



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

WONTONS, ASIAN SLAW, RARE TUNA SASHIMI, WASABI AIOLI 13

BUILD YOUR SALAD

COBB **GF**

ICEBERG, MIXED GREENS, 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

SUMMER SALAD **GF**

MIXED GREENS, MANGO, PINEAPPLE, STRAWBERRIES, CASHEWS,
CARIBBEAN MANGO VINAIGRETTE 9.50 / 6

CAESAR

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

MESCLUN

MESCLUN GREENS, CHERRY TOMATOES, CARROTS, CROUTONS
DRESSINGS: BLEU CHEESE, RANCH, BALSAMIC 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. PRICE
SEA SCALLOPS 12 | TUNA SASHIMI* 11
JUMBO SHRIMP COCKTAIL 3/EA

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 CLAM 4

SOUP AND SALAD

A BOWL OF CHOWDER OR CUP OF LOBSTER BISQUE
AND HOUSE SALAD 10
(SUBSTITUTE CAESAR SALAD + 2)

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

APPETIZERS

CLASSIC NEW ENGLAND

ROCK CRAB CAKE

MIXED GREENS, CHERRY TOMATO AND CARROTS DRESSED WITH
WHITE BALSAMIC, HONEY MUSTARD AIOLI DRIZZLE 12

TURNER'S SEAFOOD STUFFED CLAMS

TWO SHELLS FILLED WITH SCALLOPS, CLAMS, BACON, BREAD
CRUMBS, LOBSTER CREAM 6

CHERRY PEPPER POINT JUDITH CALAMARI

LIGHTLY FRIED RINGS AND TENTACLES, TOSSED WITH HOT
CHERRY PEPPERS, GRANA PARMESAN, WHITE BALSAMIC
VINAIGRETTE, FRESH BASIL 12

CLAMS CASINO (6)

BAKED CHERRYSTONES, CASINO BUTTER AND BACON TOPPING 9

COCONUT SHRIMP

ORANGE HORSERADISH DIPPING SAUCE 9

FRIED OR BUFFALO – YOUR CHOICE WITH COCKTAIL, TARTAR OR BLUE CHEESE

SCALLOPS 13 | MEDIUM SHRIMP 9 | OYSTERS 10
CLAMS MKT. | POINT JUDITH CALAMARI 10 | CHICKEN 6
POPCORN SHRIMP 8

BAKED MACARONI AND CHEESE

ORECCHIETTE PASTA, CREAMY CHEDDAR, ASIAGO AND GRUYERE
CHEESE SAUCE, PANKO CRUMBS 8
CRABMEAT ADD 6 | LOBSTER ADD MKT. PRICE

SCALLOPS WRAPPED IN BACON

HONEY SOY DIPPING SAUCE 13

OYSTERS ROCKEFELLA

FOUR OYSTERS, SPINACH, CHEESE, BACON 11

NANA TURNER'S COD CAKES

HOMEMADE PICCALILLI, BOSTON BAKED BEANS
4.75 (1 CAKE) | 8 (2 CAKES)

BAKED SPINACH AND ARTICHOKE DIP

SERVED WITH CRISPY CORN CHIPS 10

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.

PASTA

GF IF PREPARED WITH JASMINE RICE

LINGUINE & CLAMS

FRESH CLAMS IN RED OR WHITE SAUCE 14

SALMON PENNE

DILL CREAM SAUCE AND PEAS 13

SICILIAN PASTA

CHOICE OF SWORD OR TUNA TIPS, SAUTÉED WITH CHERRY PEPPERS, SPINACH, CHERRY TOMATOES, CAPERS AND OLIVES WITH TRICOLOR BOW TIE PASTA 18

CREATE YOUR OWN

LINGUINE OR PENNE 6

SCAMPI STYLE - FRA DIAVOLO - MARINARA

SCAMPI: BUTTER, WHITE WINE, GARLIC, PLUM TOMATO, CRUSHED RED PEPPER AND FRESH BASIL

FRA DIAVOLO: SPICY TOMATO SAUCE WITH CRUSHED CHERRY PEPPERS

MARINARA: HOMEMADE ITALIAN RED SAUCE

PASTA ADD ONS:

MUSSELS 5	POINT JUDITH CALAMARI 9	LOBSTER PASTA PORTION (1/4 LB) MKT. \$
SALMON TIPS 7.50	CHICKEN BREAST 6	CHOPPED CLAMS 5
MEDIUM SHRIMP 8	SCALLOPS 12	WHOLE CLAMS 1.35 EACH

SANDWICHES AND ENTREES, EXCEPT FOR PASTA DISHES AND WHERE INDICATED, ARE SERVED WITH A CHOICE OF COLESLAW OR VEGETABLE AND CHOICE OF FRENCH FRIES, ONION RINGS OR HOUSE RICE.

506 SPECIALTIES

BAKED MACARONI AND CHEESE WITH MESCLUN

ORECCHIETTE PASTA, CREAMY CHEDDAR, ASIAGO AND GRUYERE CHEESE SAUCE, PANKO CRUMBS 10
CRABMEAT ADD 6 | LOBSTER ADD MKT. PRICE

TUNA SASHIMI GF

BLACK AND WHITE SESAME CRUST, SOY SAUCE, WASABI, PICKLED GINGER, JASMINE RICE AND ASIAN VEGETABLES 16

DAILY CATCH FISH TACO

CHEF'S DAILY CREATION WITH LOCALLY LANDED FISH 13

SALMON PLANK GF

TERIYAKI MARINADE, OVEN ROASTED, TOPPED WITH SWEET AND SOUR CUCUMBER SALAD, SERVED WITH JASMINE RICE 17

BAKED STUFFED SHRIMP

WILD SHRIMP, SEAFOOD VEGETABLE STUFFING, LOBSTER BASIL CREAM SAUCE 13

NANA TURNER'S COD CAKES

HOMEMADE PICCALILLI & BOSTON BAKED BEANS
4.75 (1 CAKE) | 8 (2 CAKES)

CLASSIC NEW ENGLAND ROCK CRAB CAKE

OVEN ROASTED, TOPPED WITH A LEMON MUSTARD AIOLI, SERVED WITH DRESSED SEASONAL MIXED GREENS AND STARCH CHOICE 15

BLACK AND BLEU SHRIMP

BLACKENED SHRIMP, ORANGE MARMALADE GLAZE, BLEU CHEESE RISOTTO CAKE, SAUTÉED VEG 15

HADDOCK OR CHICKEN PICCATA

PAN FRIED OVER LINGUINE, LEMON CAPER PICCATA SAUCE
HADDOCK-16 | CHICKEN-13

NEW ENGLAND FAVORITES

LUNCH PORTION | FRIED OR BROILED

FRIED POINT JUDITH CALAMARI 12 | FRIED CLAM PLATE MKT.\$

MEDIUM SHRIMP 11 | NEW ENGLAND SCROD 15

SEA SCALLOPS 19 REGULAR | FRIED OYSTERS 13

SEAFOOD MEDLEY 19

SCALLOPS, SHRIMP AND SCROD

ENGLISH PUB STYLE FISH 'N CHIPS 12 BISTRO

BEER BATTER AND MALT VINEGAR

SANDWICH BOARD

LOBSTER ROLL

LOBSTER SALAD, MAYO, CELERY AND LETTUCE ON A GRIDDLED NEW ENGLAND ROLL MKT. PRICE

TUNA BURGER

SEASONED GROUND YELLOWFIN TUNA, ASIAN SLAW, WASABI AIOLI, GRIDDLED BUN, CHOICE OF STARCH 13

SALMON BURGER

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

CRAB CAKE SANDWICH

CHEESE AND BACON 15

CHAR GRILLED BURGER

ON A GRIDDLED BUN WITH LETTUCE, ONION AND TOMATO WITH CHOICE OF CHEESE SERVED WITH FRENCH FRIES 12
+ CARAMELIZED ONIONS AND BACON \$1 EACH

CLAM ROLL

FRIED NATIVE WHOLE CLAMS SERVED ON A GRIDDLED NEW ENGLAND ROLL MKT. PRICE

HIGHLAND FISH SANDWICH

BROILED OR FRIED SCROD, CHEDDAR CHEESE, GRIDDLED BUN 13

TRADITIONAL BLT

HARDWOOD SMOKED BACON, ICEBERG LETTUCE, BEEFSTEAK TOMATO, MAYO ON TOASTED WHEAT BERRY BREAD 8

CHICKEN FLAT BREAD

HERB MARINATED, CHARGRILLED, TOMATO, GREENS, AVOCADO, JACK CHEESE, BACON, HERB MAYO, SERVED WITH WAFFLE FRIES 12

CHICKEN FINGER PLATE

FRIED CHICKEN STRIPS, PLAIN OR BUFFALO STYLE 7

GRILLED CHEESE AND TOMATO

AMERICAN, SWISS OR CHEDDAR CHEESE ON WHEAT BERRY BREAD 6

SIDES

ONION RING BASKET 5

FRENCH FRIES 3

QUINOA SALAD GF 4

VEGETABLE GF 3

COLESLAW GF 2

BAKED BEANS GF 3

TODAY'S MASHED GF 3

HOUSE RICE GF 2

PARMESAN POLENTA CAKE 3

SPINACH AND GARLIC GF 3

BROCCOLI GF 3

LOBSTER RISOTTO CAKE 6

"GF" SIGNIFIES MENU ITEMS THAT ARE GLUTEN FREE

PRICES & SEAFOOD ITEMS SUBJECT TO CHANGE BASED ON MARKET FLUCTUATIONS.

05-2017