



## 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 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

### COBB GF

ICEBERG, MIXED GREENS, AVOCADO, 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

### HARVEST SALAD 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

### MESCLUN

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

### SALAD ADD ONS

MEDIUM SHRIMP 8 | POINT JUDITH CALAMARI 9  
CHICKEN BREAST 6 | POPCORN SHRIMP 7  
SALMON TIPS 8 | LOBSTER SALAD MKT. PRICE  
SEA SCALLOPS 12 | TUNA SASHIMI\* 11  
JUMBO SHRIMP COCKTAIL 3/EA

## APPETIZERS

### CLASSIC NEW ENGLAND CRAB CAKE

MIXED GREENS, CHERRY TOMATOES, APPLES, DRESSED WITH HONEY MUSTARD, DRIZZLED WITH 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 12

### CLAMS CASINO (6)

BAKED CHERRYSTONES, CASINO BUTTER AND BACON TOPPING 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

## 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

### SOUP AND SALAD

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

### PORTUGUESE FISH STEW- GF

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

### OYSTER AND SPINACH CHOWDER

MUSHROOMS, BACON, CREAM, FRIED SHALLOTS 7 CUP | 10 BOWL

### SEAFOOD BOUILLABAISSSE

HOUSE MADE TOMATO FISH STOCK WITH POTATOES, FENNEL AND SAFFRON, SMOTHERED WITH MUSSELS, CLAMS, SHRIMP AND LOBSTER SERVED WITH JASMINE RICE AND GARLIC TOAST 32

## 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

### 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 12

### 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 14

## 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	POINT JUDITH CALAMARI 9	LOBSTER PASTA PORTION (1/4 LB) MKT. \$
SALMON TIPS 8	CHICKEN BREAST 6	CHOPPED CLAMS 5
MEDIUM SHRIMP 8	SCALLOPS 12	WHOLE CLAMS 1.50 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 7 | 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

### MAPLE MUSTARD SALMON

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

### BAKED STUFFED SHRIMP

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

### PANKO PARMESAN HADDOCK

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

### CLASSIC NEW ENGLAND CRAB CAKE

OVEN ROASTED, MUSTARD AIOLI DRIZZLE, SERVED WITH MIXED GREENS, CHERRY TOMATO, APPLES, HONEY MUSTARD AND STARCH CHOICE 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, LEMON CAPER PICCATA SAUCE  
HADDOCK- 17 | CHICKEN- 13

## NEW ENGLAND FAVORITES

LUNCH PORTION | FRIED OR BROILED

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

MEDIUM SHRIMP 11 | NEW ENGLAND SCHROD 15

SEA SCALLOPS 19 REGULAR | FRIED OYSTERS 13

SEAFOOD MEDLEY 19

SCALLOPS, SHRIMP AND SCHROD

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 14

### 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 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

CHARGRILLED, TOMATO, GREENS, AVOCADO, JACK CHEESE, BACON, HERB MAYO, SERVED WITH FRENCH 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  
TRUFFLE BRUSSEL SPROUTS  
AND TOMATOES GF 5  
VEGETABLE GF 3  
COLESLAW GF 2  
BAKED BEANS GF 3  
TODAY'S MASHED GF 3  
HOUSE RICE GF 2  
SPINACH AND GARLIC GF 3  
BROCCOLI GF 3  
LOBSTER RISOTTO CAKE 6