



AT LYCEUM HALL

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

BUILD YOUR SALAD

NAPA SALAD GF

NAPA CABBAGE, SNAP PEAS, CUCUMBER, SLIVERED ALMONDS, GRAPES, RED PEPPERS, CARROTS AND SCALLIONS, SESAME DIJON VINAIGRETTE 9.75/6.50

CRUNCH SALAD GF

SHREDDED SUPER VEGETABLE BLEND, BLEU CHEESE, CRAISINS, SPICED PECANS, POPPY SEED VINAIGRETTE 9.75/6.50

CAESAR

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

ROASTED BEET, PEAR AND ARUGULA GF

BABY ARUGULA, SLIVERED ALMONDS, GORGONZOLA, SHERRY DIJON VINAIGRETTE 9.75/6.50

MARKET SALAD

MARKET GREENS, CHERRY TOMATOES, CUCUMBER, CARROTS, CROUTONS
DRESSINGS: BLEU CHEESE, RANCH, BALSAMIC VINAIGRETTE, BROWN DERBY FRENCH DRESSING 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
GRILLED TENDERLOIN TIPS 14

APPETIZERS

FRIED OR BUFFALO - 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

TARRAGON REMOULADE, CRUNCH SLAW, SESAME DIJON VINAIGRETTE, GRAPES, TOASTED ALMONDS 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

FIRECRACKER SHRIMP

LIGHTLY FRIED, TOSSED WITH ASIAN SLAW IN A MANGO HABANERO GLAZE, COOL RANCH DRIZZLE 11

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

PORTUGUESE FISH STEW GF

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

FISH CHOWDER GF

CREAMED FISH STOCK, CELERY, ONION, POTATOES, LOCAL HADDOCK
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 12

CRAB RANGOON (4)

SWEET AND SPICY CHILI SAUCE, CHINESE MUSTARD 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)

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 CHEF'S DAILY POTATO, 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

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

CHEF'S SALMON **GF**

CHARGILLED OVER TOMATO COULIS, PARMESAN RISOTTO CAKE, SCAMPI BRAISED SWISS CHARD 28

BAKED STUFFED SHRIMP

WILD SHRIMP, SEAFOOD VEGETABLE STUFFING, LOBSTER BASIL CREAM, CHEF'S DAILY POTATO, VEGETABLE 22

PISTACHIO CRUSTED YELLOWFIN TUNA* **GF**

GRILLED RARE, SERVED WITH A PRESERVED LEMON AND DILL CRÈME, JASMINE RICE AND STEAM MINTED SNAP PEAS 32

SURF 'N TURF

GRILLED PETIT TENDERLOIN WITH PORT 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 AND STIR FRY ASIAN VEGETABLES 32

HADDOCK PICCATA OR CHICKEN PICCATA

WHITE WINE, BUTTER, LEMON, GARLIC AND CAPERS OVER LINGUINE OR PENNE PASTA HADDOCK - 24 | CHICKEN - 18

LEMON PEPPER SHRIMP **GF**

WILD MEXICAN SHRIMP, LEMON PEPPER SEASONING, BASIL PESTO, ROASTED TOMATOES, GOAT CHEESE, WILD RICE, GARLIC SPINACH 25

HAKE MARSALA OR CHICKEN MARSALA

WILD MUSHROOMS, PROSCIUTTO, MARSALA WINE PAN SAUCE, SPINACH, CHEF'S DAILY POTATO HAKE- 20 | CHICKEN- 18

SWORDFISH AU POIVRE- **GF**

PEPPER CRUSTED, WILD MUSHROOM, BRANDY CREAM, SAUTÉED SPINACH AND GARLIC, CAULIFLOWER MASHED 32

NEWFOUNDLAND FINNAN HADDIE **GF**

HOUSE SMOKED NORTH ATLANTIC HADDOCK BAKED IN A PEARL ONION AU GRATIN SAUCE, CHEF'S DAILY POTATO, VEGETABLE 23

GRILLED TENDERLOIN **GF**

PORT WINE DEMI-GLACE, CHEF'S DAILY POTATO AND VEGETABLES PETITE 5 OZ.- 20 | TWINS - 31

ROASTED GLOUCESTER SOLE

TURNER'S CRAB CAKE, LEMON BUTTER, CHEF'S DAILY POTATO AND VEGETABLES 27

CLASSIC NEW ENGLAND CRAB CAKES

TARRAGON REMOULADE, CRUNCH SLAW, SESAME DIJON VINAIGRETTE, GRAPES, TOASTED ALMONDS, CHOICE OF STARCH 25

VEGETABLE FRICASSEE

SERVED OVER ROASTED PORTABELLA CAPS WITH SEASONAL VEGETABLE 19

SANDWICH BOARD

ALL SANDWICHES SERVED WITH COLESLAW AND CHOICE OF ONE SIDE

CHAR GRILLED BURGER *

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

+ CARAMELIZED ONIONS & BACON \$1.00 EACH

OYSTER PO BOY

BACON, LETTUCE AND TOMATO, CHIPOTLE AIOLI, 14

LOBSTER ROLL- MADE TO ORDER

MAINE- MAYO, LEMON AND CELERY

CONNECTICUT- WARM WITH MELTED

BUTTER MKT PRICE

HIGHLAND FISH SANDWICH

BAKED OR FRIED SCHROD, CHEDDAR CHEESE, GRIDDLED BUN 13

GRILLED CHICKEN SANDWICH

SWISS CHEESE, BACON, HONEY MUSTARD 12

TUNA BURGER

DICED YELLOWFIN TUNA, SEASONED AND

GRILLED TOPPED WITH NAPA SLAW AND WASABI

AIOLI ON GRIDDLED BUN 14

NEW ENGLAND FAVORITES

SERVED WITH COLESLAW AND CHOICE OF ONE SIDE

NEW ENGLAND SCHROD FRIED OR BAKED 22

DEEP SEA SCALLOPS FRIED OR BAKED 26

NATIVE FRIED CLAMS MKT. PRICE

BAKED SEAFOOD MEDLEY 26

SCALLOPS, SHRIMP AND SCHROD

MEDIUM SHRIMP FRIED OR BAKED 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 AND 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

SHRIMP SCAMPI

WITH TOMATO, BASIL, CRUSHED RED PEPPER 14.50

CHOOSE YOUR PASTA & SAUCE

LINGUINE OR PENNE 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 5

SEA SCALLOPS 12 | WHOLE CLAMS 1.50 EACH

SIDES

ONION RING BASKET 5

FRENCH FRIES 3

COLESLAW **GF** 2

BACON LACED BRUSSEL SPROUTS 7

PARMESAN RISOTTO CAKE 4

BAKED BEANS **GF** 3

CHEF'S DAILY POTATO 4

BAKED POTATO **GF** 3

TRUFFLE PARMESAN POTATO WEDGES 3

SPINACH & GARLIC **GF** 3

STEAMED BROCCOLI **GF** 3

JASMINE RICE WITH LEMON BUTTER **GF** 4

ORGANIC WILD RICE **GF** 4

VEGETABLE **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.

