



Turner's Lunch Summer 2011

Appetizers

Turner's Crab Cakes

Local Jonah crab, seasoned bread crumbs, red bell pepper, scallions, tarragon, rémoulade sauce 7.99

Turner's Seafood Stuffed Clams

Two shells filled with scallops, clams, bacon, bread crumbs, lobster cream stuffing 5.75

Cherry Pepper Calamari

Lightly fried rings and tentacles, tossed with hot cherry peppers, parmesan, white balsamic vinaigrette, fresh basil 8.99

Clams Casino

6 baked cherrystones with casino butter & bacon topping 8.99

Asian Nachos

Fried wontons, Asian slaw, tuna sashimi, wasabi aioli, candied ginger 11.99

Scallops Wrapped in Bacon

Sea scallops, bacon, honey soy dipping sauce 10.99

Baked Macaroni and Cheese

Orecchiette pasta, creamy Cheddar, Asiago & Gruyere cheese sauce, panko crumbs 7.99 Crab add \$6 Lobster add \$8

Oysters Rockefeller

Four oysters, spinach, cheese & bacon topping 9.99

Coconut Shrimp

Wild shrimp, fried coconut tempura, orange horseradish dipping sauce 8.50

MUSSELS YOUR WAY

Naturally harvested Maine mussels steamed your way: 9.99

DIJONNAISE: garlic & white wine Dijon sauce

BELGIUM: shallots, leeks, Dijon and beer cream broth

PROVENCAL: tomatoes, garlic, basil, white wine & butter

Mini Lobster Roll

Buttered grilled roll, lobster salad, small vinaigrette tossed Mesclun salad 10.99

Stuffed Potato Skins

"New England Shrimp" or "Bacon" cheddar cheese filled Idaho potato skins, chipotle aioli drizzle 7.99

Fried or Buffalo Your Choice

Lightly fried: cocktail or tartar sauce. Buffalo: bleu cheese dip. (Sorry, no combos, but do double up!)

Scallops 10.99 - Shrimp 8.50

Calamari 5.99 - Clams 10.99 - Oysters 9.99

Chicken 5.99 - New England Shrimp 6.99

Soups 'n Such

Turner's Clam Chowder

Classic New England Style 4.25 cup 6.25 bowl

Lobster Bisque

Rich lobster stock, sherry, cream & spice, garnished with lobster meat 6.25 cup 8.99 bowl
+extra lobster meat (1 oz.) 3.99

Traditional Oyster Stew

Fresh oysters, bacon, cream, leeks 6.99 cup 10.99 bowl

Soup 'n Salad

A bowl of chowder or cup of lobster bisque & house salad (substitute Caesar salad + \$1.75) 8.50

Portuguese Fish Stew

Seafood and chourico in a hearty tomato vegetable stew 8.99 bowl only

Top off with mussels & a clam 4.00

Create Your Own Salad

Asian Salad

Napa cabbage, mesclun greens, red peppers, snow peas, carrots and scallions, sesame Dijon vinaigrette, sliced almonds, raisins and wonton strips 6.99

Bistro Salad

Mesclun greens, strawberries, candied pecans, gorgonzola, balsamic vinaigrette 6.99

Caesar Salad

Crispy romaine, creamy dressing, parmesan & croutons Anchovies available upon request 6.99

Mesclun

Field greens, carrots, cherry tomatoes, croutons. Dressings: bleu cheese, ranch, balsamic vinaigrette 4.99

Now Top It Off With

Medium Shrimp 7.50

Salmon Tips 7.50

Calamari 4.99

Chicken Breast 5.00

New England Shrimp 5.99

Sea Scallops 9.99

Lobster Salad (1/4 lb.) 12.99

Tuna Sashimi * (seared rare) 9.99

Garnished with Lobster Meat (1 oz.) 3.99

Jumbo Shrimp Cocktail 2.85/ea

From the Raw Bar

Oysters

(raw oysters)* 2.25 each 12.99 for 6 23.99 for 12

Cherrystones & Littlenecks

(raw clams)* 1.25 each 6.99 for 6 12.99 for 12

Raw Sampler*

Two oysters, two clams & two shrimp cocktail (sorry, no substitutions) 12.50

Steamers

Plump NE steamers, garlic, butter, beer & parsley broth 13.99

Tuna Sashimi*

Sesame seed crusted Yellowfin tuna seared rare, thinly sliced: Wasabi, soy sauce & pickled ginger 10.99

Shrimp Cocktail

Four jumbo wild shrimp & zesty cocktail sauce 11.50

Lobster Cocktail

Tail, claw & knuckle martini - drawn butter & cocktail sauce 26.99

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

506 Main St., Melrose, MA 02176
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*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

LUNCH SPECIALTIES

Sandwiches and entrees, except for pasta dishes and where indicated, are served with a choice of coleslaw or vegetable medley and choice of french fries, onion rings or "today's rice pilaf".

Kettle Pastas

Linguine & Clams

Fresh clams in Red or white sauce 10.99

Salmon Penne

Dill cream sauce and peas 12.50

Create Your Own Pasta

Linguine or Penne 4.99

Scampi Style - Fra Diavolo - Marinara

Scampi: butter, white wine, garlic, plum tomato, crushed red pepper & fresh basil

Fra Diavolo: Spicy tomato sauce w/ sliced cherry peppers

Marinara: Homemade Italian red sauce

Add to Your Pasta

Mussels 5.00

Calamari 4.99

Salmon Tips 7.50

Chicken Breast 5.00

Medium Shrimp 7.50

Scallops 9.99

Lobster Pasta Portion (1/4 lb.) 12.99

Lobstermeat Garnish (1 oz). 3.99

Chopped Clams 3.50

Sandwich Board

Lobster Roll

Lobster salad, mayo, celery & lettuce on a toasted brioche bun 16.99

Tuna Burger

Seasoned ground Yellowfin Tuna, Asian slaw, wasabi aioli, toasted brioche roll, choice of starch 10.99

Atlantic Hake Wrap

Deep fried hake rolled in a whole wheat tortilla with lettuce, tomato, cheddar and chipotle mayo 10.99

Crab Cake Sandwich

Cheese & bacon 11.99

Cast Iron Seared Premium Burger Pommes Frites

Ground prime rib and chuck, American cheese, mustard aioli 9.99 Add \$1 for bleu cheese substitute
Add \$1.50 for each: caramelized onions, cherry peppers, bacon

Clam Roll

Fried native whole clams served on a brioche bun 12.99

Highland Fish Sandwich

Broiled or fried scrod, cheddar cheese, brioche bun 12.50

Po' Boy Roll

Fried oysters on a toasted brioche bun 12.99

Grilled Chicken Sandwich

Swiss cheese & bacon 8.99

Traditional BLT

On toasted white bread 6.99

Chicken Finger Plate

Fried chicken strips, plain or buffalo style 6.99

Grilled Cheese and Tomato

Choice of American, Swiss or Cheddar cheese 4.99

CAESAR & MESCLUN ROLL UPS

Whole wheat roll-ups with your choice of either Caesar with Parmesan cheese or Mesclun with tomatoes, Parmesan and rémoulade sauce

Medium Shrimp 9.99

Swordfish Tips 11.99

Atlantic Salmon 10.99

Grilled Chicken 8.99

506 Lunches

Baked Macaroni and Cheese

Orecchiette pasta, creamy Cheddar, Asiago & Gruyere cheese sauce, panko crumbs, Mesclun salad 9.99
Crabmeat add \$6 Lobstermeat add \$8

Almond Dijon Hake

Broiled North Atlantic Hake brushed with a honey Dijon glaze and topped with a toasted almond and scallion crumb 11.99

Baked Stuffed Shrimp

Medium wild shrimp, seafood vegetable stuffing, lobster basil cream sauce 10.99

Swordfish Piccata

Tender sword medallions, lemon caper piccata sauce over linguine 12.99

Orange Ginger Salmon

Broiled Atlantic salmon, orange ginger glaze, jasmine rice, steamed broccoli 14.99

Cioppino

San Francisco style: clams, mussels, shrimp, swordfish, salmon over linguine or penne 15.99

Atlantic Salmon Fillet

Grilled, pan seared or broiled, choice of starch and topping: fresh lemon & dill, honey soy, mustard basil butter, or blackened 14.99

Nana Turner's Cod Cakes

Homemade piccalilli & Boston baked beans
4.50 (1 cake) 7.50 (2 cakes)

Turner's Crab Cakes

Local Jonah crab, red bell pepper, fresh scallions, tarragon rémoulade sauce. 2 cakes 8.99 Add a cake \$3.50

Black 'n Bleu Shrimp

Blackened wild shrimp, orange marmalade vinaigrette drizzle, bleu cheese risotto cake, sautéed vegetables 13.99

Stuffed Clam Plate

Two baked stuffed clams, choice of coleslaw or vegetables and starch 7.99

Chicken Piccata

Pan fried chicken breast over linguine, lemon caper piccata sauce, vegetable medley 11.99

New England Favorites

Lunch Portion Fried or Broiled

Fried Calamari
7.99

Fried Clam Plate
12.99

Medium Shrimp
9.99

Sea Scallops
11.99 bistro 16.50 regular

Fried Oysters
12.99

New England Scrod
13.99

English Pub Style Fish 'n Chips
Bass Ale batter, malt vinegar 11.50 bistro

Fisherman's Platter
Scallops, shrimp & scrod 15.99

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