



## MUSSELS YOUR WAY

Rope grown PEI mussels steamed your way 9.25

### DIJONNAISE

garlic, wine & Dijon sauce

### BELGIUM

shallots, leeks, Dijon & cream beer broth

### PROVENCAL

tomatoes, shallots, garlic, basil, wine, butter

## FROM THE RAW BAR

### Raw Oysters\*

each 1.99  
six 10.99  
twelve 20.99

### Steamers

NE steamers in a garlic, butter, beer & parsley broth 13.99

### Cherrystones & Littlenecks (raw clams)\*

each 1.25 • six 6.99 • twelve 12.99

### Tuna Sashimi\*

Sesame crusted Yellow Fin tuna pan seared rare, thinly sliced, with wasabi, soy sauce & pickled ginger 10.99

### Shrimp Cocktail

4 jumbo premium gulf white shrimp with cocktail sauce 8.99

### Lobster Cocktail

A tail, claw & knuckle martini with drawn butter & cocktail sauce 26.99

## SOUPS 'n MORE

### Turner's Clam Chowder

Classic N.E. style with fresh clams and red bliss potato 3.99 cup • 5.99 bowl

### Lobster Bisque

Rich lobster stock simmered with sherry, cream & spices & lobster meat 5.99 cup • 8.99 bowl extra meat 3.99/oz

### Portuguese Fish Stew

Hearty tomato and veggie stew with chorizo and fish 8.99 (Top off with clams and mussels + 4.00)

## SALADS

### Mesclun Salad

Field greens, carrots & cherry tomato with blue cheese, ranch, raspberry or spicy vinaigrette 3.99

### Bistro Salad

Apples, candied walnuts & crumbled blue cheese atop a vinaigrette dressed Mesclun salad 6.99

### Caesar Salad

Crispy romaine tossed with our creamy dressing, parmesan & croutons 5.99

### Asian Salad

Napa cabbage, mesclun, red peppers, snow peas, carrots & scallions, tossed with a Dijon vinaigrette, with sliced almonds, craisins and wonton strips 6.99

### TOP OFF YOUR SALAD:

Medium Shrimp 5.00  
Salmon Tips 6.00  
Chicken Breast 5.00  
Tuna Sashimi \* 9.99

Sea Scallops 8.50  
Lobster Meat (1 oz) 3.99 (4oz) 12.99  
Fried Baby Shrimp 4.00

## TURNER'S PASTA

### Linguine & Clams

Fresh clams, garlic, butter, crushed red pepper, white wine & parmesan cheese 9.99 bistro

### Salmon Penne

With peas, a fresh dill cream sauce and parmesan cheese 11.99 bistro

## CREATE YOUR OWN PASTA

Linguine or Penne - Scampi Style • Fra Diavolo • Marinara 4.99

Medium Shrimp 5.00  
Salmon Tips 6.00  
Chicken Breast 5.00

Sea Scallops 8.50  
Lobster Meat (1 oz) 3.99 (4oz) 12.99  
Fried Baby Shrimp 4.00

Calamari 4.00  
Mussels 5.00  
Tuna Sashimi\* 9.99

## 506 SPECIALTIES

<b>Baked Stuffed Shrimp</b> Five jumbo shrimp stuffed with our seafood vegetable stuffing and finished with a lobster basil cream sauce 18.99	<b>Japanese Salmon</b> Pan seared salmon fillet served over a ginger and lemon grass broth with two fried risotto balls and vegetable medley 20.99	<b>Sesame Tuna *</b> Pan roasted with a fresh spinach, cheese & bacon stuffing finished with a tomato buerre blanc 25.99
<b>Tuna Sashimi Dinner*</b> Yellow Fin tuna crusted with black & white sesame seeds, pan seared rare, sliced, served with soy sauce, wasabi, pickled ginger 25.99	<b>Turner's Crab Cakes</b> Four fresh local Jonah crabmeat cakes seasoned with red bell peppers, scallions, tarragon and served with rémoulade sauce 14.99	<b>Newfoundland Finnan Haddie</b> An old time specialty of smoked North Atlantic haddock with pearl onions in au gratin sauce 20.99
<b>Surf 'n Turf</b> Pan seared tenderloin with a red wine demi glaze and your choice of 3 Baked Stuffed Shrimp 25.99 • 2 Crab Cakes 20.99 Lobster Pie 31.99 petite or 39.99 full Mac & cheese 26.99	<b>Black &amp; Blue Jumbo Shrimp</b> Blackened jumbo shrimp broiled & drizzled with orange marmalade vinaigrette and served with a fried blue cheese risotto cake and sautéed vegetables 18.99	<b>Cioppino</b> San Francisco style fishermen's bouillon: clams, mussels, shrimp, swordfish, tuna and salmon over linguini or penne pasta 14.99
<b>Harvest Swordfish or Chicken</b> A clearcut sword steak served on a chilled cornbread salad topped with a mango-black bean salsa finished with cilantro oil and red pepper coulis 26.99 sword 15.99 chicken	<b>Tenderloin</b> Pan seared medallions finished with a red wine demi glaze served with a baked potato and vegetable medley 23.99	<b>Haddock Piccata or Chicken</b> Pan fried in a white wine butter sauce with lemon, garlic, and capers served over linguine or penne pasta with vegetable medley haddock 22.99 chicken 14.99



## LOBSTERS



Ask your server about today's lobster sizes

### Traditional New England Boiled Lobster

1 1/4 lb lobster – boiled & served with drawn butter 23.99 upgrade size \$4 per 1/4 lb.

### Turner's Specialty Baked Stuffed Lobster

Stuff any size lobster with our specialty stuffing of sautéed scallops, shrimp, vegetables, seasonings & cracker crumbs additional 5.00 per lobster

### Lobster Pie

Tail, claw and knuckle meat topped with butter and crumbs 29.99

## Fried or Broiled NEW ENGLAND FAVORITES

New England Scrod 20.99

Fried Oysters 17.99

### Fisherman's Platter

Fried: 22.99  
Broiled: 20.99

(broiled: scrod, scallops, shrimp)

Medium Gulf Shrimp 15.99

Native Fried Clams 21.99

Fried Calamari 10.99

Deep Sea Scallops 18.99

### English Pub Style Fish 'n Chips

Our Bass Ale battered scrod and malt vinegar 11.25 bistro • 20.50 large



## ◆ APPETIZERS ◆

### Turner's Crab Cakes

Fresh Jonah crab with red bell pepper, scallions and tarragon served with a rémoulade sauce 7.99

### Turner's Seafood Stuffed Clams

Two clam shells filled with our special mix of scallops, clams, bacon, bread crumbs and lobster cream 5.75

### Crab Rangoon Dip

Warm Jonah crabmeat, cream cheese & seasonings served in a casserole dish accompanied by crispy wonton chips 6.99

### Spicy Calamari

Lightly fried then sautéed with black olives, tomato, basil & pepperoncini finished in a butter, garlic, wine sauce 8.99

### Coconut Shrimp

Butterflied Gulf Shrimp deep fried with a coconut tempura batter served with an orange horseradish dipping sauce 7.99

### Scallops Wrapped in Bacon

Sea scallops wrapped in bacon with a honey soy dipping sauce 9.99

### Oysters Rockefeller

Four oysters broiled with a Turner's special blend of spinach, cheese & bacon 8.99

### Stuffed Potato Skins

"Popcorn Shrimp" or "Bacon", cheddar & provolone cheese filled Idaho potato skins drizzled with a chipotle aioli 7.99

### Mini Lobster Roll

Buttered grilled Finger roll filled with lobster salad with a small vinaigrette tossed Mesclun salad 10.99

### Nana Turner's Cod Cakes

With homemade piccalilli & Boston baked beans  
1 cake 4.50 2 cakes 7.50

### Fried or Buffalo, Your Choice

Lightly fried with cocktail or tartar sauce, or buffalo style with a blue cheese dip. (Sorry, no combos, but do double up!)

Scallops 9.99 • Shrimp 7.99 • Calamari 5.99 • Clams 10.99

Oysters 8.99 • Chicken 5.99 • Popcorn Shrimp 5.99

### Asian Nachos

Fries wontons topped with Asian slaw, tuna sashimi, wasabi cream, and candied ginger 11.99

### Crab Mac & Cheese

Orecchiette pasta and local Jonah crab meat baked in a creamy cheddar, asiago, and gruyere cheese sauce topped with panko bread crumbs 13.99

## ◆ Sandwich Board ◆

*Unless indicated, sandwiches and entrées served with a choice of coleslaw or vegetable medley and choice of french fries, onion rings or rice*

### Lobster Roll

Our lobster salad mixed to order with mayo & celery served with lettuce on a grilled buttered roll 16.99

### Crab Cake Sandwich

Topped with cheese and bacon 10.99

### Clam Roll

Deep fried whole clams served on a griddled bun 12.99

### Yellow Fin Tuna Melt\*

Pan seared tuna steak with Swiss cheese and Japanese BBQ sauce 12.99

### Chicken Finger Plate

Fried chicken strips, plain or buffalo style 6.99

### Highland Fish Sandwich

Broiled or deep fried scrod with cheddar cheese on a griddled bun 12.50

### Po' Boy Roll

Fried oysters served in a grilled buttered roll 11.99

### Grilled Chicken Sandwich

Marinated chicken breast topped with Swiss cheese and bacon 8.99

### Traditional BLT

Served on toasted homemade white bread 6.99

### Grilled Cheese and Tomato

Choice of American, Swiss or cheddar cheese 4.99

## CAESAR & MESCLUN ROLL UPS

Whole wheat roll-up with your choice of either Caesar salad or a fresh chopped Roma tomato, mixed greens, grated Romano cheese and our rémoulade sauce served with your choice of starch

**Medium Shrimp 9.99**

**Swordfish Tips 11.99**

**Atlantic Salmon 9.99**

**Marinated Chicken 8.99**

◆ All Dinner Items Are Available for Lunch -Just Ask ◆

### Chef Steve Slazinik

*Prices and seafood items subject to change based on market fluctuations. Our cooking oil is 100% soy bean oil, contains no trans fats and is cholesterol free. All items cooked to order.*

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

12/09



**TURNER'S**  
**SEAFOOD**  
**GRILL & MARKET**

**TO GO**

**Lunch**  
Tuesday - Saturday 11:30 - 3:00

**Dinner**  
Tuesday - Thursday 5:00 - 9:00  
Friday & Saturday 5:00 - 10:00  
Sunday 1:00 - 8:00

**Market**  
Tuesday - Saturday 9:00 - Close  
Sunday 1:00 - Close

**[Closed Monday]**

**(781) 662-0700**  
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**CALL • PICK UP • ENJOY**

**July & Aug  
Sun 5-9**