

Fall/Winter 2011

Soups 'n More

Turner's Clam Chowder

Classic New England Style 4.25 cup 6.25 bowl

Lobster Bisque

Lobster stock, sherry, cream and spice garnished w/ lobster meat
6.25 cup 8.99 bowl 3.99 + extra lobster meat (1 oz.)

Traditional Oyster Stew

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

Portuguese Fish Stew

Seafood & chourico, hearty tomato vegetable stew 8.99 bowl only

Top off with mussels and a clam 4.00

Appetizers

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 - Medium Shrimp 8.50
Calamari 6.99 - Clams 10.99 - Oysters 9.99
Chicken 5.99 - Popcorn Shrimp 6.99

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 9.99

Clams Casino (6)

Baked cherrystones, casino butter & bacon topping 8.99

Asian Nachos

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

Baked Macaroni and Cheese

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

Coconut Shrimp

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

Scallops Wrapped in Bacon

Sea scallops, bacon, honey soy dipping sauce 10.99

Nana Turner's Cod Cakes

Homemade piccalilli and Boston Baked Beans
4.50 (1 cake) 7.50 (2 cakes)

Mini Lobster Roll

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

Stuffed Potato Skins

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

Build Your Salad

Asian Salad

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

Bistro Salad

Mesclun greens, sliced apples, candied walnuts, bleu cheese,
balsamic vinaigrette 6.99

Caesar Salad

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

Mesclun Salad

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

Add to Your Salad

Medium Shrimp 7.50

Salmon Tips 7.50

Calamari 5.99

Chicken Breast 5.00

Popcorn 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

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

From the Raw Bar

Oysters

(raw oysters)* 2.35 each 13.50 for 6 24.99 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) 12.75

Tuna Sashimi*

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

Steamers

Plump NE steamers, garlic, butter, beer and parsley broth 14.99

Oysters Rockefeller

Four oysters, spinach, cheese & bacon topping 9.99

Shrimp Cocktail

4 jumbo wild shrimp & zesty cocktail sauce 11.50

Lobster Cocktail

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

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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

506 SPECIALTIES

Szechuan Shrimp and Scallops

Fried popcorn shrimp and scallops tossed in a sweet and spicy Szechuan glaze, scallions, bean sprouts and toasted sesame seeds served with jasmine rice and Asian vegetable medley 18.99

Baked Stuffed Shrimp

Wild shrimp, seafood vegetable stuffing, lobster basil cream sauce;
“today’s mashed potato” 19.99

Sesame Encrusted Tuna*

Seared medium rare Yellowfin Tuna, honey soy glaze, wasabi aioli, steamed Jasmine rice,
Asian vegetable medley 25.99

Tuscan Sword or Chicken

Char grilled, sundried tomato-olive pesto, basil oil, with Asiago risotto cakes, seasonal vegetable
Chicken 15.99 Sword 26.99

Almond Dijon Hake

Broiled North Atlantic Hake brushed with a honey Dijon glaze and topped with a toasted almond and scallion crumb
“today’s mashed potato” 17.99

Orange Ginger Salmon

Broiled Atlantic Salmon, orange ginger glaze, Jasmine rice, steamed broccoli 21.99

Surf ‘n Turf

Seared tenderloin medallions with red wine demi glaze and your choice of
3 Baked Stuffed Shrimp 25.99 2 Crab Cakes 21.50 Crab Mac ‘n Cheese 26.99 Lobster Mac ‘n Cheese 28.99
Lobster Pie: petite (1/4 lb.) - 31.99, full (1/2 lb.)- 39.99

Tuna Sashimi Dinner*

Seared rare Yellowfin Tuna, black & white sesame seed crust, soy sauce, wasabi, pickled ginger,
Jasmine rice, Asian vegetables 25.99

Black & Bleu Wild Shrimp

Blackened wild shrimp with orange marmalade vinaigrette drizzle, fried bleu cheese risotto cake,
sautéed vegetables 20.99

Haddock Piccata or Chicken Piccata

Pan fried long-line haddock or chicken breast, white wine, butter, lemon, garlic and capers over linguine or penne pasta
with vegetable medley Chicken - 15.99 Haddock - 22.99

Turner’s Crab Cakes

Local Jonah crab, seasoned bread crumbs, red bell pepper, scallions, tarragon (4 cakes), rémoulade sauce;
“today’s rice pilaf” 15.99

Cioppino

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

Newfoundland Finnan Haddie

House smoked North Atlantic haddock baked in a pearl onion au gratin sauce
“today’s mashed potato” 20.99

12 oz. Tenderloin Dinner

Pan seared medallions, red wine demi glaze, baked potato, vegetable medley 23.99

EXECUTIVE CHEF: Steve Slazinik

-Prices & seafood items subject to change based on market fluctuations
-Our cooking oil is 100% vegetable oil that contains no trans fats & is cholesterol free
-All items cooked to order - 18% minimum gratuity on parties of 7 or more

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy

Lobsters

Ask your server for today's lobster sizes

Starch Choices: french fries, onion rings, baked potato, "today's rice pilaf or mashed potatoes"
and either "today's vegetable medley" or coleslaw

TRADITIONAL NEW ENGLAND BOILED LOBSTER

1 1/4 LB. Lobster - boiled, drawn butter
\$25.99 upgrade size \$4 per 1/4 lb.

TURNER'S SPECIALTY BAKED STUFFED LOBSTER

Any size lobster with sautéed scallops, shrimp, vegetables, seasonings and cracker crumbs stuffing
5.00 per lobster

LOBSTER PIE

Tail, claw and knuckle meat, butter and crumb topping 29.99

New England Favorites

New England Scrod Fried or Broiled 20.99

Deep Sea Scallops Fried or Broiled 21.99

Native Fried Clams 21.99

Broiled Fisherman's Platter

Scallops, shrimp and scrod 22.99

Medium Shrimp Fried or Broiled 16.99

Fried Oyster Plate 20.99

Fried Calamari 13.99

Fried Fisherman's Platter

Scallops, clams, shrimp, calamari, & scrod 22.99

English Pub Style Fish 'n Chips

Bass Ale batter and malt vinegar 20.50 full 11.50 bistro

Kettle Pastas

Linguine & Clams

Fresh clams in red or white sauce 11.99

Salmon Penne

Dill cream sauce and peas 12.50

Mussels & Calamari Fra Diavolo

With sliced cherry peppers over linguine 15.99

Shrimp Scampi

With tomato, basil & crushed red pepper 12.50

Choose Your Pasta & Sauce

Linguine or Penne \$4.99

Scampi Style - Fra Diavolo - Marinara

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

Fra Diavolo: traditional spicy tomato sauce w/ sliced cherry peppers Marinara: Homemade Italian red sauce

Create Your Dinner

Mussels 5.00

Salmon Tips 7.50

Calamari 5.99

Chicken Breast 5.00

**Lobster Pasta
Portion (1/4 lb.)
12.99**

Medium Shrimp 7.50

Sea Scallops 9.99

Chopped Clams 3.50

Lobstermeat Garnish (1 oz.) 3.99

Sandwich Board

Tuna Burger

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

Po' Boy Roll

Fried oysters on a toasted brioche roll 12.99

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

Highland Fish Sandwich

Broiled or fried scrod, cheddar cheese, brioche bun 12.50

Grilled Chicken Sandwich

Swiss cheese, bacon 8.99

Lobster Roll

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

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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