



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 14

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
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

HARVEST GF

MIXED GREENS, JULIENNE APPLES, CANDIED ROASTED PECANS, TOMATO,
BALSAMIC VINAIGRETTE, GORGONZOLA CRUMBLES 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 9/6

SALAD ADD ONS

MEDIUM SHRIMP 8 | POINT JUDITH CALAMARI 10 | CHICKEN BREAST 6
POPCORN SHRIMP 7 | SALMON TIPS 8 | JUMBO SHRIMP COCKTAIL 3/EA
LOBSTER SALAD MKT. | SEA SCALLOPS 12 | TUNA SASHIMI* 12

APPETIZERS

FRIED OR BUFFALO STYLE - YOUR CHOICE

WITH COCKTAIL, TARTAR OR BLEU CHEESE
SCALLOPS 13 | MEDIUM SHRIMP 9 | POINT JUDITH CALAMARI 11
CLAMS MKT. | OYSTERS 10 | CHICKEN 6 | POPCORN SHRIMP 8

CLASSIC NEW ENGLAND CRAB CAKE

SEASONAL SALAD, MACINTOSH APPLES, HONEY MUSTARD DRIZZLE,
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 13

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
6 CUP | 8.50 BOWL

AWARD WINNING LOBSTER BISQUE GF

8 CUP | 11.50 BOWL
+ EXTRA LOBSTER MEAT (1 OZ) 4

OYSTER AND SPINACH CHOWDER

FRESH OYSTERS WITH MUSHROOMS, BACON, CREAM, FRIED SHALLOTS
7 CUP | 10 BOWL

PORTUGUESE FISH STEW GF

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

SEAFOOD BOUILLABaisse

HOUSE MADE TOMATO FISH STOCK WITH POTATOES, FENNEL AND SAFFRON,
SMOTHERED WITH MUSSELS, CLAMS, SHRIMP AND LOBSTER SERVED WITH
JASMINE RICE AND GARLIC TOAST 32

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 13

"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

LEMON PEPPER & TRUFFLE SWORDFISH **GF**

CHARGILLED WITH CITRUS BUTTER, SERVED WITH HERB ROASTED POTATOES AND TODAY'S VEGETABLE 31

PANKO PARMESAN HADDOCK

PAN FRIED, LOBSTER BASIL DRIZZLE, SERVED WITH MASHED POTATO AND SAUTÉED SPINACH AND GARLIC 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 32 | 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 - 24 | 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

OVEN ROASTED ON CEDAR PLANK, BUTTERED CRUMBS, SERVED WITH MUSTARD MASHED 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 23

GRILLED TENDERLOIN FRITES

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 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

+ CARAMELIZED ONIONS & BACON 1 EACH

SALMON BURGER

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

CHICKEN FLAT BREAD SANDWICH

CHARGILLED, 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 22

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 | 13 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 19

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 10

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

TRUFFLE BRUSSEL SPROUTS AND TOMATOES **GF** 5

TODAY'S VEGETABLE **GF** 3

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.

