



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

SALADS

COBB GF

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

SEAFOOD ANTIPASTO GF

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

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 - 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

MIXED GREENS, CHERRY TOMATOES, APPLES, DRESSED WITH HONEY
MUSTARD, 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

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 | 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 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
CHARGRILLED, SERVED WITH HERB ROASTED POTATOES AND TODAY'S VEGETABLE 30

PANKO PARMESAN HADDOCK
PAN FRIED, LOBSTER BASIL DRIZZLE, SERVED WITH MASHED POTATO AND SAUTÉED SPINACH 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, LEMON CAPER CREAM, MASHED AND TRUFFLED BRUSSEL SPROUTS AND TOMATO 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 POTATO AND VEGETABLE 22

GRILLED TENDERLOIN GF
RED WINE DEMI-GLACE, TODAY'S MASHED AND VEGETABLES
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, MUSTARD AIOLI DRIZZLE, SERVED WITH MIXED GREENS, CHERRY TOMATO, APPLES, HONEY MUSTARD AND STARCH CHOICE 25

SANDWICH BOARD

CHAR GRILLED BURGER *
GRIDDLED BUN WITH LETTUCE, ONION AND TOMATO WITH CHOICE OF CHEESE.
SERVED WITH FRENCH FRIES 12
+ CARAMELIZED ONIONS & BACON 1 EACH

SALMON BURGER
FRESH GROUND WITH ASIAN SAUCE, AVOCADO PURÉE, SESAME SEED CRUST, CUCUMBER SLAW, SWEET POTATO FRIES 13

CHICKEN FLAT BREAD
CHARGRILLED, TOMATO, GREENS, AVOCADO, JACK CHEESE, BACON, HERB MAYO, SERVED WITH FRENCH FRIES 12

HIGHLAND FISH SANDWICH
BROILED OR FRIED SCHROD, CHEDDAR CHEESE, GRIDDLED 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 ASIAN SLAW AND WASABI AIOLI ON GRIDDLED BUN 14

NEW ENGLAND FAVORITES

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 AND MALT VINEGAR

PASTA GF IF PREPARED WITH JASMINE RICE

LINGUINE & CLAMS

FRESH CLAMS IN RED OR WHITE SAUCE 14

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 5

SEA SCALLOPS 12 | WHOLE CLAMS 1.50 EACH

SIDES

ONION RING BASKET 5

FRENCH FRIES 3

TODAY'S VEGETABLE GF 3

TRUFFLE BRUSSEL SPROUTS AND TOMATOES GF 5

COLESLAW GF 2

BAKED BEANS GF 3

TODAY'S MASHED GF 3

HOUSE RICE GF 4

BAKED POTATO GF 3

SPINACH & GARLIC GF 3

STEAMED BROCCOLI GF 3

LOBSTER RISOTTO CAKE 6

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.

