



### LOCAL SUSTAINABLE DAILY SEAFOOD SPECIAL

ASK YOUR SERVER AND SEE OUR BLACKBOARD.

AS A FAMILY OWNED SEAFOOD RESTAURANT, WE KNOW THAT OUR GREATEST ADVANTAGE IS OWNING OUR OWN SEAFOOD PROCESSING COMPANY. FOR ALMOST 100 YEARS OUR FAMILY HAS SOURCED AND PROCESSED NEW ENGLAND'S FINEST SEAFOOD.

## THE RAW BAR

### OYSTERS (RAW)\* GF

2.85 EACH | 6 FOR 16 | 12 FOR 29.50

### RAW SAMPLER\* GF

TWO OYSTERS, TWO CLAMS AND TWO SHRIMP COCKTAIL  
(NO SUBSTITUTIONS) 14

### STEAMERS

PLUMP NEW ENGLAND STEAMERS, GARLIC,  
BUTTER, BEER AND PARSLEY BROTH 15

### JUMBO SHRIMP COCKTAIL GF

4 WILD GULF SHRIMP, COCKTAIL SAUCE 13

### CHERRYSTONES & LITTLENECKS GF

(RAW CLAMS)\* 1.50 EACH | 6 FOR 8 | 12 FOR 15

### TUNA SASHIMI (RARE)\* GF

B & W SESAME SEEDS, PICKLED GINGER,  
SOY, WASABI, SCALLIONS 13

### LOBSTER COCKTAIL GF

HOT OR COLD, TAIL, CLAW AND KNUCKLE MARTINI,  
DRAWN BUTTER AND COCKTAIL SAUCE MKT.PRICE

### ASIAN NACHOS

FRIED WONTONS, ASIAN SLAW, RARE TUNA SASHIMI,  
WASABI AIOLI, CANDIED GINGER 13  
GF SERVED ON SLICED CUCUMBER

## SALADS

### COBB GF

ICEBERG LETTUCE, MIXED GREENS, AVOCADO, BACON, HARDBOILED EGG,  
TOMATO, CORN, BLUE CHEESE CRUMBLES, PEPPER PARMESAN DRESSING 12 / 8

### SEAFOOD ANTIPASTO GF

ROMAINE ICEBERG BLEND, SWEET CHERRY TOMATOES, CUCUMBER, FETA  
CHEESE, PEPPERONCINI, KALAMATA OLIVES, CHICKPEAS, SHRIMP, CALAMARI,  
SCALLOPS, RED WINE VINAIGRETTE 18

### SUMMER GF

MIXED GREENS, ICEBURG, MANGO, STRAWBERRIES, CASHEWS AND PINEAPPLE,  
CARIBBEAN MANGO DRESSING 9.75 / 6.50

### CAESAR

ROMAINE, GRANA PADANO, CROUTONS 9.75/6.50  
ANCHOVIES UPON REQUEST ADD 1

### NAPA SALAD

NAPA CABBAGE, MESCLUN GREENS, RED PEPPERS, SNOW PEAS, CARROTS,  
SCALLIONS, SLICED ALMONDS, CRAISINS, CRISPY WONTONS, SESAME DIJON  
VINAIGRETTE 9 / 5.50

### MESCLUN

MESCLUN GREENS, CHERRY TOMATOES, CARROTS, CROUTONS  
DRESSINGS: BLEU CHEESE, RANCH, BALSAMIC VINAIGRETTE, SPICY  
VINAIGRETTE 6/9

### SALAD ADD ONS

MEDIUM SHRIMP 8 | POINT JUDITH CALAMARI 9 | CHICKEN BREAST 6  
POPCORN SHRIMP 7 | SALMON TIPS 8 | JUMBO SHRIMP COCKTAIL 3/EA  
LOBSTER SALAD MKT. | SEA SCALLOPS 12 | TUNA SASHIMI\* 11

## APPETIZERS

### FRIED OR BUFFALO STYLE - YOUR CHOICE

WITH COCKTAIL, TARTAR OR BLEU CHEESE  
SCALLOPS 13 | MEDIUM SHRIMP 9 | POINT JUDITH CALAMARI 10  
CLAMS MKT. | OYSTERS 10 | CHICKEN 6 | POPCORN SHRIMP 8

### CLASSIC NEW ENGLAND CRAB CAKE

ARUGULA, CARROTS, CHERRY TOMATOES, DRESSED WITH WHITE BALSAMIC,  
DRIZZLED WITH MUSTARD AIOLI 13

### TURNER'S SEAFOOD STUFFED CLAMS (2) 6

CHERRY PEPPER POINT JUDITH CALAMARI  
HOT CHERRY PEPPERS, GRANA PADANO, WHITE BALSAMIC VINAIGRETTE,  
FRESH BASIL 12

### CLAMS CASINO (6)

BAKED CHERRYSTONES, CASINO BUTTER AND BACON TOPPING 9

### OYSTERS ROCKEFELLA (4)

OYSTERS, SPINACH, CHEESE AND BACON 12

## SOUPS 'N MORE

### TURNER'S CLAM CHOWDER GF

CLASSIC NEW ENGLAND STYLE  
5 CUP | 7 BOWL

### AWARD WINNING LOBSTER BISQUE GF

7 CUP | 10 BOWL  
+ EXTRA LOBSTER MEAT (1 OZ) 4

### PORTUGUESE FISH STEW GF

SEAFOOD, CHOURIÇO, TOMATO AND VEGETABLE STEW 9 (BOWL ONLY)  
TOP OFF WITH MUSSELS AND A CLAM 4

### CHILLED VEGETABLE GAZPACHO

TOMATOES, CUCUMBERS, ONIONS, BELL PEPPERS, CILANTRO, MINT AND  
SPICES PUREED AND SERVED WITH CORN CHIPS. 6 BOWL

YOU CAN ADD ANY OF THE FOLLOWING:

MEDIUM SHRIMP 8 | POINT JUDITH CALAMARI 9 | CHICKEN BREAST 6  
POPCORN SHRIMP 7 | SALMON TIPS 8 | JUMBO SHRIMP COCKTAIL 3/EA  
JONAH CRAB 8 | LOBSTER CLAW & KNUCKLE MKT. | SEA SCALLOPS 12

## MUSSELS YOUR WAY

NATURALLY HARVESTED MUSSELS STEAMED YOUR WAY 12

**DIJONNAISE GF:** GARLIC AND WHITE WINE DIJON SAUCE

**BELGIUM:** SHALLOTS, LEEKS, DIJON AND BEER CREAM BROTH

**PROVENCAL GF:** TOMATOES, GARLIC, BASIL, WHITE WINE AND BUTTER

**DAILY PREP:** PLEASE ASK YOUR SERVER FOR TODAY'S SPECIAL

### COCONUT SHRIMP (4)

ORANGE HORSERADISH DIPPING SAUCE 9

### BAKED MACARONI AND CHEESE

ORECCHIETTE PASTA, CREAMY CHEDDAR, ASIAGO AND GRUYERE  
CHEESE SAUCE, PANKO CRUMBS 8  
CRABMEAT ADD 7 | CLAW & KNUCKLE LOBSTER ADD MKT. PRICE

### SCALLOPS WRAPPED IN BACON

HONEY SOY DIPPING SAUCE 13

### NANA TURNER'S COD CAKES

HOMEMADE PICCALILLI, BOSTON BAKED BEANS  
5 (1 CAKE) | 8.50 (2 CAKES)

### THAI CALAMARI

ASIAN PEANUT SAUCE, CASHEWS, SCALLIONS, BEAN SPROUTS 12

**"GF" SIGNIFIES MENU ITEMS THAT ARE GLUTEN FREE**

\* CONSUMING RAW OR UNDERCOOKED 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.  
OUR COOKING OIL IS 100% VEGETABLE OIL THAT CONTAINS NO TRANS FATS & IS CHOLESTEROL FREE.



# LOBSTERS

ASK YOUR SERVER FOR TODAY'S LOBSTER SIZES. CHOOSE FRENCH FRIES, ONION RINGS, BAKED POTATO, JASMINE RICE OR TODAY'S MASHED POTATOES, AND EITHER TODAY'S VEGETABLE OR COLESLAW.

## TRADITIONAL NEW ENGLAND BOILED LOBSTER **GF**

MKT. PRICE

## TURNER'S SPECIALTY BAKED STUFFED LOBSTER

ANY SIZE LOBSTER WITH SAUTÉED SCALLOPS, SHRIMP, VEGETABLES, SEASONINGS AND CRACKER CRUMB STUFFING  
ADD \$5.00 PER LOBSTER

## LOBSTER PIE

FRESH PICKED TAIL, CLAW AND KNUCKLE MEAT, BUTTER AND CRUMB TOPPING MKT. PRICE

## 506 SPECIALTIES

### CHEF'S SWORDFISH **GF**

CHARGRILLED, BRUSHED WITH CITRUS BUTTER, SERVED WITH AVACADO QUINOA SALAD, TOPPED WITH OLIVE TOMATO CAPONNATA 30

### SUMMER HADDOCK

PANKO PARMESAN CRUSTED, FRIED, CHILLED TRI COLORED FINGERLINGS AND SEASONAL VEGETABLES, WHITE BALSAMIC VINAIGRETTE 28

### SESAME ENCRUSTED TUNA\* **GF**

SEARED MEDIUM RARE YELLOWFIN TUNA STEAK, HONEY SOY GLAZE, WASABI AIOLI, JASMINE RICE, ASIAN VEGETABLE MEDLEY 30

### SURF 'N TURF

GRILLED PETIT TENDERLOIN WITH RED WINE DEMI-GLACE AND YOUR CHOICE OF

3 BAKED STUFFED SHRIMP 31 | CRAB CAKE 30

CRAB MAC 'N CHEESE 32 | LOBSTER MAC 'N CHEESE 33

LOBSTER PIE: PETITE (1/4 LB) - MKT., FULL (1/2 LB) - MKT.

### TUNA SASHIMI DINNER\* **GF**

BLACK AND WHITE SESAME SEED CRUST, SOY SAUCE, WASABI, PICKLED GINGER, JASMINE RICE, ASIAN VEGETABLE 30

### HADDOCK PICCATA OR CHICKEN PICCATA

WHITE WINE, BUTTER, LEMON, GARLIC AND CAPERS OVER LINGUINE OR PENNE PASTA HADDOCK - 24 | CHICKEN - 17

### ROASTED GLOUCESTER SOLE

TURNER'S CRAB CAKE WRAPPED WITH FRESH GREYSOLE FILLETS, LEMON CAPER CREAM, TODAY'S MASHED AND VEGETABLE 27

### BAKED STUFFED SHRIMP

WILD SHRIMP, SEAFOOD VEGETABLE STUFFING, LOBSTER BASIL CREAM, TODAY'S MASHED POTATO AND VEGETABLE 22

### MAPLE SALMON **GF**

OVEN ROASTED ON CEDAR PLANK, MAPLE GLAZE, CHILLED POTATO SALAD AND TODAY'S VEGETABLE 28

### NEWFOUNDLAND FINNAN HADDIE **GF**

HOUSE SMOKED NORTH ATLANTIC HADDOCK BAKED IN A PEARL ONION AU GRATIN SAUCE, TODAY'S MASHED AND VEGETABLE 22

### GRILLED TENDERLOIN FRITES **GF**

RED WINE DEMI-GLACE, PARMESAN TRUFFLED POTATO WEDGES AND TODAY'S VEGETABLE PETITE 5 OZ.- 20 | TWINS - 31

### BLACK AND BLEU WILD MEXICAN SHRIMP

GRILL BLACKENED, FINISHED WITH A MARMALADE GLAZE, SERVED WITH A FRIED BLEU CHEESE RISOTTO CAKE AND SAUTÉED VEGETABLE 23

### CLASSIC NEW ENGLAND CRAB CAKES

OVEN ROASTED, SERVED WITH ARUGULA, CARROTS, CHERRY TOMATOES, WHITE BALSAMIC, MUSTARD AIOLI DRIZZLE, TODAY'S MASHED AND VEGETABLE 25

## SANDWICH BOARD

ALL SANWICHES SERVED WITH COLESLAW AND CHOICE OF ONE SIDE

### CHAR GRILLED BURGER \*

BRIOCHE BUN WITH LETTUCE, ONION AND TOMATO WITH CHOICE OF CHEESE. 12

+ CARAMELIZED ONIONS & BACON 1 EACH

### SALMON BURGER

FRESH GROUND WITH ASIAN SAUCE, AVOCADO PURÉE, SESAME SEED CRUST, CABBAGE SLAW 13

### CHICKEN FLAT BREAD SANDWICH

CHARGRILLED, TOMATO, GREENS, AVOCADO, JACK CHEESE, BACON, HERB MAYO 12

### HIGHLAND FISH SANDWICH

BROILED OR FRIED SCHROD, CHEDDAR CHEESE, BRIOCHE BUN 13

### LOBSTER ROLL

LOBSTER SALAD, MAYO, CELERY & LETTUCE ON GRIDDLED NEW ENGLAND ROLL MKT. PRICE

### TUNA BURGER

DICED YELLOWFIN TUNA, SEASONED AND GRILLED TOPPED WITH NAPA SLAW AND WASABI AIOLI ON BRIOCHE BUN 14

## NEW ENGLAND FAVORITES

SERVED WITH COLESLAW AND CHOICE OF ONE SIDE

NEW ENGLAND SCHROD FRIED OR BROILED 21

DEEP SEA SCALLOPS FRIED OR BROILED 26

NATIVE FRIED CLAMS MKT. PRICE

BROILED SEAFOOD MEDLEY 26

SCALLOPS, SHRIMP AND SCHROD

MEDIUM SHRIMP FRIED OR BROILED 19

FRIED OYSTER PLATE 21

FRIED POINT JUDITH CALAMARI 19

FRIED SEAFOOD MEDLEY 26

SCALLOPS, CLAMS, SHRIMP, CALAMARI, AND SCHROD

ENGLISH PUB STYLE FISH 'N CHIPS

21 FULL | 12 BISTRO

BEER BATTERED SCHROD SERVED WITH MALT VINEGAR

## PASTA **GF IF PREPARED WITH JASMINE RICE**

### LINGUINE & CLAMS

FRESH CLAMS IN RED OR WHITE SAUCE 15

### SALMON PENNE

DILL CREAM SAUCE AND PEAS 14.50

### MUSSELS & CALAMARI FRA DIAVOLO

WITH CRUSHED CHERRY PEPPERS OVER LINGUINE 18

### SICILIAN PASTA

CHOICE OF SWORD OR TUNA TIPS, SAUTÉED WITH CHERRY PEPPERS, SPINACH, CHERRY TOMATOES, CAPERS, AND OLIVES WITH TRICOLORED BOWTIE PASTA 18

### CHOOSE YOUR PASTA & SAUCE

LINGUINE, PENNE OR TRICOLORED BOWTIE 6.50

### SCAMPI STYLE - FRA DIAVOLO - MARINARA

SCAMPI: BUTTER, WHITE WINE, GARLIC, PLUM TOMATO, CRUSHED RED PEPPER AND FRESH BASIL

FRA DIAVOLO: TRADITIONAL SPICY TOMATO SAUCE WITH CRUSHED CHERRY PEPPERS

MARINARA: HOMEMADE ITALIAN RED SAUCE

### PASTA ADD ONS

MUSSELS 5 | SALMON TIPS 8 | POINT JUDITH CALAMARI 9

CHICKEN BREAST 6 | LOBSTER (1/4 LB.) MKT. PRICE

MEDIUM SHRIMP 8 | CHOPPED CLAMS 6

SEA SCALLOPS 12 | WHOLE CLAMS 1.50 EACH

## SIDES

ONION RING BASKET 5

FRENCH FRIES 3

AVOCADO QUINOA SALAD **GF** 4

TODAY'S VEGETABLE **GF** 3

CHILLED POTATO SALAD **GF** 4

COLESLAW **GF** 2

BAKED BEANS **GF** 3

TODAY'S MASHED **GF** 3

BAKED POTATO **GF** 3

SPINACH & GARLIC **GF** 3

STEAMED BROCCOLI **GF** 3

LOBSTER RISOTTO CAKE 6

PARMESAN TRUFFLED POTATO WEDGES 3

PRICES & SEAFOOD ITEMS SUBJECT TO CHANGE BASED ON MARKET FLUCTUATIONS.

BEFORE ORDERING, PLEASE INFORM YOUR SERVER IF A 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.

