



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

2.95 EACH | 6 FOR 17 | 12 FOR 32

RAW SAMPLER* GF

TWO OYSTERS, TWO CLAMS AND TWO SHRIMP COCKTAIL (NO SUBSTITUTIONS) 14.50

STEAMERS

PLUMP NEW ENGLAND STEAMERS, GARLIC, BUTTER, BEER AND PARSLEY BROTH 15.50

JUMBO SHRIMP COCKTAIL GF

4 WILD GULF SHRIMP, COCKTAIL SAUCE 13.50

CHERRYSTONES & LITTLENECKS GF

(RAW CLAMS)* 1.60 EACH | 6 FOR 9 | 12 FOR 17

TUNA SASHIMI (RARE)* GF

B & W SESAME SEEDS, PICKLED GINGER, SOY, WASABI, SCALLIONS 14.50

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 14.50

GF SERVED ON SLICED CUCUMBER

SALADS, SOUPS AND MUSSELS

COBB GF

ICEBERG, 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

AZTEC SALAD

ICEBERG AND FIELD GREENS, CORN TORTILLAS, BLACK BEANS, JACK CHEESE, DICED TOMATOES, CILANTRO, CHEF'S DRESSING 10.50 / 7

CAESAR

ROMAINE, GRANA PADANO, CROUTONS 10.50 / 7
ANCHOVIES UPON REQUEST ADD 1

CHOPPED CHINESE SALAD

MIXED GREENS, SNOW PEAS, CARROTS, CASHEWS, DICED TOMATOES, BELL PEPPERS, FRIED WONTONS AND SCALLIONS, THAI PEANUT DRESSING 10.50 / 7

MESCLUN

MESCLUN GREENS, CHERRY TOMATOES, CARROTS, CROUTONS
DRESSINGS: BLEU CHEESE, RANCH, BALSAMIC VINAIGRETTE 10/6.50

SUMMER SALAD GF

MIXED GREENS, MANGO, STRAWBERRIES, CASHEWS AND PINEAPPLE, CARIBBEAN MANGO DRESSING 10.50/7

SALAD ADD ONS

MEDIUM SHRIMP 8 | POINT JUDITH CALAMARI 10.50
CHICKEN BREAST 6.50 | POPCORN SHRIMP 7.50
SALMON TIPS 8.50 | LOBSTER SALAD MKT. PRICE
SEA SCALLOPS 12 | TUNA SASHIMI* 12.50
JUMBO SHRIMP COCKTAIL 3.25/EA

TURNER'S CLAM CHOWDER- GF

CLASSIC NEW ENGLAND STYLE
6.50 CUP | 9 BOWL

AWARD WINNING LOBSTER BISQUE- GF

8.50 CUP | 12 BOWL
+ EXTRA LOBSTER MEAT (1 OZ) 4

SOUP AND SALAD

A BOWL OF CLAM CHOWDER OR CUP OF LOBSTER BISQUE AND HOUSE SALAD 12
(SUBSTITUTE CAESAR SALAD + 2)

PORTUGUESE FISH STEW- GF

SEAFOOD, CHOURIÇO, TOMATO AND VEGETABLE STEW 9.50 (BOWL ONLY)
TOP OFF WITH MUSSELS AND CLAM 4

MUSSELS YOUR WAY

NATURALLY HARVESTED MUSSELS STEAMED YOUR WAY 13

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

BAKED MACARONI AND CHEESE

ORECCHIETTE PASTA, CREAMY CHEDDAR, ASIAGO AND GRUYERE CHEESE SAUCE, PANKO CRUMBS 8.50
CRABMEAT ADD 7.50 | LOBSTER ADD MKT. PRICE

SCALLOPS WRAPPED IN BACON

HONEY SOY DIPPING SAUCE 13

OYSTERS ROCKEFELLA (4)

OYSTERS, SPINACH, CHEESE, BACON 12.50

NANA TURNER'S COD CAKES

HOMEMADE PICCALILLI, BOSTON BAKED BEANS 5.50 (1 CAKE) | 9 (2 CAKES)

THAI CALAMARI

ASIAN PEANUT SAUCE, CASHEWS, SCALLIONS, BEAN SPROUTS 13.50

COCONUT SHRIMP (4)

ORANGE HORSE RADISH DIPPING SAUCE 9

APPETIZERS

CLASSIC NEW ENGLAND CRAB CAKE

SEASONAL SALAD WITH ALMONDS, HONEY MUSTARD DRIZZLE, MUSTARD AIOLI 13.50

TURNER'S SEAFOOD STUFFED CLAMS (2)

WITH SCALLOPS, CLAMS, BACON, BREAD CRUMBS, LOBSTER CREAM 6.50

CHERRY PEPPER POINT JUDITH CALAMARI

LIGHTLY FRIED RINGS AND TENTACLES, TOSSED WITH HOT CHERRY PEPPERS, GRANA PADANO, WHITE BALSAMIC VINAIGRETTE, FRESH BASIL 13.50

CLAMS CASINO (6)

BAKED CHERRYSTONES, CASINO BUTTER AND BACON TOPPING 9.50

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

SCALLOPS 13 | MEDIUM SHRIMP 9 | OYSTERS 10.50
CLAMS MKT. | POINT JUDITH CALAMARI 11.50
CHICKEN 6.50 | POPCORN SHRIMP 8.50

“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.

20% AUTO GRATUITY ADDED TO CHECKS OF PARTIES OF 7 OR MORE

PASTA

GF IF PREPARED WITH JASMINE RICE

LINGUINE & CLAMS

FRESH CLAMS IN RED OR WHITE SAUCE 16

SALMON PENNE

DILL CREAM SAUCE AND PEAS 15

SICILIAN PASTA

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

CREATE YOUR OWN

LINGUINE, PENNE OR TRICOLOR BOWTIE 7 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 5.50	POINT JUDITH CALAMARI 10.50	LOBSTER PASTA PORTION (1/4 LB) MKT. \$
SALMON TIPS 8.50	CHICKEN BREAST 6.50	CHOPPED CLAMS 6
MEDIUM SHRIMP 8	SCALLOPS 12	WHOLE CLAMS 1.60 EACH

506 SPECIALTIES

BAKED MACARONI AND CHEESE WITH MESCLUN

ORECCHIETTE PASTA, CREAMY CHEDDAR, ASIAGO AND GRUYERE CHEESE SAUCE, PANKO CRUMBS 11
CRABMEAT ADD 7.50 | LOBSTER ADD MKT. PRICE

TUNA SASHIMI GF

BLACK AND WHITE SESAME CRUST, SOY SAUCE, WASABI, PICKLED GINGER, JASMINE RICE AND ASIAN VEGETABLES 18

FISH TACO

CHEF'S DAILY CREATION WITH LOCALLY LANDED FISH MKT. PRICE

MAPLE MUSTARD SALMON GF

OVEN ROASTED ON CEDAR PLANK, MAPLE GLAZE, SERVED WITH SAUTÉED BACON, CHERRY TOMATOES AND BRUSSEL SPROUTS, TODAY'S MASHED 17

BAKED STUFFED SHRIMP

WILD SHRIMP, SEAFOOD VEGETABLE STUFFING, LOBSTER BASIL CREAM SAUCE, TODAY'S MASHED AND VEGETABLES 13

PANKO PARMESAN HADDOCK

PAN FRIED, SERVED OVER TRICOLOR POTATO SALAD AND SEASONAL VEGETABLE 17

CLASSIC NEW ENGLAND CRAB CAKE

OVEN ROASTED, MUSTARD AIOLI DRIZZLE, TODAY'S MASHED AND VEGETABLES 16

BARBECUED SHRIMP AND GRITS GF

WILD MEXICAN SHRIMP OVER CREAMY CORN AND CHEESE GRITS WITH SAUTÉED CORN AND ZUCCHINI 15

HADDOCK OR CHICKEN PICCATA

PAN FRIED OVER LINGUINE OR PENNE, LEMON CAPER PICCATA SAUCE
HADDOCK- 17 | CHICKEN- 13.50

NEW ENGLAND FAVORITES

SERVED WITH COLESLAW AND CHOICE OF ONE SIDE
LUNCH PORTION | FRIED OR BROILED

FRIED POINT JUDITH CALAMARI 13.50 | FRIED CLAM PLATE MKT.\$

MEDIUM SHRIMP 19 | NEW ENGLAND SCHROD 16

SEA SCALLOPS 19 | FRIED OYSTERS 14

SEAFOOD MEDLEY 19

SCALLOPS, SHRIMP AND SCHROD

ENGLISH PUB STYLE FISH 'N CHIPS 13.50 BISTRO

BEER BATTERED, SERVED WITH MALT VINEGAR

SANDWICH BOARD

ALL SANDWICHES SERVED WITH COLESLAW AND CHOICE OF ONE SIDE

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, 14

SALMON BURGER

FRESH GROUND WITH ASIAN SAUCE, AVOCADO PURÉE, CABBAGE SLAW 14

CRAB CAKE SANDWICH

PAN FRIED, BRIOCHE BUN, CHIPOTLE AIOLI, VINE RIPE TOMATO, GREENS 15

CHAR GRILLED BURGER

ON A GRIDDLED BUN WITH LETTUCE, ONION AND TOMATO WITH CHOICE OF CHEESE 12.50

+ 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 SCHROD, CHEDDAR CHEESE, GRIDDLED BUN 14

TRADITIONAL BLT

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

CHICKEN FLAT BREAD SANDWICH

CHARGRILLED, TOMATO, GREENS, AVOCADO, JACK CHEESE, BACON, HERB MAYO 12.50

CHICKEN FINGER PLATE

FRIED CHICKEN STRIPS, PLAIN OR BUFFALO STYLE 7.50

GRILLED CHEESE AND TOMATO

AMERICAN, SWISS OR CHEDDAR CHEESE ON WHEAT BERRY BREAD 7.50

SIDES

ONION RING BASKET 5
FRENCH FRIES 3
TRICOLOR POTATO SALAD GF 4
TRUFFLE BRUSSEL SPROUTS AND TOMATOES GF 5
CHEESE AND CORN GRITS GF 4
TODAY'S VEGETABLE GF 3.50
COLESLAW GF 3
BAKED BEANS GF 4
TODAY'S MASHED GF 4
SPINACH AND GARLIC GF 4
STEAMED BROCCOLI GF 4
LOBSTER RISOTTO CAKE 6.50
PARMESAN TRUFFLED POTATO WEDGES 4

"GF" SIGNIFIES MENU ITEMS THAT ARE GLUTEN FREE

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

20% AUTO GRATUITY ADDED TO CHECKS OF PARTIES OF 7 OR MORE

05-2019

