



## 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

WONTONS, ASIAN SLAW, RARE TUNA SASHIMI, WASABI AIOLI 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 SALAD GF

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

### CAESAR

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

### MESCLUN

MESCLUN GREENS, CHERRY TOMATOES, CARROTS, CROUTONS  
DRESSINGS: BLEU CHEESE, RANCH, BALSAMIC 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. PRICE  
SEA SCALLOPS 12 | TUNA SASHIMI\* 11  
JUMBO SHRIMP COCKTAIL 3/EA

## APPETIZERS

### CLASSIC NEW ENGLAND

#### JONAH CRAB CAKE

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

#### JUMBO SHRIMP SAUTÉ

4 WILD MEXICAN SHRIMP SCAMPI STYLE ON GARLIC  
TOAST 13

#### TURNER'S SEAFOOD STUFFED CLAMS

TWO SHELLS FILLED WITH SCALLOPS, CLAMS, BACON, BREAD  
CRUMBS, LOBSTER CREAM 6

#### CHERRY PEPPER POINT JUDITH CALAMARI

LIGHTLY FRIED RINGS AND TENTACLES, TOSSED WITH HOT  
CHERRY PEPPERS, GRANA PARMESAN, WHITE BALSAMIC  
VINAIGRETTE, FRESH BASIL 12

#### CLAMS CASINO (6)

BAKED CHERRYSTONES, CASINO BUTTER AND BACON TOPPING 9

#### COCONUT SHRIMP

ORANGE HORSE RADISH DIPPING SAUCE 9

#### 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

## 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 CLAM 4

### SOUP AND SALAD

A BOWL OF 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 SPECIAL

### 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

### OYSTERS ROCKEFELLA

FOUR OYSTERS, SPINACH, CHEESE, BACON 11

### 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.

# 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

## CREATE YOUR OWN

LINGUINE OR PENNE 6

### 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 7.50

MEDIUM SHRIMP 8

POINT JUDITH CALAMARI 9

CHICKEN BREAST 6

SCALLOPS 12

LOBSTER PASTA PORTION (1/4 LB) MKT. \$

CHOPPED CLAMS 5

WHOLE CLAMS 1.35 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 HOUSE RICE.

## 506 SPECIALTIES

### BAKED MACARONI AND CHEESE WITH MESCLUN

ORECCHIETTE PASTA, CREAMY CHEDDAR, ASIAGO AND GRUYERE CHEESE SAUCE, PANKO CRUMBS 10  
CRABMEAT ADD 6 | LOBSTER ADD MKT. PRICE

### PANKO PARMESAN CRUSTED HADDOCK

PAN FRIED, SERVED OVER DAILY MASHED WITH SAUTÉED SPINACH, FINISHED WITH LOBSTER BASIL CREAM 17

### TUNA SASHIMI GF

BLACK AND WHITE SESAME CRUST, SOY SAUCE, WASABI, PICKLED GINGER, JASMINE RICE AND ASIAN VEGETABLES 16

### DAILY CATCH FISH TACO

CHEF'S DAILY CREATION WITH LOCALLY LANDED FISH 13

### MAPLE SALMON GF

OVEN ROASTED ON CEDAR PLANK, BRUSHED WITH A MAPLE GLAZE, SERVED WITH MUSTARD MASHED POTATO AND SAUTÉED VEGETABLES 16

### BAKED STUFFED SHRIMP

WILD SHRIMP, SEAFOOD VEGETABLE STUFFING, LOBSTER BASIL CREAM SAUCE 13

### NANA TURNER'S COD CAKES

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

### CLASSIC NEW ENGLAND JONAH CRAB CAKE

OVEN ROASTED, TOPPED WITH A LEMON MUSTARD AIOLI, SERVED WITH DRESSED SEASONAL MIXED GREENS AND STARCH CHOICE 15

### BLACK AND BLEU SHRIMP

BLACKENED SHRIMP, ORANGE MARMALADE GLAZE, BLEU CHEESE RISOTTO CAKE, SAUTÉED VEG 15

### HADDOCK OR CHICKEN PICCATA

PAN FRIED OVER LINGUINE, LEMON CAPER PICCATA SAUCE  
HADDOCK-16 | CHICKEN-13

## NEW ENGLAND FAVORITES

LUNCH PORTION | FRIED OR BROILED

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

MEDIUM SHRIMP 11 | NEW ENGLAND SCROD 15

SEA SCALLOPS 19 REGULAR | FRIED OYSTERS 13

SEAFOOD MEDLEY 19

SCALLOPS, SHRIMP AND SCROD

ENGLISH PUB STYLE FISH 'N CHIPS 12 BISTRO

BEER BATTER AND MALT VINEGAR

## SANDWICH BOARD

### LOBSTER ROLL

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

### TUNA BURGER

SEASONED GROUND YELLOWFIN TUNA, ASIAN SLAW, WASABI AIOLI, GRIDDLED BUN, CHOICE OF STARCH 13

### SALMON BURGER

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

### 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 SCROD, CHEDDAR CHEESE, GRIDDLED BUN 13

### TRADITIONAL BLT

HARDWOOD SMOKED BACON, ICEBERG LETTUCE, BEEFSTEAK TOMATO, MAYO ON TOASTED WHEAT BERRY BREAD 8

### GRILLED CHICKEN SANDWICH

SWISS CHEESE, BACON, SRIRACHA MAYO 11

### CHICKEN FINGER PLATE

FRIED CHICKEN STRIPS, PLAIN OR BUFFALO STYLE 7

### GRILLED CHEESE AND TOMATO

AMERICAN, SWISS OR CHEDDAR CHEESE ON WHEAT BERRY BREAD 6

## SIDES

ONION RING BASKET 5

FRENCH FRIES 3

QUINOA SALAD GF 4

VEGETABLE GF 3

COLESLAW GF 2

BAKED BEANS GF 3

TODAY'S MASHED GF 3

HOUSE RICE GF 2

PARMESAN POLENTA CAKE 3

SPINACH AND GARLIC GF 3

BROCCOLI GF 3

BACON LACED BRUSSEL SPROUTS 5

LOBSTER RISOTTO CAKE 6



"GF" SIGNIFIES MENU ITEMS THAT ARE GLUTEN FREE

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