



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

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

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

NAPA SALAD

NAPA CABBAGE, MESCLUN GREENS, RED PEPPERS, SNOW PEAS, CARROTS, SCALLIONS, SLICED ALMONDS, CRAISINS, CRISPY WONTONS, SESAME DIJON VINAIGRETTE 9.75 / 6.50

MESCLUN

MESCLUN GREENS, CHERRY TOMATOES, CARROTS, CROUTONS
DRESSINGS: BLEU CHEESE, RANCH, BALSAMIC VINAIGRETTE 9/6

SALAD ADD ONS

MEDIUM SHRIMP 8 | POINT JUDITH CALAMARI 10
CHICKEN BREAST 6 | POPCORN SHRIMP 7
SALMON TIPS 8 | LOBSTER SALAD MKT. PRICE
SEA SCALLOPS 12 | TUNA SASHIMI* 12
JUMBO SHRIMP COCKTAIL 3/EA

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

SOUP AND SALAD

A BOWL OF CLAM CHOWDER OR CUP OF LOBSTER BISQUE AND HOUSE SALAD 11.50
(SUBSTITUTE CAESAR SALAD + 2)

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 CLAM 4

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 CRAB CAKE

SEASONAL SALAD, MACINTOSH APPLES, HONEY MUSTARD DRIZZLE, MUSTARD AIOLI 13

TURNER'S SEAFOOD STUFFED CLAMS (2)

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 PADANO, WHITE BALSAMIC VINAIGRETTE, FRESH BASIL 13

CLAMS CASINO (6)

BAKED CHERRYSTONES, CASINO BUTTER AND BACON TOPPING 9

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

SCALLOPS 13 | MEDIUM SHRIMP 9 | OYSTERS 10
CLAMS MKT. | POINT JUDITH CALAMARI 11 | CHICKEN 6
POPCORN SHRIMP 8

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

OYSTERS ROCKEFELLA (4)

OYSTERS, SPINACH, CHEESE, BACON 12

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 13

COCONUT SHRIMP (4)

ORANGE HORSE RADISH DIPPING SAUCE 9

"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 15

SALMON PENNE

DILL CREAM SAUCE AND PEAS 14.50

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 6.50

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
SALMON TIPS 8
MEDIUM SHRIMP 8

POINT JUDITH CALAMARI 10
CHICKEN BREAST 6
SCALLOPS 12

LOBSTER PASTA PORTION (1/4 LB) MKT. \$
CHOPPED CLAMS 6
WHOLE CLAMS 1.50 EACH

506 SPECIALTIES

BAKED MACARONI AND CHEESE WITH MESCLUN

ORECCHIETTE PASTA, CREAMY CHEDDAR, ASIAGO AND GRUYERE CHEESE SAUCE, PANKO CRUMBS 10
CRABMEAT ADD 7 | LOBSTER ADD MKT. PRICE

TUNA SASHIMI GF

BLACK AND WHITE SESAME CRUST, SOY SAUCE, WASABI, PICKLED GINGER, JASMINE RICE AND ASIAN VEGETABLES 17

FISH TACO

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

MAPLE MUSTARD SALMON

OVEN ROASTED ON CEDAR PLANK, BUTTERED CRUMBS, SERVED WITH MUSTARD MASHED AND TODAY'S VEGETABLES 17

BAKED STUFFED SHRIMP

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

PANKO PARMESAN HADDOCK

PAN FRIED, LOBSTER BASIL DRIZZLE, SERVED WITH MASHED POTATO AND SAUTÉED SPINACH AND GARLIC 17

CLASSIC NEW ENGLAND CRAB CAKE

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

BLACK AND BLEU SHRIMP

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

HADDOCK OR CHICKEN PICCATA

PAN FRIED OVER LINGUINE OR PENNE, LEMON CAPER PICCATA SAUCE
HADDOCK- 17 | CHICKEN- 13

NEW ENGLAND FAVORITES

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

FRIED POINT JUDITH CALAMARI 13 | FRIED CLAM PLATE MKT.\$

MEDIUM SHRIMP 19 | NEW ENGLAND SCHROD 15

SEA SCALLOPS 19 | FRIED OYSTERS 13

SEAFOOD MEDLEY 19

SCALLOPS, SHRIMP AND SCHROD

ENGLISH PUB STYLE FISH 'N CHIPS 13 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, SESAME SEED CRUST, CABBAGE SLAW 13

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

+ 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 13

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

CHICKEN FINGER PLATE

FRIED CHICKEN STRIPS, PLAIN OR BUFFALO STYLE 7

GRILLED CHEESE AND TOMATO

AMERICAN, SWISS OR CHEDDAR CHEESE ON WHEAT BERRY BREAD 7

SIDES

ONION RING BASKET 5

FRENCH FRIES 3

TRUFFLE BRUSSEL SPROUTS AND TOMATOES GF 5

TODAY'S VEGETABLE GF 3

COLESLAW GF 2

BAKED BEANS GF 3

TODAY'S MASHED GF 3

SPINACH AND GARLIC GF 3

STEAMED BROCCOLI GF 3

LOBSTER RISOTTO CAKE 6

PARMESAN TRUFFLED POTATO WEDGES 3

"GF" SIGNIFIES MENU ITEMS THAT ARE GLUTEN FREE

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