

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

NAPA SALAD GF

NAPA CABBAGE, SNAP PEAS, CUCUMBER, SLIVERED ALMONDS, 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

ROASTED BEET, PEAR AND ARUGULA GF

BABY ARUGULA, SLIVERED ALMONDS, GORGONZOLA, 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,
BROWN DERBY FRENCH DRESSING 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 | GRILLED TENDERLOIN TIPS 14

APPETIZERS

CLASSIC NEW ENGLAND CRAB CAKE

TARRAGON REMOULADE, CRUNCH SLAW, SESAME DIJON VINAIGRETTE, GRAPES, TOASTED ALMONDS 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 13

CLAMS CASINO (6)

BAKED CHERRYSTONES, CASINO BUTTER AND BACON TOPPING 9

CRAB RANGOON (4)

SWEET AND SPICY CHILI SAUCE AND CHINESE MUSTARD 9

FRIED OR BUFFALO – YOUR CHOICE

WITH COCKTAIL, TARTAR OR BLUE CHEESE

SCALLOPS 13 | MEDIUM SHRIMP 9 | POINT JUDITH CALAMARI 11 | 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

FIRECRACKER SHRIMP

LIGHTLY FRIED, TOSSED WITH ASIAN SLAW IN A MANGO HABANERO GLAZE, COOL RANCH DRIZZLE 11

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

FISH CHOWDER GF

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 11.50
(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

"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

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 10
CHICKEN BREAST 6
SCALLOPS 12

LOBSTER PASTA PORTION (1/4 LB) MKT. PRICE
CHOPPED CLAMS 5
WHOLE CLAMS 1.50 EACH

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 17

FISH TACO

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

CHEF'S SALMON

CHARGILLED OVER TOMATO COULIS, PARMESAN RISOTTO CAKE, SCAMPI BRAISED SWISS CHARD 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

NEW ENGLAND FAVORITES

SERVED WITH COLESLAW AND ONE SIDE CHOICE

LUNCH PORTION | FRIED OR BAKED

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

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 13

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

+ 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

OYSTER PO BOY

BACON, LETTUCE AND TOMATO WITH CHIPOTLE AIOLI 14

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

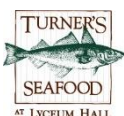
FRIED CHICKEN STRIPS, PLAIN OR BUFFALO STYLE 7

GRILLED CHEESE AND TOMATO

AMERICAN, SWISS OR CHEDDAR CHEESE ON WHEATBERRY BREAD 7

SIDES

ONION RING BASKET	5	WILD RICE GF	4
FRENCH FRIES	3	SPINACH AND GARLIC GF	2
COLESLAW GF	2	BROCCOLI GF	2
BAKED BEANS GF	2	VEGETABLE GF	3
PARMESAN RISOTTO CAKE			4
JASMINE RICE WITH LEMON BUTTER GF			4
TRUFFLE PARMESAN POTATO WEDGES			3
BACON LACED BRUSSEL SPROUTS			7



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