



AT LYCEUM HALL

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

ASIAN SALAD GF

ROMAINE, NAPA CABBAGE, SNAP PEAS, CUCUMBER, CASHEWS, WATERMELON, RED PEPPERS, CARROTS AND SCALLIONS, SESAME DIJON VINAIGRETTE 9.50 / 6

CRUNCH SALAD GF

SHREDDED SUPER VEGETABLE BLEND, BLEU CHEESE, CRAISINS, SPICED PECANS, POPPYSEED VINAIGRETTE 9.50 / 6

SUMMER SALAD GF

MARKET GREENS, CUCUMBER, CANDIED SPICED WALNUTS, BLUEBERRIES, GOAT CHEESE, LOCAL HONEY VINAIGRETTE 9.50 / 6

CAESAR

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

MARKET SALAD

MARKET GREENS, CHERRY TOMATOES, CUCUMBER, 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

TUNA CHILI

CLASSIC CHILI MADE WITH FRESH YELLOWFIN TUNA, CHEDDAR CHEESE, SOUR CREAM, FRIED JALAPENO, CORN TORTILLA CHIPS
7 CUP | 10 BOWL

SOUP AND SALAD

A BOWL OF CLAM 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 FEATURE

APPETIZERS

CLASSIC NEW ENGLAND

ROCK CRAB CAKE

TARRAGON REMOULADE, MARKET GREENS, CANDIED SPICED WALNUTS, BLUEBERRIES, GOAT CHEESE, LOCAL HONEY VINAIGRETTE 12

TURNER'S SEAFOOD STUFFED CLAMS

TWO SHELLS FILLED WITH SCALLOPS, CLAMS, BACON, BREAD CRUMBS, LOBSTER CREAM STUFFING 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 | POINT JUDITH CALAMARI 10 | CLAMS MKT. | OYSTERS 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 | CLAW AND KNUCKLE 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 BUFFALO CHICKEN DIP

SERVED WITH CRISPY PITA CHIPS, VEGETABLE CRUDITÉ 10

SWEET AND SOUR SHRIMP

LIGHTLY FRIED, TOSSED IN A PINEAPPLE CHILI GLAZE, SERVED OVER NAPPA SLAW WITH WASABI AIOLI, GRILLED PINEAPPLE AND CASHEWS 11

“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 PESTO (NUT FREE)

SEARED SALMON, BELL PEPPER, ZUCCHINI, BASIL PESTO, PARMESAN 15

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
SALMON TIPS 7.50
MEDIUM SHRIMP 8

POINT JUDITH CALAMARI 9
CHICKEN BREAST 6
SCALLOPS 12

LOBSTER PASTA PORTION (1/4 LB) MKT. PRICE
CHOPPED CLAMS 5
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 JASMINE RICE.

LYCEUM SPECIALTIES

BAKED MACARONI AND CHEESE WITH MESCLUN

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

HAKE MARSALA OR CHICKEN MARSALA

WILD MUSHROOMS, PROSCIUTTO, MARSALA WINE PAN SAUCE, JASMINE RICE AND VEG HAKE- 14 | CHICKEN- 13

TUNA SASHIMI **GF**

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

DAILY CATCH FISH TACO

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

GRILLED SUMMER SALMON

WATERMELON RIND PICKLE, SERVED OVER PARMESAN RISOTTO CAKE, BASIL BUTTERED ORGANIC CORN, BEEFSTEAK TOMATO 17

PORTUGUESE FISH STEW **GF**

TRADITIONAL PORTUGUESE TOMATO AND VEGETABLE STEW WITH CHOURIÇO, FISH, SHRIMP AND MUSSELS 14

NANA TURNER'S COD CAKES

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

CLASSIC NEW ENGLAND ROCK CRAB CAKE

TARRAGON REMOULADE, MARKET GREENS DRESSED WITH LOCAL HONEY VINAIGRETTE, CANDIED SPICED WALNUTS BLUEBERRIES AND GOAT CHEESE, CHOICE OF STARCH 15

SLICED TENDERLOIN SANDWICH

MUSHROOMS, SWEET ONION, CHEDDAR, HORSERADISH MAYO, SERVED WITH TRUFFLED CHIPS AND COLESLAW 15

GRILLED SHRIMP KUNG PAO **GF**

WILD MEXICAN SHRIMP OVER BROWN RICE WITH WOK CHARRED VEGETABLES 17

HADDOCK OR CHICKEN PICCATA

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

NEW ENGLAND FAVORITES

LUNCH PORTION | FRIED OR BAKED

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

MEDIUM SHRIMP 11 | NEW ENGLAND SCROD 15

SEA SCALLOPS 19 | 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- MADE TO ORDER

MAINE- MAYO, LEMON AND CELERY

CONNECTICUT- WARM WITH MELTED BUTTER MKT PRICE

SALMON BURGER

CHARGRILLED, TOPPED WITH FRIED EGG, LETTUCE, TOMATO, REMOULADE, SERVED WITH FRIES AND COLESLAW 13

TUNA BURGER

SEASONED GROUND YELLOWFIN TUNA, ASIAN SLAW, WASABI AIOLI, GRIDDLED BUN, CHOICE OF STARCH 14

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

GULF SHRIMP BAHN MI

SRIRACHA AIOLI, CABBAGE, CARROT, CUCUMBER SERVED WITH FRIES AND COLESLAW 13

ROCK CRAB MELT

ROCK CRAB SALAD, CHEDDAR CHEESE, LETTUCE AND TOMATO ON GRIDDLED SOURDOUGH, FRIES AND COLESLAW 17

GRILLED CHICKEN SANDWICH

SWISS CHEESE, BACON, CHIPOTLE MAYO 12

CHICKEN FINGER PLATE

FRIED CHICKEN STRIPS, PLAIN OR BUFFALO STYLE 7

GRILLED CHEESE AND TOMATO

AMERICAN, SWISS OR CHEDDAR CHEESE ON WHEATBERRY BREAD 6

SIDES

ONION RING BASKET 5

FRENCH FRIES 3

COLESLAW **GF** 2

VEGETABLE **GF** 3

BAKED BEANS **GF** 3

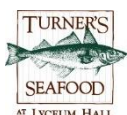
JASMINE RICE **GF** 3

SPINACH AND GARLIC **GF** 3

BROWN RICE **GF** 3

BROCCOLI **GF** 3

PARMESAN RISOTTO CAKE 4



“GF” SIGNIFIES MENU ITEMS THAT ARE GLUTEN FREE
PRICES & SEAFOOD ITEMS SUBJECT TO CHANGE BASED ON MARKET
FLUCTUATIONS.