



THE RAW BAR

OYSTERS (RAW)* GF

2.75 EACH | 6 FOR 15.50 | 12 FOR 29

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)* 1.35 EACH | 6 FOR 7.50 | 12 FOR 14

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

BUILD YOUR SALAD

ASIAN SALAD GF

ROMAINE, NAPA CABBAGE, SNAP PEAS, CUCUMBER, CASHEWS,
WATERMELON, RED PEPPERS, CARROTS AND SCALLIONS, SESAME DIJON
VINAIGRETTE 9.50 / 6

CRUNCH SALAD GF

SHREDDED SUPER VEGETABLE BLEND, BLEU CHEESE, CRAISINS, SPICED
PECANS, POPPY SEED VINAIGRETTE 9.50 / 6

CAESAR

ROMAINE, GRANA PARMESAN AND SEASONED CROUTONS 9.50 / 6
ANCHOVIES UPON REQUEST ADD 1

SUMMER SALAD GF

MARKET GREENS, CUCUMBER, CANDIED SPICED WALNUTS, BLUEBERRIES,
GOAT CHEESE, LOCAL HONEY VINAIGRETTE 9.50 / 6

MARKET SALAD

MARKET GREENS, CHERRY TOMATOES, CUCUMBER, CARROTS, CROUTONS
DRESSINGS: BLEU CHEESE, RANCH, BALSAMIC VINAIGRETTE, SPICY
VINAIGRETTE 8.50 / 5.50

SALAD ADD ONS

MEDIUM SHRIMP 8 | POINT JUDITH CALAMARI 9 | CHICKEN BREAST 6
POPCORN SHRIMP 7 | SALMON TIPS 7.50
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 ROCK CRAB CAKE

TARRAGON REMOULADE, MARKET GREENS, CANDIED SPICED WALNUTS,
BLUEBERRIES, GOAT CHEESE, LOCAL HONEY VINAIGRETTE 12

TURNER'S SEAFOOD STUFFED CLAMS 6

CHERRY PEPPER POINT JUDITH CALAMARI

HOT CHERRY PEPPERS, PARMESAN, WHITE BALSAMIC VINAIGRETTE, FRESH
BASIL 12

CLAMS CASINO (6)

BAKED CHERRYSTONES, CASINO BUTTER AND BACON TOPPING 9

SWEET AND SOUR SHRIMP

LIGHTLY FRIED, TOSSED IN A PINEAPPLE CHILI GLAZE, SERVED OVER NAPPA
SLAW WITH WASABI AIOLI, GRILLED PINEAPPLE AND CASHEWS 11

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

TUNA CHILI

CLASSIC CHILI MADE WITH FRESH YELLOWFIN TUNA, CHEDDAR CHEESE, SOUR
CREAM, FRIED JALAPENO, CORN TORTILLA CHIPS 7 CUP | 10 BOWL

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 FEATURE

OYSTERS ROCKEFELLA

4 OYSTERS, SPINACH, CHEESE AND BACON 11

COCONUT SHRIMP

ORANGE HORSERADISH DIPPING SAUCE 9

BAKED MACARONI AND CHEESE

ORECCHIETTE PASTA, CREAMY CHEDDAR, ASIAGO AND GRUYERE
CHEESE SAUCE, PANKO CRUMBS 8
CRABMEAT ADD \$6 | 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
4.75 (1 CAKE) | 8 (2 CAKES)

BAKED BUFFALO CHICKEN DIP

SERVED WITH CRISPY PITA CHIPS, VEGETABLE CRUDITÉ 10

"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, WILD RICE OR TODAY'S MASHED POTATOES, AND EITHER VEGETABLE OR COLESLAW.

TRADITIONAL NEW ENGLAND BOILED LOBSTER **GF**

1 1/4 LB. LOBSTER - BOILED, DRAWN BUTTER MKT. PRICE UPGRADE SIZE \$4 PER 1/4 LB

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

NEW ENGLAND BOUILLABAISSE

HOUSE MADE FISH STOCK SEASONED WITH TOMATO, SAFFRON AND FRESH FENNEL SIMMERED WITH DRY NORTH ATLANTIC SEA SCALLOPS, MEXICAN SHRIMP, WHITEFISH, MUSSELS AND LOBSTER SERVED WITH JASMINE RICE AND GRILLED PEASANT BREAD. 32

PLEASE ALLOW EXTRA TIME AS THIS DISH IS MADE TO ORDER.

LYCEUM SPECIALTIES

GRILLED SUMMER SALMON

WATERMELON RIND PICKLE, SERVED OVER PARMESAN RISOTTO CAKE, BASIL BUTTERED ORGANIC CORN, BEEFSTEAK TOMATO 28

BAKED STUFFED SHRIMP

WILD SHRIMP, SEAFOOD VEGETABLE STUFFING, LOBSTER BASIL CREAM, TODAY'S MASHED POTATO 21

PISTACHIO CRUSTED YELLOWFIN TUNA* **GF**

GRILLED RARE, SERVED WITH A PRESERVED LEMON AND DILL CRÈME, JASMINE RICE AND STEAM MINTED SNAP PEAS 30

SURF 'N TURF

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

3 BAKED STUFFED SHRIMP 31 | CRAB CAKE 29

CRAB MAC 'N CHEESE 31 | 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 AND STIR FRY ASIAN VEGETABLES 30

HADDOCK PICCATA OR CHICKEN PICCATA

WHITE WINE, BUTTER, LEMON, GARLIC AND CAPERS OVER LINGUINE OR PENNE PASTA HADDOCK - 23 | CHICKEN - 17

GRILLED SHRIMP KUNG PAO **GF**

WILD MEXICAN SHRIMP OVER BROWN RICE WITH WOK CHARRED VEGETABLES 25

HAKE MARSALA OR CHICKEN MARSALA

WILD MUSHROOMS, PROSCIUTTO, MARSALA WINE PAN SAUCE, SPINACH, TODAY'S MASHED HAKE- 20 | CHICKEN- 17

LYCEUM SWORDFISH **GF**

CHARGRILLED WITH YELLOW SQUASH MARMALADE OVER GARDEN RATATOUILLE, SERVED WITH CRISPY POTATO WEDGES 30

NEWFOUNDLAND FINNAN HADDIE **GF**

HOUSE SMOKED NORTH ATLANTIC HADDOCK BAKED IN A PEARL ONION AU GRATIN SAUCE, TODAY'S MASHED POTATO 21

GRILLED TENDERLOIN **GF**

PORT WINE DEMI-GLACE, TODAY'S MASHED AND VEGETABLES PETITE 5 OZ.- 20 | TWINS - 31

ROASTED GLOUCESTER SOLE

ROCK CRAB CAKE, LEMON BUTTER, MASHED AND VEGETABLES 26

CLASSIC NEW ENGLAND ROCK CRAB CAKES

TARRAGON REMOULADE, MARKET GREENS DRESSED WITH LOCAL HONEY VINAIGRETTE, CANDIED WALNUTS, BLUEBERRIES AND GOAT CHEESE, CHOICE OF STARCH 23

VEGETABLE FRICASSEE

SERVED OVER ROASTED PORTABELLA CAPS WITH GARDEN RATATOUILLE 19

SANDWICH BOARD

CHAR GRILLED BURGER *

GRIDDLED BUN WITH LETTUCE, ONION AND TOMATO WITH CHOICE OF CHEESE.

SERVED WITH FRENCH FRIES 12

+ CARAMELIZED ONIONS & BACON \$1.00 EACH

GULF SHRIMP BAHN MI

SRIRACHA AIOLI, CABBAGE, CARROT, CUCUMBER, SERVED WITH FRIES AND COLESLAW 13

GRILLED CHICKEN SANDWICH

SWISS CHEESE, BACON, CHIPOTLE AIOLI 12

HIGHLAND FISH SANDWICH

BAKED OR FRIED SCROD, CHEDDAR CHEESE, GRIDDLED BUN 13

LOBSTER ROLL- MADE TO ORDER

MAINE- MAYO, LEMON AND CELERY

CONNECTICUT- WARM WITH MELTED BUTTER 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 SCROD FRIED OR BAKED 21

DEEP SEA SCALLOPS FRIED OR BAKED 26

NATIVE FRIED CLAMS MKT. PRICE

BAKED SEAFOOD MEDLEY 26

SCALLOPS, SHRIMP AND SCROD

MEDIUM SHRIMP FRIED OR BAKED 19

FRIED OYSTER PLATE 21

FRIED POINT JUDITH CALAMARI 19

FRIED SEAFOOD MEDLEY 26

SCALLOPS, CLAMS, SHRIMP, CALAMARI, AND SCROD

ENGLISH PUB STYLE FISH 'N CHIPS

21 FULL | 12 BISTRO

BEER BATTERED SCROD AND MALT VINEGAR

PASTA **GF IF PREPARED WITH JASMINE RICE**

LINGUINE & CLAMS

FRESH CLAMS IN RED OR WHITE SAUCE 14

SALMON PENNE PESTO

SEARED SALMON, BELL PEPPER, ZUCCHINI, BASIL PESTO (NUT FREE) AND PARMESAN 15

MUSSELS & CALAMARI FRA DIAVOLO

WITH CRUSHED CHERRY PEPPERS OVER LINGUINE 18

SHRIMP SCAMPI

WITH TOMATO, BASIL, CRUSHED RED PEPPER 14

CHOOSE YOUR PASTA & SAUCE

LINGUINE OR PENNE 6

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 7.50 | POINT JUDITH CALAMARI 9

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

MEDIUM SHRIMP 8 | CHOPPED CLAMS 5

SEA SCALLOPS 12 | WHOLE CLAMS 1.35 EACH

SIDES

ONION RING BASKET 5

FRENCH FRIES 3

VEGETABLE **GF** 3

COLESLAW **GF** 2

VEGETABLE RATATOUILLE **GF** 3

BAKED BEANS **GF** 3

TODAY'S MASHED **GF** 3

PARMESAN RISOTTO CAKE 4

BAKED POTATO **GF** 3

SPINACH & GARLIC **GF** 3

STEAMED BROCCOLI **GF** 3

JASMINE OR BROWN RICE **GF** 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.

