

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 55 | 2 lb 63 | 3 lb 82

PAN ROASTED LOBSTER

beurre blanc

1½ lb 65 | 2 lb 73 | 3 lb 92

GRILLED HARD-SHELL LOBSTER

garlic butter

1½ lb 61 | 2 lb 69 | 3 lb 87

BAKED STUFFED

seafood stuffing

1½ lb 70 | 2 lb 75 | 3 lb 93

CLAMBAKE

1 ½ lb lobster, steamers, mussels, potatoes, corn on the cob & coleslaw 78

CRAB served with corn on the cob, drawn butter

SNOW | 64

sweet, delicate

1½ lb

DUNGENESS | 88

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 | MKT

served with corn on the cob & coleslaw

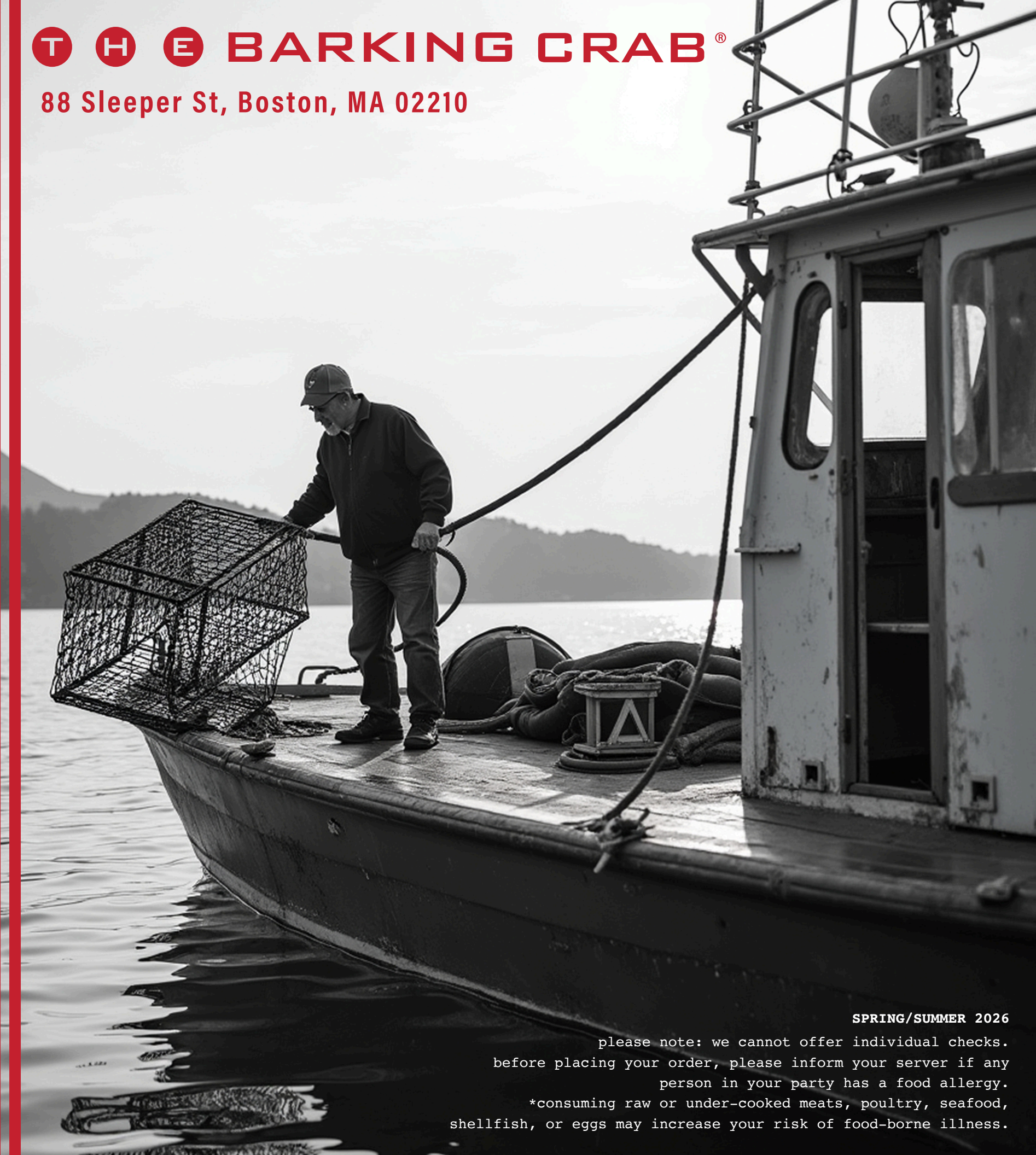


WE CANNOT OFFER INDIVIDUAL CHECKS



T H E BARKING CRAB®

88 Sleeper St, Boston, MA 02210



SPRING/SUMMER 2026

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 | 20

six shrimp, cocktail sauce, horseradish, lemon

OYSTERS ON THE HALF SHELL* | 22/42

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

LITTLENECK CLAMS, IPSWICH, MA* | 13/25

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

APPETIZERS

MUSSELS | 18

white wine herb or fra diavolo, crostini

GOI TOM SHRIMP | 22

spicy & sweet Vietnamese vinaigrette, cabbage slaw (contains peanuts)

FRIED CLAMS | 28

Ipswich whole-bellied clams, tartar sauce

PEEL & EAT SHRIMP | 22

old bay, beer-butter, served warm or cold

HOT CRAB DIP | 23

diced tomatoes, corn tortilla chips

BARKING CRAB CAKES | 21

house-made remoulade

STEAMERS | 24

white wine herb broth, drawn butter

FRIED CALAMARI | 17

R.I. style-garlic butter & cherry peppers or marinara

GRILLED LITTLENECK CLAMS | 16

warm garlic butter

AHI TUNA BITES* | 24

avocado, wakame, cucumber, soy, sriracha aioli

SANDWICHES

served with fries and coleslaw

THE ONE AND DONE | 150

traditional or naked

1 lb of lobster meat, on a toasted roll

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 | 34

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

FRIED FISH SANDWICH | 23

haddock, lettuce, tomato, onion, tartar sauce

FRIED CLAM ROLL | 31

Ipswich whole-bellied clams, tartar sauce on a toasted bun

FRIED CHICKEN SANDWICH | 18

lettuce, tomato, onion, chipotle aioli

FRIED FISH TACOS | 20

haddock, cabbage slaw, pico, chipotle aioli

BARKING CRAB CHEESEBURGER* | 18

½ lb prime ground beef patty, bacon, cheddar, lettuce, tomato, onion

MAINS

SEAFOOD FRA DIAVOLO | 33

mussels, littlenecks, haddock over linguini

ATLANTIC SALMON* | 39

grilled, beurre blanc, roasted carrots, broccolini

LOCAL BAKED HADDOCK | 29

ritz cracker crumbs, daily vegetable, jasmine rice

BLACK COD | 40

pan-seared, mango salsa, broccolini, roasted fingerling potatoes

YELLOWFIN TUNA* | 45

sesame crusted, sriracha aioli, soy ginger, broccolini, jasmine rice

GRILLED SKIRT STEAK* | 34

chimichurri, broccolini, fries

JUMBO SCALLOPS, SHRIMP & LOBSTER TAIL | 58

pan-seared, lemon beurre blanc, daily vegetable, roasted fingerling potatoes

FRIED

served with fries and coleslaw

FISH & CHIPS | 28

local haddock, tartar sauce

FRIED SHRIMP PLATTER | 26

jumbo naked shrimp, cocktail sauce

FRIED SCALLOP PLATTER | 36

jumbo sea scallops, tartar sauce

FRIED CLAM PLATTER | 39

Ipswich whole-bellied clams, tartar sauce

FISHERMAN'S PLATTER | 47

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

FRIED CHICKEN | 20

bone-in, picnic style

SOUPS & SALADS

ADD GRILLED CHICKEN 8 | GRILLED SHRIMP 12 | GRILLED SALMON 16

NEW ENGLAND CLAM CHOWDER | 11

creamy chowder, clams, potatoes, onions, bacon

LOBSTER BISQUE | 13

creamy, tomato-based soup, lobster meat

CAESAR | 14

romaine, parmesan, croutons, optional anchovy

MIXED GREEN | 11

red onions, cucumbers, tomatoes, house-made vinaigrette

ROMAINE GREEN BEAN | 16

blue cheese vinaigrette, Kalamata olives, red onion, blue cheese crumbles

SIDES

CORN ON THE COB | 5

COLESLAW | 5

DAILY VEGETABLE | 8

HAND-CUT ONION RINGS | 8

JASMINE RICE | 4

FRIES | 6

ROASTED FINGERLING POTATOES | 6

