

## SOUPS & SALADS

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

<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-MADE VINAIGRETTE	\$12.	<b>COBB SALAD</b> GEM LETTUCE, AVOCADO, BLUE CHEESE CRUMBLES, HARD-BOILED EGG, TOMATOES, CUCUMBERS, BACON, HOUSE-MADE VINAIGRETTE	\$20.
<b>CAESAR SALAD</b> ROMAINE, PARMESAN, HOUSE-MADE DRESSING, OPTIONAL ANCHOVY	\$14.		

## RAW BAR

<b>OYSTERS ON THE HALF SHELL*</b> (SIX OR TWELVE) LOCAL OYSTERS HOUSE-MADE MIGNONETTE, COCKTAIL SAUCE, HORSERADISH, LEMON	\$23. / \$46.	<b>LITTLENECK CLAMS, IPSWICH, MA*</b> (SIX OR TWELVE) COCKTAIL SAUCE, HORSERADISH, LEMON	\$16. / \$32.
<b>COCKTAIL SHRIMP (SIX)</b> COCKTAIL SAUCE, HORSERADISH, LEMON	\$23.		

## APPETIZERS

<b>MUSSELS</b> HOUSE-MADE WHITE WINE HERB BROTH, CROSTINI	\$18.	<b>AHI TUNA TACOS*</b> CRISPY WONTON SHELLS, SPICY MAYO, AVOCADO	\$22.
<b>BARKING CRAB CAKES</b> REMOULADE	\$24.	<b>HOT CRAB DIP</b> DICED TOMATOES, CORN TORTILLA CHIPS	\$22.
<b>COCONUT SHRIMP</b> CUCUMBER SAMBAL, SWEET CHILI SAUCE	\$22.	<b>STEAMERS</b> HOUSE-MADE WHITE WINE HERB BROTH, DRAWN BUTTER	\$23.
<b>FRIED CLAMS</b> IPSWICH WHOLE-BELLIED CLAMS & TARTAR SAUCE	\$23.	<b>PEEL &amp; EAT SHRIMP</b> OLD BAY, BEER-BUTTER, SERVED WARM OR CHILLED	\$20.
<b>FRIED CALAMARI</b> RHODE ISLAND STYLE	\$19.		

## MAINS

<b>PAN-SEARED JUMBO SCALLOPS, SHRIMP &amp; LOBSTER TAIL</b> LEMON BEURRE BLANC, ASPARAGUS, ROASTED FINGERLING POTATOES	\$51.	<b>FISHERMAN'S PLATTER</b> FRIED HADDOCK, SHRIMP, CLAM STRIPS, SCALLOPS, COLESLAW, FRIES, TARTAR & COCKTAIL SAUCE	\$41.
<b>FISH &amp; CHIPS</b> FRIED HADDOCK, COLESLAW, FRIES, TARTAR SAUCE	\$28.	<b>BAKED HADDOCK</b> BUTTERY RITZ CRACKER CRUMBS, GREEN BEANS, JASMINE RICE	\$33.
<b>FRIED SCALLOP PLATTER</b> COLESLAW, FRIES, TARTAR SAUCE	\$34.	<b>FRIED CLAM PLATTER</b> IPSWICH WHOLE-BELLIED CLAMS, COLESLAW, FRIES, TARTAR SAUCE	\$36.
<b>FRIED SHRIMP PLATTER</b> COLESLAW, FRIES, COCKTAIL SAUCE	\$33.	<b>GRILLED ATLANTIC SALMON*</b> HEIRLOOM TOMATO SALAD, GREEN BEANS, JASMINE RICE	\$38.
<b>LOBSTER MAC &amp; CHEESE</b> BUTTERY RITZ CRACKER CRUMBS	\$36.	<b>FRIED CHICKEN</b> BONE-IN, PICNIC STYLE, COLESLAW, FRIES	\$24.
<b>SKIRT STEAK*</b> GARLIC BUTTER, ASPARAGUS, FRENCH FRIES	\$34.		

PLEASE NOTE: WE CANNOT OFFER SEPARATE 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.

## LOBSTER & CRAB

SERVED WITH CORN ON THE COB, DRAWN BUTTER & LEMON

### STEAMED HARD-SHELL LOBSTER DRAWN BUTTER & LEMON

1.5 LB. LOBSTER \$50.

2 LB. LOBSTER \$57.

3 LB. LOBSTER \$88.

### GRILLED HARD-SHELL LOBSTER GARLIC BUTTER

1.5 LB. LOBSTER \$53.

2 LB. LOBSTER \$61.

3 LB. LOBSTER \$92.

### NEW ENGLAND CLAMBAKE

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

\$75.

### SNOW CRAB CLUSTERS (1.5 LB.)

SWEET, DELICATE

\$59.

### PAN-ROASTED LOBSTER BEURRE BLANC

1.5 LB. LOBSTER \$54.

2 LB. LOBSTER \$63.

3 LB. LOBSTER \$95.

### BAKED STUFFED LOBSTER

HOUSE-MADE SEAFOOD STUFFING

1.5 LB. LOBSTER \$56.

2 LB. LOBSTER \$65.

3 LB. LOBSTER \$97.

### ALASKAN KING CRAB LEGS (1.5 LB.)

SWEET, SUCCULENT

\$105.

### DUNGENESS CRAB CLUSTERS (1.5 LB.)

BRINY, SWEET

\$69.

## 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

10 LB. LOBSTER

\$350.

### TRITON

3 LB. SNOW CRAB LEGS & TWO 1.5 LB. LOBSTERS

\$201.

### THE JUNIOR

3 LB. SNOW CRAB LEGS & 1.5 LB. LOBSTER

\$171.

### THE VENUS

3 LB. DUNGENESS CRAB CLUSTERS & 2 LB.  
LOBSTER

\$181.

## SANDWICHES

### TRADITIONAL LOBSTER ROLL

CHILLED LOBSTER MEAT, TOSSED WITH MAYO, CELERY, LEMON, ON A TOASTED BUN

\$38.

### NAKED LOBSTER ROLL

WARM, BUTTER POACHED LOBSTER MEAT ON A TOASTED BUN

\$39.

### BARKING CRAB ROLL

CHILLED CRAB MEAT TOSSED WITH DIJON MAYO, LEMON, ON A TOASTED BUN

\$36.

### FRIED FISH SANDWICH

HADDOCK, LETTUCE, TOMATO, ONION, TARTAR SAUCE

\$22.

### SPICY FRIED CHICKEN SANDWICH

LETTUCE, TOMATO, ONION, CHIPOTLE AIOLI

\$19.

### FRIED FISH TACOS

HADDOCK, CABBAGE SLAW, PICO DE GALLO, CHIPOTLE AIOLI

\$22.

### BARKING CRAB CHEESEBURGER\*

½ LB. PRIME GROUND BEEF, BACON, CHEDDAR, LETTUCE, TOMATO, ONION

\$21.

## SIDES

JASMINE RICE

\$5.

CORN ON THE COB

\$4.

FRIES

\$6.

COLESLAW

\$4.

SWEET POTATO FRIES

\$6.

HAND-CUT ONION RINGS

\$10.

GRILLED ASPARAGUS

\$8.

GREEN BEANS

\$8.

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