

## 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

### ASIAN SALAD GF

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

### CRUNCH SALAD GF

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

### CAESAR

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

### WINTER SALAD GF

MESCLUN GREENS, SHERRY DIJON VINAIGRETTE, ROASTED GOLDEN BEETS,  
GOAT CHEESE, TOASTED PUMPKIN SEEDS AND ASIAN PEAR 9.50 / 6

### MESCLUN

MESCLUN GREENS, CHERRY TOMATOES, CUCUMBER, 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

### CLASSIC NEW ENGLAND JONAH CRAB CAKE

TARRAGON REMOULADE, FIELD GREENS DRESSED WITH HONEY  
LIME DIJON VINAIGRETTE, TOASTED ALMONDS AND MANDARIN ORANGE 12

### TURNER'S SEAFOOD STUFFED CLAMS 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

### SWEET AND SOUR SHRIMP

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

### PORTUGUESE FISH STEW- GF

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

### SOUP OF THE DAY

PLEASE ASK YOUR SERVER FOR TODAY'S SPECIAL MKT PRICE

## 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

### OYSTERS ROCKEFELLA

4 OYSTERS, SPINACH, CHEESE AND BACON 11

### 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 BUFFALO CHICKEN DIP

SERVED WITH CRISPY PITA CHIPS, VEGETABLE CRUDITÉ 10

**"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, WILD 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 CIOPPINO

HOUSE MADE SEAFOOD STOCK, GARLIC, HAND CRUSHED TOMATOES AND PEPPERS, SIMMERED WITH DRY NORTH ATLANTIC SEA SCALLOPS, MEXICAN SHRIMP, WHITEFISH, MUSSELS AND LOBSTER SERVED WITH A SIDE OF ORECCHIETTE PASTA. 32

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

## LYCEUM SPECIALTIES

### CHEF'S SALMON

HONEY MUSTARD GLAZED SALMON WITH PARMESAN RISOTTO CAKE, BACON LACED BRUSSEL SPROUTS 27

### BAKED STUFFED SHRIMP

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

### PISTACHIO CRUSTED YELLOWFIN TUNA\* **GF**

GRILLED RARE, SERVED WITH A PRESERVED LEMON AND DILL CRÈME, JASMINE RICE AND STEAM MINTED SNAP PEAS 30

### SURF 'N TURF

GRILLED PETIT TENDERLOIN WITH PORT 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 AND STIR FRY ASIAN VEGETABLES 30

### HADDOCK PICCATA OR CHICKEN PICCATA

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

### GRILLED SHRIMP KUNG PAO **GF**

WILD MEXICAN SHRIMP OVER BROWN RICE WITH WOK CHARRED VEGETABLES 25

### HAKE MARSALA OR CHICKEN MARSALA

WILD MUSHROOMS, PROSCIUTTO, MARSALA WINE PAN SAUCE, SPINACH, TODAY'S MASHED HAKE- 20 | CHICKEN- 17

### LYCEUM SWORDFISH **GF**

CHARGRILLED WITH LEMON BUTTER, SWEET ROASTED TOMATOES AND GOAT CHEESE OVER SAUTÉED RAINBOW CHARD AND CAULIFLOWER MASHED 30

### NEWFOUNDLAND FINNAN HADDIE **GF**

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

### GRILLED TENDERLOIN **GF**

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

### ROASTED GLOUCESTER SOLE

JONAH CRAB CAKE, LEMON BUTTER, MASHED AND VEGETABLES 26

### CLASSIC NEW ENGLAND JONAH CRAB CAKES

TARRAGON REMOULADE, FIELD GREENS DRESSED WITH HONEY LIME DIJON VINAIGRETTE, TOASTED ALMONDS AND MANDARIN ORANGE, CHOICE OF STARCH 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 \$1.00 EACH

### GULF SHRIMP BAHN MI

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

### GRILLED CHICKEN SANDWICH

SWISS CHEESE, BACON, CHIPOTLE AIOLI 12

### HIGHLAND FISH SANDWICH

BAKED 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 14

## NEW ENGLAND FAVORITES

NEW ENGLAND SCROD FRIED OR BAKED 21

DEEP SEA SCALLOPS FRIED OR BAKED 26

NATIVE FRIED CLAMS MKT. PRICE

BAKED SEAFOOD MEDLEY 26

SCALLOPS, SHRIMP AND SCROD

MEDIUM SHRIMP FRIED OR BAKED 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 CARBONARA

SEARED SALMON, CRACKED BLACK PEPPER, PROSCIUTTO, PEAS, PARMESAN CREAM 15

### 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

VEGETABLE **GF** 3

COLESLAW **GF** 2

BAKED BEANS **GF** 3

TODAY'S MASHED **GF** 3

PARMESAN RISOTTO CAKE 4

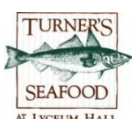
BAKED POTATO **GF** 3

SPINACH & GARLIC **GF** 3

STEAMED BROCCOLI **GF** 3

JASMINE OR BROWN RICE **GF** 3

BACON LACED BRUSSEL SPROUTS 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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