



## 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

FRIED WONTONS, ASIAN SLAW, RARE TUNA SASHIMI,  
WASABI AIOLI, CANDIED GINGER 13

## BUILD YOUR SALAD

### COBB GF

MIXED GREENS, AVOCADO, HARD BOILED EGG, TOMATOES, BACON, ONIONS, FETA  
CHEESE WITH PEPPERCORN PARMESAN DRESSING 12 / 8

### ROOT VEGETABLE & ARUGULA GF

BEETS, TURNIPS AND PARSNIPS, OVEN ROASTED, SERVED WITH ARUGULA,  
SHAVED FENNEL, TOMATOES, ROASTED ONIONS, FETA CHEESE, CHAMPAGNE  
VINAIGRETTE 9.50 / 6

### WINTER GF

MIXED GREENS, SLICED APPLES, GORGANZOLA CRUMBLES, CANDIED PECANS,  
BALSAMIC VINAIGRETTE 9.50 / 6

### CAESAR

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

### MESCLUN

MESCLUN GREENS, CHERRY TOMATOES, CARROTS, CROUTONS  
DRESSINGS: BLEU CHEESE, RANCH, BALSAMIC VINAIGRETTE, SPICY  
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. | SEA SCALLOPS 12 | TUNA SASHIMI\* 11

## APPETIZERS

### FRIED OR BUFFALO - YOUR CHOICE

WITH COCKTAIL, TARTAR OR BLEU CHEESE  
SCALLOPS 13 | MEDIUM SHRIMP 9 | POINT JUDITH CALAMARI 10  
CLAMS MKT. | OYSTERS 10 | CHICKEN 6 | POPCORN SHRIMP 8

### JUMBO SHRIMP SAUTÉ

4 WILD MEXICAN SHRIMP SCAMPI STYLE ON GARLIC TOAST 13

### CLASSIC NEW ENGLAND JONAH CRAB CAKE

MIXED GREENS, APPLES, RED CABBAGE, HONEY MUSTARD AIOLI 12

### TURNER'S SEAFOOD STUFFED CLAMS (2) 6

CHERRY PEPPER POINT JUDITH CALAMARI  
HOT CHERRY PEPPERS, PARMESAN, WHITE BALSAMIC VINAIGRETTE, FRESH  
BASIL 12

### CLAMS CASINO (6)

BAKED CHERRYSTONES, CASINO BUTTER AND BACON TOPPING 9

### OYSTERS ROCKEFELLA

FOUR OYSTERS, SPINACH, CHEESE AND BACON 11

## 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

### OYSTER AND SPINACH CHOWDER

FRESH OYSTERS WITH MUSHROOMS, BACON, CREAM, FRIED SHALLOTS  
7 CUP | 11 BOWL

### PORTUGUESE FISH STEW GF

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

## 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

### COCONUT SHRIMP

ORANGE HORSERADISH DIPPING SAUCE 9

### BAKED MACARONI AND CHEESE

ORECCHIETTE PASTA, CREAMY CHEDDAR, ASIAGO AND GRUYERE  
CHEESE SAUCE, PANKO CRUMBS 8  
CRABMEAT ADD 6 | LOBSTER ADD MKT. PRICE

### SCALLOPS WRAPPED IN BACON

HONEY SOY DIPPING SAUCE 13

### NANA TURNER'S COD CAKES

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

### BAKED SPINACH AND ARTICHOKE DIP

SERVED WITH CRISPY CORN CHIPS 10

### THAI CALAMARI

ASIAN PEANUT SAUCE, CASHEWS, SCALLIONS, BEAN SPROUTS 12

**"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.  
OUR COOKING OIL IS 100% VEGETABLE OIL THAT CONTAINS NO TRANS FATS & IS CHOLESTEROL FREE.



# LOBSTERS

ASK YOUR SERVER FOR TODAY'S LOBSTER SIZES. CHOOSE FRENCH FRIES, ONION RINGS, BAKED POTATO, JASMINE RICE OR TODAY'S MASHED POTATOES, AND EITHER VEGETABLE OR COLESLAW.

## TRADITIONAL NEW ENGLAND BOILED LOBSTER **GF**

1 1/4 LB. LOBSTER - BOILED, DRAWN BUTTER MKT. PRICE UPGRADE SIZE \$4 PER 1/4 LB

## TURNER'S SPECIALTY BAKED STUFFED LOBSTER

ANY SIZE LOBSTER WITH SAUTÉED SCALLOPS, SHRIMP, VEGETABLES, SEASONINGS AND CRACKER CRUMB STUFFING  
ADD \$5.00 PER LOBSTER

## LOBSTER PIE

FRESH PICKED TAIL, CLAW AND KNUCKLE MEAT, BUTTER AND CRUMB TOPPING MKT. PRICE

# NEW ENGLAND BOUILLABAISSE

HOUSE MADE FISH STOCK SEASONED WITH TOMATO, POTATOES, SAFFRON AND FRESH FENNEL SIMMERED WITH DRY NORTH ATLANTIC SEA SCALLOPS, MEXICAN SHRIMP, LOCAL WHITEFISH, MUSSELS AND LOBSTER SERVED WITH TOASTED GARLIC BREAD. 32

PLEASE ALLOW EXTRA TIME AS THIS DISH IS MADE TO ORDER.

## 506 SPECIALTIES

### PEPPERED CHARGRILLED SWORDFISH **GF**

BRUSHED WITH PRESERVED LEMON BUTTER SERVED WITH SAUTÉED ASPARAGUS AND SCALLOPED POTATOES 30

### PANKO PARMESAN CRUSTED HADDOCK

PAN FRIED, SERVED OVER DAILY MASHED WITH SAUTÉED SPINACH, FINISHED WITH LOBSTER BASIL CREAM 28

### SESAME ENCRUSTED TUNA\* **GF**

SEARED MEDIUM RARE YELLOWFIN TUNA STEAK, HONEY SOY GLAZE, WASABI AIOLI, JASMINE RICE, ASIAN VEGETABLE MEDLEY 30

### SURF 'N TURF

GRILLED PETIT TENDERLOIN WITH RED WINE DEMI-GLACE AND YOUR CHOICE OF

3 BAKED STUFFED SHRIMP 31 | CRAB CAKE 29

CRAB MAC 'N CHEESE 31 | LOBSTER MAC 'N CHEESE 33

LOBSTER PIE: PETITE (1/4 LB) - MKT., FULL (1/2 LB) - MKT.

### TUNA SASHIMI DINNER\* **GF**

BLACK AND WHITE SESAME SEED CRUST, SOY SAUCE, WASABI, PICKLED GINGER, JASMINE RICE, ASIAN VEGETABLE 30

### HADDOCK PICCATA OR CHICKEN PICCATA

WHITE WINE, BUTTER, LEMON, GARLIC AND CAPERS OVER LINGUINE OR PENNE PASTA HADDOCK - 23 | CHICKEN - 17

### BLACK AND BLEU WILD MEXICAN SHRIMP

GRILL BLACKENED, FINISHED WITH A MARMALADE GLAZE, SERVED WITH A FRIED BLEU CHEESE RISOTTO CAKE AND SAUTÉED VEGETABLE 23

### BAKED STUFFED SHRIMP

WILD SHRIMP, SEAFOOD VEGETABLE STUFFING, LOBSTER BASIL CREAM, TODAY'S MASHED POTATO AND VEGETABLE 21

### MAPLE SALMON **GF**

OVEN ROASTED ON CEDAR PLANK, BRUSHED WITH A MAPLE GLAZE, SERVED WITH MUSTARD MASHED POTATO AND SAUTÉED VEGETABLES 27

### NEWFOUNDLAND FINNAN HADDIE **GF**

HOUSE SMOKED NORTH ATLANTIC HADDOCK BAKED IN A PEARL ONION AU GRATIN SAUCE, TODAY'S MASHED POTATO AND VEGETABLE 21

### GRILLED TENDERLOIN **GF**

RED WINE DEMI-GLACE, TODAY'S MASHED AND VEGETABLES  
PETITE 5 OZ.- 20 | TWINS - 31

### SZECHUAN SHRIMP AND CALAMARI

FRIED WITH A SWEET AND SPICY GLAZE, TOASTED SESAME SEEDS, JASMINE RICE, ASIAN VEGETABLES 22

### CLASSIC NEW ENGLAND JONAH CRAB CAKES

OVEN ROASTED, TOPPED WITH A LEMON MUSTARD AIOLI, SERVED WITH DRESSED SEASONAL MIXED GREENS AND STARCH CHOICE 23

## SANDWICH BOARD

### CHAR GRILLED BURGER \*

GRIDDLED BUN WITH LETTUCE, ONION AND TOMATO WITH CHOICE OF CHEESE.

SERVED WITH FRENCH FRIES 12

+ CARAMELIZED ONIONS & BACON 1 EACH

### SALMON BURGER

FRESH GROUND WITH ASIAN SAUCE, AVOCADO PURÉE, SESAME SEED CRUST, CUCUMBER SLAW, SWEET POTATO FRIES 13

### GRILLED CHICKEN SANDWICH

SWISS CHEESE, BACON, SRIRACHA MAYO 11

### HIGHLAND FISH SANDWICH

BROILED OR FRIED SCROD, CHEDDAR CHEESE, GRIDDLED BUN 13

### LOBSTER ROLL

LOBSTER SALAD, MAYO, CELERY & LETTUCE ON GRIDDLED NEW ENGLAND ROLL MKT. PRICE

### TUNA BURGER

DICED YELLOWFIN TUNA, SEASONED AND GRILLED TOPPED WITH ASIAN SLAW AND WASABI AIOLI ON GRIDDLED BUN 13

## NEW ENGLAND FAVORITES

NEW ENGLAND SCROD FRIED OR BROILED 21

DEEP SEA SCALLOPS FRIED OR BROILED 26

NATIVE FRIED CLAMS MKT. PRICE

BROILED SEAFOOD MEDLEY 26

SCALLOPS, SHRIMP AND SCROD

MEDIUM SHRIMP FRIED OR BROILED 19

FRIED OYSTER PLATE 21

FRIED POINT JUDITH CALAMARI 19

FRIED SEAFOOD MEDLEY 26

SCALLOPS, CLAMS, SHRIMP, CALAMARI, AND SCROD

ENGLISH PUB STYLE FISH 'N CHIPS

21 FULL | 12 BISTRO

BEER BATTERED SCROD AND MALT VINEGAR

## PASTA **GF IF PREPARED WITH JASMINE RICE**

### LINGUINE & CLAMS

FRESH CLAMS IN RED OR WHITE SAUCE 14

### SALMON PENNE

DILL CREAM SAUCE AND PEAS 13

### MUSSELS & CALAMARI FRA DIAVOLO

WITH CRUSHED CHERRY PEPPERS OVER LINGUINE 18

### SHRIMP SCAMPI

WITH TOMATO, BASIL, CRUSHED RED PEPPER 14

### CHOOSE YOUR PASTA & SAUCE

LINGUINE OR PENNE 6

### SCAMPI STYLE - FRA DIAVOLO - MARINARA

SCAMPI: BUTTER, WHITE WINE, GARLIC, PLUM TOMATO, CRUSHED RED PEPPER AND FRESH BASIL

FRA DIAVOLO: TRADITIONAL SPICY TOMATO SAUCE WITH CRUSHED CHERRY PEPPERS

MARINARA: HOMEMADE ITALIAN RED SAUCE

### PASTA ADD ONS

MUSSELS 5 | SALMON TIPS 7.50 | POINT JUDITH CALAMARI 9

CHICKEN BREAST 6 | LOBSTER (1/4 LB.) MKT. PRICE

MEDIUM SHRIMP 8 | CHOPPED CLAMS 5

SEA SCALLOPS 12 | WHOLE CLAMS 1.35 EACH

## SIDES

ONION RING BASKET 5

FRENCH FRIES 3

TODAY'S VEGETABLE **GF** 3

QUINOA SALAD **GF** 4

COLESLAW **GF** 2

BAKED BEANS **GF** 3

TODAY'S MASHED **GF** 3

HOUSE RICE **GF** 4

BAKED POTATO **GF** 3

PARMESAN POLENTA CAKE 3

SPINACH & GARLIC **GF** 3

STEAMED BROCCOLI **GF** 3

BACON LACED BRUSSEL SPROUTS 5

LOBSTER RISOTTO CAKE 6

SCALLOPED POTATOES 5

PRICES & SEAFOOD ITEMS SUBJECT TO CHANGE BASED ON MARKET FLUCTUATIONS.

BEFORE ORDERING, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

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