



## 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

## BUILD YOUR SALAD

### NAPA SALAD GF

NAPA CABBAGE, SNAP PEAS, CUCUMBER, SLIVERED ALMONDS, GRAPES, RED PEPPERS, CARROTS AND SCALLIONS, SESAME DIJON VINAIGRETTE 10.50 / 7

### CRUNCH SALAD GF

SHREDDED SUPER VEGETABLE BLEND, BLEU CHEESE, CRAISINS, SPICED PECANS, POPPY SEED VINAIGRETTE 10.50 / 7

### SUMMER SALAD GF

BABY ARUGULA, CUCUMBERS, STRAWBERRIES, FETA CHEESE, CANDIED WALNUTS, DRESSED IN RASPBERRY VINAIGRETTE 10.50 / 7

### CAESAR

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

### MARKET SALAD

MARKET GREENS, CHERRY TOMATOES, CUCUMBER, CARROTS, CROUTONS  
DRESSINGS: BLEU CHEESE, RANCH, BALSAMIC VINAIGRETTE,  
BROWN DERBY FRENCH DRESSING 10 / 6.50

### SALAD ADD ONS

MEDIUM SHRIMP 8 | POINT JUDITH CALAMARI 10.50  
CHICKEN BREAST 6.50 | POPCORN SHRIMP 7.50  
SALMON TIPS 8 | LOBSTER SALAD MKT. PRICE  
SEA SCALLOPS 12 | TUNA SASHIMI\* 12.50  
JUMBO SHRIMP COCKTAIL 3.25/EA | GRILLED TENDERLOIN TIPS 14

## SOUPS 'N MORE

### 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

### FISH CHOWDER

CREAMED FISH STOCK, CELERY, ONION, POTATOES, LOCAL HADDOCK  
7 CUP | 10 BOWL

### SOUP AND SALAD

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

## 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 FEATURE

## APPETIZERS

### CLASSIC NEW ENGLAND CRAB CAKE

TARRAGON REMOULADE, CRUNCH SLAW, SESAME DIJON VINAIGRETTE, GRAPES, TOASTED ALMONDS 13.50

### TURNER'S SEAFOOD STUFFED CLAMS (2)

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

### CRAB RANGOON (4)

SWEET AND SPICY CHILI SAUCE AND CHINESE MUSTARD 9.50

### FRIED OR BUFFALO - YOUR CHOICE

### WITH COCKTAIL, TARTAR OR BLUE CHEESE

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

### BAKED MACARONI AND CHEESE

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

### SCALLOPS WRAPPED IN BACON

HONEY SOY DIPPING SAUCE 13

### OYSTERS ROCKEFELLA (4)

FOUR OYSTERS, SPINACH, CHEESE, BACON 12.50

### NANA TURNER'S COD CAKES

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

### BAKED BUFFALO CHICKEN DIP

SERVED WITH CRISPY TORTILLA CHIPS, VEGETABLE CRUDITÉ 10.50

### FIRECRACKER SHRIMP

LIGHTLY FRIED, TOSSED WITH ASIAN SLAW IN A MANGO HABANERO GLAZE, COOL RANCH DRIZZLE 11.50

"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.

# PASTA

GF IF PREPARED WITH JASMINE RICE

## LINGUINE & CLAMS

FRESH CLAMS IN RED OR WHITE SAUCE 16

## SALMON PENNE

SEARED SALMON, DILL CREAM SAUCE AND PEAS 15

## CREATE YOUR OWN

### LINGUINE OR PENNE 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. PRICE
SALMON TIPS 8.50	CHICKEN BREAST 6.50	CHOPPED CLAMS 6
MEDIUM SHRIMP 8	SCALLOPS 12	WHOLE CLAMS 1.60 EACH

## LYCEUM SPECIALTIES

### BAKED MACARONI AND CHEESE WITH MESCLUN

ORECCHIETTE PASTA, CREAMY CHEDDAR, ASIAGO AND GRUYERE CHEESE SAUCE, PANKO CRUMBS 11

CRABMEAT ADD 7.50 | CLAW & KNUCKLE LOBSTER- MKT. PRICE

### HAKE MARSALA OR CHICKEN MARSALA

WILD MUSHROOMS, PROSCIUTTO, MARSALA WINE PAN SAUCE, JASMINE RICE AND VEG HAKE- 15 | CHICKEN- 13.50

### TUNA SASHIMI GF

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

### FISH TACO

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

### SALMON TERIYAKI

CHARGILLED WITH TERIYAKI GLAZE OVER ORGANIC BROWN RICE AND STIR FRY VEGETABLES WITH AVOCADO AND WONTON CRISP 17

### TURNER'S COBB SALAD

FIELD GREENS AND ROMAINE DRESSED WITH "BROWN DERBY FRENCH VINAIGRETTE", WARM BACON, AVOCADO, TOMATO, HARD COOKED EGG, BLEU CHEESE AND CUCUMBER. YOUR CHOICE OF 3 JUMBO SHRIMP COCKTAIL OR SLICED GRILLED CHICKEN BREAST 18

### PORTUGUESE FISH STEW GF

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

### CLASSIC NEW ENGLAND CRAB CAKE

TARRAGON REMOULADE, CRUNCH SLAW, SESAME DIJON VINAIGRETTE, GRAPES, TOASTED ALMONDS, CHOICE OF STARCH 16

### SLICED TENDERLOIN SANDWICH

MUSHROOMS, SWEET ONION, CHEDDAR, HORSERADISH MAYO, SERVED WITH TRUFFLE PARMESAN POTATO WEDGES AND COLESLAW 15

### SHRIMP AND SAUSAGE SCAMPI

WILD SHRIMP, SWEET ITALIAN SAUSAGE, RAINBOW CHARD, GARLIC AND WINE BUTTER SAUCE, LINGUINE, RICOTTA CHEESE 17

### HADDOCK OR CHICKEN PICCATA

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

## NEW ENGLAND FAVORITES

SERVED WITH COLESLAW AND ONE SIDE CHOICE

LUNCH PORTION | FRIED OR BAKED

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

SERVED WITH COLESLAW AND CHOICE OF ONE SIDE

### LOBSTER ROLL- MADE TO ORDER

MAINE- MAYO, LEMON AND CELERY

CONNECTICUT- WARM WITH MELTED BUTTER MKT PRICE

### SALMON BURGER

CHARGILLED, TOPPED WITH FRIED EGG, LETTUCE, TOMATO, REMOULADE 14

### TUNA BURGER

SEASONED GROUND YELLOWFIN TUNA, NAPA SLAW, WASABI AIOLI, GRIDDLED BUN 14

### CRAB CAKE SANDWICH

CHEDDAR AND BACON 15

### CHAR GRILLED BURGER

ON A GRIDDLED BUN WITH LETTUCE, ONION AND TOMATO WITH CHOICE OF CHEESE SERVED WITH FRENCH FRIES 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

### OYSTER PO BOY

BACON, LETTUCE AND TOMATO WITH CHIPOTLE AIOLI 14.50

### FRESH YELLOWFIN TUNA MELT BLT

FRESH TUNA SALAD ON GRIDDLED SOUR DOUGH, MELTED SWISS, BACON, LETTUCE AND TOMATO 14

### GRILLED CHICKEN SANDWICH

SWISS CHEESE, BACON, HONEY MUSTARD 12.50

### CHICKEN FINGER PLATE

FRIED CHICKEN STRIPS, PLAIN OR BUFFALO STYLE 7.50

### GRILLED CHEESE AND TOMATO

AMERICAN, SWISS OR CHEDDAR CHEESE ON WHEATBERRY BREAD 7.50

## SIDES

FRENCH FRIES 3	SPINACH AND GARLIC GF 4
COLESLAW GF 3	BROCCOLI GF 4
BAKED BEANS GF 4	VEGETABLE GF 3.50
ONION RING BASKET	5
ORGANIC BROWN RICE WITH LEMON BUTTER	4
JASMINE RICE WITH LEMON BUTTER GF	4
TRUFFLE PARMESAN POTATO WEDGES	4
BASIL BUTTERED CORN & BEEFSTEAK TOMATO GF	4

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

