



AT LYCEUM HALL

## 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

### ASIAN SALAD GF

ROMAINE, NAPA CABBAGE, SNAP PEAS, CUCUMBER, CASHEWS, GRAPES, RED PEPPERS, CARROTS AND SCALLIONS, SESAME-DIJON VINAIGRETTE 9.75 / 6.50

### CRUNCH SALAD GF

SHREDDED SUPER VEGETABLE BLEND, BLEU CHEESE, CRAISINS, SPICED PECANS, POPPY SEED VINAIGRETTE 9.75 / 6.50

### PEAR AND BLEU CHEESE SALAD GF

MARKET GREENS, ASIAN PEAR, CUCUMBERS, CRUMBLED GORGONZOLA, TOASTED PUMPKIN SEEDS, SHERRY DIJON VINAIGRETTE 9.75 / 6.50

### CAESAR

ROMAINE, GRANA PADANO, CROUTONS 9.75 / 6.50 ANCHOVIES UPON REQUEST ADD 1

### MARKET SALAD

MARKET GREENS, CHERRY TOMATOES, CUCUMBER, 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

## 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

### FISH CHOWDER GF

CREAMED FISH STOCK, CELERY, ONION, POTATOES, LOCAL HADDOCK 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 CRAB CAKE

TARRAGON REMOULADE, FIELD GREENS DRESSED WITH LEMON POPPY SEED VINAIGRETTE, TOASTED ALMONDS AND MANDARIN ORANGE 13

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

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 PADANO, WHITE BALSAMIC VINAIGRETTE, FRESH BASIL 12

### CLAMS CASINO (6)

BAKED CHERRYSTONES, CASINO BUTTER AND BACON TOPPING 9

### COCONUT SHRIMP (4)

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 7 | 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

### NANA TURNER'S COD CAKES

HOMEMADE PICCALILLI, BOSTON BAKED BEANS 5 (1 CAKE) | 8.50 (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

SEARED SALMON, DILL CREAM SAUCE AND PEAS 14.50

## CREATE YOUR OWN

LINGUINE OR PENNE 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 9  
CHICKEN BREAST 6  
SCALLOPS 12

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

## LYCEUM SPECIALTIES

### BAKED MACARONI AND CHEESE WITH MESCLUN

ORECCHIETTE PASTA, CREAMY CHEDDAR, ASIAGO AND GRUYERE CHEESE SAUCE, PANKO CRUMBS 10

CRABMEAT ADD 7 | 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 HARVEST SALMON

STONE GROUND MUSTARD BUTTER, WILD RICE, BACON LACED BRUSSEL SPROUTS 17

### PORTUGUESE FISH STEW GF

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

### CLASSIC NEW ENGLAND CRAB CAKE

TARRAGON REMOULADE, FIELD GREENS DRESSED WITH LEMON POPPY SEED VINAIGRETTE, TOASTED ALMONDS AND MANDARIN ORANGE, CHOICE OF STARCH 16

### 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 JASMINE RICE WITH WOK CHARRED VEGETABLES 17

### HADDOCK OR CHICKEN PICCATA

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

## NEW ENGLAND FAVORITES

LUNCH PORTION | FRIED OR BAKED

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

MEDIUM SHRIMP 11 | NEW ENGLAND SCHROD 15

SEA SCALLOPS 19 | 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- 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 SCHROD, CHEDDAR CHEESE, GRIDDLED BUN 13

### GULF SHRIMP PO BOY

BACON, LETTUCE AND TOMATO WITH CHIPOTLE AIOLI, SERVED WITH FRENCH FRIES AND COLESLAW 13

### FRESH YELLOWFIN TUNA MELT BLT

FRESH TUNA SALAD ON GRIDDLED SOUR DOUGH, MELTED SWISS, BACON, LETTUCE AND TOMATO 13

### GRILLED CHICKEN SANDWICH

SWISS CHEESE, BACON, HONEY MUSTARD 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

BACON LACED BRUSSEL SPROUTS 5

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

WILD RICE GF 4

BROCCOLI GF 3

PARMESAN RISOTTO CAKE 4