



FUNCTION MENU

TURNER'S SEAFOOD IS AN AUTHENTIC NEW ENGLAND FISH HOUSE. FROM THE DOCKS TO YOUR PLATE, EXPERIENCE THE MOST TRUSTED NAME IN NEW ENGLAND SEAFOOD.

APPETIZERS



VEGETABLE SPRING ROLLS
SWEET AND SPICY CHILE SAUCE

LOBSTER ROLL SLIDERS
MAYO AND CELERY

BURGER SLIDERS
CHEDDAR, KETCHUP, DILL PICKLE

PULLED PORK SLIDERS
SWEET BARBECUE SAUCE, HOUSE
COLESLAW

COCONUT CHICKEN

STONE GROUND MUSTARD AND HONEY

CHICKEN SATAY

SPICY THAI MARINADE, SWEET SOY DRIZZLE

GRILLED CHEESE COCKTAIL

SHARP CHEDDAR, LOBSTER BISQUE SHOOTER

INDIVIDUAL MAC 'N CHEESE

CHEDDAR, GRUYERE, PANKO CRUMBS

SCALLOPS 'N BACON

HONEY SOY DIPPING SAUCE

MINI CRAB CAKES

FRESH JONAH CRAB, REMOULADE

COCKTAIL MEATBALLS

SPICY FRA DIAVLO SAUCE

TENDERLOIN CROSTINI

ARUGULA PESTO, SWEET ONION JAM

ASIAN NACHOS

WASABI AIOLI, ASIAN SLAW, CANDIED GINGER

CAPRESE SALAD SKEWER

TOMATO, MOZZARELLA, BASIL WITH A BALSAMIC
DRIZZLE



STATIONARY DISPLAYS

CHACHUTERIE BOARD

ASSORTED CHEESES, SMOKED MEATS,
PICKLED VEGETABLES

RAW BAR

LITTLENECKS

CHERRYSTONES

OYSTERS ON THE ½ SHELL

JUMBO SHRIMP COCKTAIL

TUNA SASHIMI, B&W SESAME SEEDS, PICKLED
GINGER, SOY SAUCE, WASABI



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SOUPS AND SALADS

(SELECT ONE SOUP AND ONE SALAD, OR SELECT ONE SOUP OR ONE SALAD)

SELECT ONE:

NEW ENGLAND CLAM CHOWDER

FRESH SEA CLAMS, CLAM JUICE, CELERY, POTATO, CREAM, OYSTER CRACKERS

LOBSTER BISQUE

CREAMED LOBSTER STOCK, SHERRY, LOBSTER MEAT GARNISH



SELECT ONE:

CAESAR SALAD

CRISP ROMAINE, CREAMY CAESAR DRESSING, SHAVED PARMESAN, CROUTONS

MESCLUN SALAD

BABY FIELD GREENS, CARROTS, CHERRY TOMATO, BALSAMIC VINAIGRETTE, CROUTON

SEASONAL SALAD

CHEF'S CREATION

CAPRESE

BEEFSTEAK TOMATO, FRESH MOZZARELLA, BASIL, BALSAMIC DRIZZLE

ENTREES

(TABLESIDE CHOICE OF TWO, THREE SELECTIONS REQUIRE A BREAKDOWN WITH FINAL GUEST COUNT)

HADDOCK OR CHICKEN MARSALA (SALEM LOCATION ONLY)

SWEET MARSALA, CREAM, PROSCIUTTO, WILD MUSHROOMS

HADDOCK OR CHICKEN PICATTA

LEMON BUTTER SAUCE, CAPERS

CLASSIC NEW ENGLAND CRAB CAKES

FRESH JONAH CRAB, REMOULADE SAUCE

BAKED SEA SCALLOPS

BUTTERED CRUMBS, LEMON

ROASTED SALMON FILLET

MUSTARD BASIL BUTTER

BAKED STUFFED WILD SHRIMP

SEAFOOD VEGETABLE STUFFING, LOBSTER BASIL CREAM

OVEN ROAST CARVED TURKEY BREAST

(CARVING STATION ONLY)

HOUSE MADE CRANBERRY SAUCE

OVEN ROAST SLICED TENDERLOIN

(CARVING STATION ONLY)

HORSERADISH SOUR CREAM

BAKED HADDOCK

BUTTERED CRUMBS, LEMON



GRILLED TENDERLOIN- 5 OZ. PETIT OR TWINS

CHARGRILLED MEDIUM RARE, RED WINE DEMI-GLACE

GLOUCESTER SOLE

JONAH CRAB CAKE, LEMON BUTTER SAUCE

BLACKENED SWORDFISH

OVEN ROASTED TOMATOES, STONE GROUND MUSTARD SAUCE AND HONEY



CHARGRILLED RIB EYE (PRE ORDER REQUIRED)

MEDIUM RARE, BLUE CHEESE, RED WINE DEMI-GLACE

LOBSTER PIE

TAIL, CLAW & KNUCKLE MEAT, BUTTERED CRUMBS, LEMON

BOILED LOBSTER (PRE ORDER REQUIRED)

LEMON AND DRAWN BUTTER

BAKE STUFFED LOBSTER (PRE ORDER REQUIRED)

SEAFOOD VEGETABLE STUFFING

SURF AND TURF

MEDIUM RARE PETIT TENDERLOIN, RED WINE DEMI-GLACE, CHOICE OF CRAB CAKE OR BAKE STUFFED SHRIMP



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SIDES

(SELECT TWO TO BE SERVED WITH ALL ENTRÉE SELECTIONS)

STEAMED ASPARAGUS
ROASTED SEASONAL VEGETABLE
STEAMED BROCCOLI
BACON LACED BRUSSEL
SPROUTS (SEASONAL)



BAKED POTATO
MASHED POTATO
OVEN ROASTED POTATOES
POTATO SALAD
PARMESAN RISOTTO CAKE
JASMINE RICE
WILD RICE (SALEM LOCATION ONLY)

SWEET ENDINGS

(SELECT ONE)

*ALL DESSERTS SERVED WITH FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS

CHOCOLATE GANACHE
TORTE
PECAN SUGAR CRUST, CARAMEL,
WHIPPED CREAM
CRÈME BRULE
VANILLA BEAN CUSTARD
SEASONAL CHEESECAKE
KEY LIME PIE
LIME ZEST, WHIPPED CREAM



APPLE CRISP
BROWN SUGAR & OATMEAL, VANILLA ICE CREAM
MIXED BERRY CRISP
PANNA COTTA
VANILLA BEAN
CHOCOLATE POT AU CREME



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LUNCH

(SELECT ONE PACKAGE)

LUNCH PACKAGE A | 3 COURSES

FIRST COURSE | SELECT ONE

NEW ENGLAND CLAM CHOWDER OR
LOBSTER BISQUE

CAESAR SALAD OR SEASONAL SALAD

ENTRÉES | TABLESIDE CHOICE OF TWO

CLASSIC NEW ENGLAND CRAB CAKES

FRESH JONAH CRAB, REMOULADE SAUCE

ROASTED SALMON FILLET

MUSTARD BASIL BUTTER

BAKED HADDOCK

BUTTERED CRUMBS, LEMON

CHICKEN MARSALA (SALEM LOCATION ONLY)

SWEET MARSALA, CREAM, PROSCIUTTO, WILD MUSHROOMS

CHICKEN PICATTA

LEMON BUTTER SAUCE, CAPERS

SWEET ENDINGS | SELECT ONE FROM MENU ABOVE

ALL DESSERTS SERVED WITH FRESHLY BREWED COFFEE,
DECAFFEINATED COFFEE AND ASSORTED TEAS

LUNCH PACKAGE B | 4 COURSES

FIRST COURSE | SELECT TWO

NEW ENGLAND CLAM CHOWDER OR
LOBSTER BISQUE

CAESAR SALAD OR SEASONAL SALAD

ENTRÉES | TABLESIDE CHOICE OF TWO

CLASSIC NEW ENGLAND CRAB CAKES

FRESH JONAH CRAB, REMOULADE SAUCE

ROASTED SALMON FILLET

MUSTARD BASIL BUTTER

BAKED HADDOCK

BUTTERED CRUMBS, LEMON

CHICKEN MARSALA (SALEM LOCATION ONLY)

SWEET MARSALA, CREAM, PROSCIUTTO, WILD MUSHROOMS

CHICKEN PICATTA

LEMON BUTTER SAUCE, CAPERS

BAKED STUFFED WILD SHRIMP

SEAFOOD VEGETABLE STUFFING, LOBSTER BASIL CREAM

SWEET ENDINGS | SELECT ONE FROM MENU ABOVE

ALL DESSERTS SERVED WITH FRESHLY BREWED COFFEE,
DECAFFEINATED COFFEE AND ASSORTED TEAS

BRUNCH | BUFFET STYLE

FRESH FRUIT DISPLAY
CHEF'S SPECIALTY QUICHE
OVER ROASTED RED BLISS POTATOES
BACON AND SAUSAGE
SEASONAL VEGETABLE
CHILLED ORANGE AND CRANBERRY JUICE
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE,
ASSORTED TEAS

A SELECTION OF ONE LUNCH ENTRÉE

BAKED HADDOCK, HADDOCK PICCATTA,
CHEF'S SPECIALTY ROASTED SALMON, CHICKEN
MARSALA (SALEM LOCATION ONLY), OR CHICKEN PICCATTA

ADDITIONAL OPTIONS +\$5.00PP PER OPTION

INDIVIDUAL YOGURT AND GRANOLA PARFAIT

BELGIUM WAFFLES WITH STRAWBERRIES AND
WHIPPED CREAM

BRIOCHE FRENCH TOAST, MAPLE SYRUP

OMELET STATION AND A CHEF'S FEE OF \$40

ASK ABOUT OUR BLOODY MARY AND
MIMOSA BAR!



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CLAMBAKE | BUFFET STYLE

PRICES & SEAFOOD ITEMS SUBJECT TO CHANGE BASED ON MARKET FLUCTUATIONS

OLD NEW ENGLAND CLAMBAKE

TURNER'S AWARD-WINNING CLAM CHOWDER

STEAMERS, GARLIC AND BEER BROTH OR ROPE GROWN MUSSELS, WHITE WINE, DIJON

STEAMED 1 ¼ LB. LOBSTER, DRAWN BUTTER

ROASTED CHICKEN BREAST

STEAMED CORN ON THE COB

TURNER'S HOUSE MADE POTATO SALAD

SLICED WATERMELON (SEASONAL)

TURNER'S HOUSE MADE CORNBREAD AND ROLLS

LEMONADE OR FRESHLY BREWED ICED TEA

HOUSE MADE CHOCOLATE CHIP COOKIES



SURF AND TURF CLAMBAKE

TURNER'S AWARD-WINNING CLAM CHOWDER

STEAMERS, GARLIC AND BEER BROTH OR ROPE GROWN MUSSELS, WHITE WINE, DIJON

STEAMED 1 ¼ LB. LOBSTER, DRAWN BUTTER

ROASTED TENDERLOIN, RED WINE DEMI

STEAMED CORN ON THE COB

BOILED NEW POTATOES, BUTTER, CHIVES

TURNER'S HOUSE MADE COLESLAW

SLICED WATERMELON (SEASONAL)

TURNER'S HOUSE MADE CORNBREAD AND ROLLS

LEMONADE AND FRESHLY BREWED ICED TEA

A CHOICE OF ONE OF OUR HOUSE MADE SEASONAL DESSERTS



NOTES

- ALL FOOD AND BEVERAGE IS SUBJECT TO A 20% SERVICE CHARGE, 7% ADMINISTRATIVE FEE AND A 7% TAX.
- THE FOOD MINIMUM FOR A CATERED EVENT VARIES PER EVENT TIME AND AVAILABILITY.
- A \$500.00 NON-REFUNDABLE DEPOSIT PER ROOM IS REQUIRED TO SECURE YOUR EVENT.
- ALL BARS ARE SUBJECT TO A \$75.00 SET-UP FEE | RAW BARS ARE SUBJECT TO A \$100.00 SET-UP FEE.
- CAKE CUTTING FEE WITH VANILLA ICE CREAM \$4 PER PERSON | OUTSIDE DESSERT FEE \$2 PER PERSON.
- MINIMAL CHARGE FOR TABLE LINENS AND NAPKINS
- ALL HOSTED BAR PACKAGES ARE BASED ON A CONSUMPTION BASIS | CASH BAR OPTIONS AVAILABLE