



MUSSELS YOUR WAY

Naturally harvested Maine 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 2.25
six 12.99
twelve 23.99

Steamers

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

Cherrystones & Littlenecks (raw clams)*

each 1.25 • six 6.99 •
twelve 12.99

Tuna Sashimi*

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

Shrimp Cocktail

4 jumbo wild shrimp &
cocktail sauce
8.99

Lobster Cocktail

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

SOUPS 'n MORE

Turner's Clam Chowder

Classic New England style
3.99 cup • 5.99 bowl

Lobster Bisque

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

Portuguese Fish Stew

Seafood and chorizo in a hearty tomato and vegetable stew
8.99 bowl only
(Top off with clams and mussels + 4.00)

SALADS

Caesar Salad

Crispy romaine tossed
creamy dressing, parmesan
& croutons 5.99

Bistro Salad

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

Mesclun Salad

Field greens, carrots &
cherry tomato, croutons.
Dressings: Blue cheese,
Ranch, balsamic or spicy
vinaigrette 4.50

Asian Salad

Napa cabbage, mesclun, red peppers,
snow peas, carrots & scallions, sesame
Dijon vinaigrette, sliced almonds, raisins
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

Calamari 4.50

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

TURNER'S PASTA

Linguine & Clams

Fresh clams, garlic, butter, crushed red pepper, white wine & parmesan
cheese 10.99 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

Baked Stuffed Shrimp Five jumbo wild shrimp, seafood vegetable stuffing, lobster basil cream sauce; "today's mashed potato" 18.99	Orange Ginger salmon Broiled Atlantic salmon, orange ginger glaze, jasmine rice & steamed broccoli 21.99	Sesame Tuna * Seared medium rate yellowfin tuna, honey soy glaze, wasabi aioli, steamed Jasmine rice, Asian vegetable medley 25.99
Tuna Sashimi Dinner* Seared rare Yellow Fin tuna, black & white sesame seed crust, soy sauce, wasabi, pickled ginger, jasmine rice, vegetable medley 25.99	Turner's Crab Cakes (4) Local Jonah crab, seasoned bread crumbs, red bell peppers, scallions, tarragon, rémoulade sauce, "today's rice pilaf" 14.99	Newfoundland Finnan Haddie An old time specialty: smoked North Atlantic haddock with pearl onions in au gratin sauce, "today's mashed potato" 20.99
Surf 'n Turf Seared tenderloin with a red wine demi glaze and your choice of 3 Baked Stuffed Shrimp 25.99 Lobster Pie 31.99 petite or 39.99 full 2 Crab Cakes 20.99 * Crab Mac & Cheese 26.99	Black & Blue Jumbo Shrimp Blackened jumbo wild shrimp, orange marmalade vinaigrette drizzle, fried blue cheese risotto cake, sautéed vegetables 18.99 Grilled Jumbo Shrimp (6) Red wine vinaigrette drizzle, veg and rice 18.99	Haddock Piccata or Chicken Pan fried long-line haddock or chicken breast, white wine butter sauce, lemon, garlic, and capers, over linguine or penne pasta with vegetable medley haddock 22.99 chicken 14.99
Tuscan Swordfish or Chicken Grilled, sundried tomato-olive pesto, with Asiago risotto cake, seasonal vegetable Swordfish 26.99 Chicken 15.99	Tenderloin Pan seared medallions, red wine demi glaze, baked potato, vegetable medley 23.99	Cioppino San Francisco style: clams, mussels, shrimp, swordfish, salmon over linguini or penne pasta 15.99



LOBSTERS



Ask your server about today's lobster sizes

Traditional New England Boiled Lobster

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

Turner's Specialty Baked Stuffed Lobster

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

Lobster Pie

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

NEW ENGLAND FAVORITES – Fried or Broiled

New England Scrod 20.99

Fried Oysters 17.99

Fisherman's Platter

Fried: 22.99

Broiled: 20.99

(broiled: scrod, scallops, shrimp)

English Pub Style Fish 'n Chips

Bass Ale battered scrod fried
with malt vinegar
11.25 bistro • 20.50 large

Medium Gulf Shrimp 15.99

Native Fried Clams 21.99

Fried Calamari 10.99

Deep Sea Scallops 18.99



◆ APPETIZERS ◆

Turner's Crab Cakes

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

Turner's Seafood Stuffed Clams

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

Clams Casino

6 baked cherrystone with casino butter & bacon topping \$8.99

Spicy Calamari

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

Coconut Shrimp

Jumbo wild Shrimp, fried coconut tempura, orange horseradish dipping sauce 7.99

Scallops Wrapped in Bacon

Sea scallops, bacon, honey soy dipping sauce 9.99

Oysters Rockefeller

Four oysters, spinach, cheese & bacon topping 8.99

Stuffed Potato Skins

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

Mini Lobster Roll

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

Nana Turner's Cod Cakes

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

Fried or Buffalo, Your Choice

Lightly fried: cocktail or tartar sauce Buffalo style: 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, Asian slaw, tuna sashimi, wasabi cream, candied ginger 11.99

Crab Mac & Cheese

Orecchiette pasta, local Jonah crab meat bake, creamy cheddar, asiago, & gruyere cheese sauce, panko bread crumbs 13.99

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

◆ 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

Lobster salad, mayo & celery, lettuce, grilled buttered roll 16.99

Crab Cake Sandwich

Topped with cheese and bacon 10.99

Clam Roll

Deep fried whole clams on a griddled bun 12.99

Tuna Burger

Grilled Yellowfin Tuna burger, Asian coleslaw, wasabi aioli, toasted roll,

Highland Fish Sandwich

Broiled or deep fried scrod, cheddar cheese, griddled bun 12.50

Po' Boy Roll

Fried oysters served in a grilled buttered roll 11.99

Premium Burger

Ground Prime Rib & Chuck, mustard aioli, choice of cheese, steak fries 9.99

Grilled Chicken Sandwich

Marinated chicken breast, Swiss cheese, bacon 8.99

Traditional BLT

Toasted homemade white bread 6.99

Grilled Cheese and Tomato

Choice of American, Swiss or cheddar cheese 4.99

Chicken Finger Plate

Fried chicken strips, plain or buffalo style 6.99

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. 5/10



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

**July & Aug
Sun 4-9**

Market

Tuesday - Saturday 9:00 - Close

Sunday 1:00 - Close

[Closed Monday]

(781) 662-0700

506 Main Street

Melrose, MA 02176

www.turners-seafood.com

CALL • PICK UP • ENJOY