



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

2.95 EACH | 6 FOR 17 | 12 FOR 32

RAW SAMPLER* GF

TWO OYSTERS, TWO CLAMS AND TWO SHRIMP COCKTAIL (NO SUBSTITUTIONS) 14.50

STEAMERS

PLUMP NEW ENGLAND STEAMERS, GARLIC, BUTTER, BEER AND PARSLEY BROTH 15.50

JUMBO SHRIMP COCKTAIL GF

4 WILD GULF SHRIMP, COCKTAIL SAUCE 13.50

CHERRYSTONES & LITTLENECKS GF

(RAW CLAMS)* 1.60 EACH | 6 FOR 9 | 12 FOR 17

TUNA SASHIMI (RARE)* GF

B & W SESAME SEEDS, PICKLED GINGER, SOY, WASABI, SCALLIONS 14.50

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 14.50
GF SERVED ON SLICED CUCUMBER

SALADS, SOUPS AND MUSSELS

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

AZTEC SALAD

ICEBERG AND FIELD GREENS, CORN TORTILLAS, BLACK BEANS, JACK CHEESE, DICED TOMATOES, FRESH CILANTRO, CHEF'S DRESSING 10.50 / 7

CAESAR

ROMAINE, GRANA PADANO, CROUTONS 10.50/7
ANCHOVIES UPON REQUEST ADD 1

CHOPPED CHINESE SALAD

MIXED GREENS, SNOW PEAS, CARROTS, CASHEWS, DICED TOMATOES, BELL PEPPERS, FRIED WONTONS AND SCALLIONS, THAI PEANUT DRESSING 10.50 / 7

MESCLUN

MESCLUN GREENS, CHERRY TOMATOES, CARROTS, CROUTONS
DRESSINGS: BLEU CHEESE, RANCH, BALSAMIC VINAIGRETTE, SPICY VINAIGRETTE 10/6.50

SUMMER SALAD GF

MIXED GREENS, MANGO, STRAWBERRIES, CASHEWS AND PINEAPPLE, CARIBBEAN MANGO DRESSING 10.50/7

SALAD ADD ONS

MEDIUM SHRIMP 8 | POINT JUDITH CALAMARI 10.50 | SEA SCALLOPS 12
CHICKEN BREAST 6.50 | POPCORN SHRIMP 7.50 | SALMON TIPS 8.50
JUMBO SHRIMP COCKTAIL 3.25/EA | LOBSTER SALAD MKT. | TUNA SASHIMI* 12.50

TURNER'S CLAM CHOWDER GF

CLASSIC NEW ENGLAND STYLE
6.50 CUP | 9 BOWL

AWARD WINNING LOBSTER BISQUE GF

8.50 CUP | 12 BOWL
+ EXTRA LOBSTER MEAT (1 OZ) 4

PORTUGUESE FISH STEW GF

SEAFOOD, CHOURIÇO, TOMATO AND VEGETABLE STEW 9.50 (BOWL ONLY)
TOP OFF WITH MUSSELS AND A CLAM 4

MUSSELS YOUR WAY

NATURALLY HARVESTED MUSSELS STEAMED YOUR WAY 13

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

APPETIZERS

FRIED OR BUFFALO STYLE - YOUR CHOICE

WITH COCKTAIL, TARTAR OR BLEU CHEESE
SCALLOPS 13 | MEDIUM SHRIMP 9 | POINT JUDITH CALAMARI 11.50
CLAMS MKT. | OYSTERS 10.50 | CHICKEN 6.50 | POPCORN SHRIMP 8.50

CLASSIC NEW ENGLAND CRAB CAKE

SEASONAL SALAD WITH ALMONDS, HONEY MUSTARD DRIZZLE, MUSTARD AIOLI 13.50

CHERRY PEPPER POINT JUDITH CALAMARI

HOT CHERRY PEPPERS, GRANA PADANO, WHITE BALSAMIC VINAIGRETTE, FRESH BASIL 13.50

CLAMS CASINO (6)

BAKED CHERRYSTONES, CASINO BUTTER AND BACON TOPPING 9.50

OYSTERS ROCKEFELLA (4)

OYSTERS, SPINACH, CHEESE AND BACON 12.50

TURNER'S SEAFOOD STUFFED CLAMS (2) 6.50

COCONUT SHRIMP (4)

ORANGE HORSERADISH DIPPING SAUCE 9

BAKED MACARONI AND CHEESE

ORECCHIETTE PASTA, CREAMY CHEDDAR, ASIAGO AND GRUYERE CHEESE SAUCE, PANKO CRUMBS 8.50
CRABMEAT ADD 7.50 | 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 5.50 (1 CAKE) | 9 (2 CAKES)

THAI CALAMARI

ASIAN PEANUT SAUCE, CASHEWS, SCALLIONS, BEAN SPROUTS 13.50

"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. 20% AUTO GRATUITY ADDED TO CHECKS OF PARTIES OF 7 OR MORE

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 \$6.00 PER LOBSTER

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

506 SPECIALTIES

CHEF'S SWORDFISH GF

CHARGRILLED, TOPPED WITH CHERRY TOMATOES, BASIL, CAPERS, OLIVES AND ONIONS, SERVED WITH SAUTÉED ASPARAGUS, CHEESE AND CORN GRITS 31

PANKO PARMESAN HADDOCK

PAN FRIED, SERVED OVER TRICOLOR POTATO SALAD AND SEASONAL VEGETABLE 28

SESAME ENCRUSTED TUNA* GF

SEARED MEDIUM RARE YELLOWFIN TUNA STEAK, HONEY SOY GLAZE, WASABI AIOLI, JASMINE RICE, ASIAN VEGETABLE MEDLEY 32

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 33 | LOBSTER MAC 'N CHEESE MKT.
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 32

HADDOCK PICCATA OR CHICKEN PICCATA

WHITE WINE, BUTTER, LEMON, GARLIC AND CAPERS OVER LINGUINE OR PENNE PASTA HADDOCK - 25 | CHICKEN - 18

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 MUSTARD SALMON GF

OVEN ROASTED ON CEDAR PLANK, MAPLE GLAZE, SERVED WITH SAUTÉED BACON, CHERRY TOMATOES AND BRUSSEL SPROUTS, TODAY'S MASHED 28

NEWFOUNDLAND FINNAN HADDIE GF

HOUSE SMOKED NORTH ATLANTIC HADDOCK BAKED IN A PEARL ONION AU GRATIN SAUCE, TODAY'S MASHED AND VEGETABLE 24

GRILLED TENDERLOIN FRITES

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

BARBECUED SHRIMP AND GRITS GF

LARGE WILD MEXICAN SHRIMP OVER CREAMY CORN AND CHEESE GRITS WITH SAUTÉED CORN AND ZUCCHINI 24

CLASSIC NEW ENGLAND CRAB CAKES

OVEN ROASTED, MUSTARD AIOLI DRIZZLE, TODAY'S MASHED AND VEGETABLE 25

SANDWICH BOARD

ALL SANDWICHES SERVED WITH COLESLAW AND CHOICE OF ONE SIDE

CHAR GRILLED BURGER *

BRIOCHE BUN WITH LETTUCE, ONION AND TOMATO WITH CHOICE OF CHEESE. 12.50
+ CARAMELIZED ONIONS & BACON 1 EACH

GRILLED SALMON BURGER

FRESH GROUND WITH ASIAN SAUCE, AVOCADO PURÉE, CABBAGE SLAW 14

CHICKEN FLAT BREAD SANDWICH

CHARGRILLED, TOMATO, GREENS, AVOCADO, JACK CHEESE, BACON, HERB MAYO 12.50

HIGHLAND FISH SANDWICH

BROILED OR FRIED SCHROD, CHEDDAR CHEESE, BRIOCHE BUN 14

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 23

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 22

FRIED POINT JUDITH CALAMARI 19

FRIED SEAFOOD MEDLEY 26

SCALLOPS, CLAMS, SHRIMP, CALAMARI, AND SCHROD

ENGLISH PUB STYLE FISH 'N CHIPS

22 FULL | 13.50 BISTRO

BEER BATTERED SCHROD SERVED WITH MALT VINEGAR

PASTA GF IF PREPARED WITH JASMINE RICE

LINGUINE & CLAMS

FRESH CLAMS IN RED OR WHITE SAUCE 16

SALMON PENNE

DILL CREAM SAUCE AND PEAS 15

MUSSELS & CALAMARI FRA DIAVOLO

WITH CRUSHED CHERRY PEPPERS OVER LINGUINE 20

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 7

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 5.50 | SALMON TIPS 8.50 | POINT JUDITH CALAMARI 10.50
CHICKEN BREAST 6.50 | LOBSTER (1/4 LB.) MKT. PRICE | MEDIUM SHRIMP 8
CHOPPED CLAMS 6 | SEA SCALLOPS 12 | WHOLE CLAMS 1.60 EACH

SIDES

ONION RING BASKET 5

FRENCH FRIES 3

TRICOLOR POTATO SALAD GF 4

TRUFFLE BRUSSEL SPROUTS & TOMATOES GF 5

CHEESE AND CORN GRITS GF 4

TODAY'S VEGETABLE GF 3.50

COLESLAW GF 3

BAKED BEANS GF 4

TODAY'S MASHED GF 4

BAKED POTATO GF 4

SPINACH & GARLIC GF 4

STEAMED BROCCOLI GF 4

LOBSTER RISOTTO CAKE 6.50

PARMESAN TRUFFLED POTATO WEDGES 4

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.

20% AUTO GRATUITY ADDED TO CHECKS OF PARTIES OF 7 OR MORE

