAM PLATTER | 38

ipswich whole-bellied clams, tartar sauce

FISHERMAN'S PLATTER | 48

haddock, shrimp, clam strips, scallops, tartar & cocktail sauce (add \$6 for bellies)

SIDES

CORN ON THE COB | 5

COLESLAW | 5

DAILY VEGETABLE | 8

HAND-CUT ONION RINGS | 10

JASMINE RICE | 5

FRIES | 9

ROASTED FINGERLING POTATOES | 8

