



AT LYCEUM HALL

THE RAW BAR

OYSTERS (RAW)* **GF**

2.65 EACH | 6 FOR 15 | 12 FOR 28

RAW SAMPLER* **GF**

TWO OYSTERS, TWO CLAMS AND TWO SHRIMP COCKTAIL
(NO SUBSTITUTIONS) 13.50

STEAMERS

PLUMP NEW ENGLAND STEAMERS, GARLIC, BUTTER, BEER
AND PARSLEY BROTH 15

JUMBO SHRIMP COCKTAIL **GF**

4 WILD GULF SHRIMP, COCKTAIL SAUCE 13

BROILED OYSTERS **GF**

6 OYSTERS IN SHELL WITH PRESERVED LEMON AND ROSEMARY BUTTER SERVED OVER GREENS 16

CHERRYSTONES & LITTLENECKS **GF**

(RAW CLAMS)* 1.25 EACH | 6 FOR 7 | 12 FOR 13

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

ASIAN NOODLE SALAD

LOMEIN NOODLES, NAPA CABBAGE, MESCLUN GREENS, SEEDLESS GRAPES,
RED PEPPERS, SNOW PEAS, CARROTS AND SCALLIONS, SESAME-DIJON
VINAIGRETTE 9/5.50

CRUNCH SALAD **GF**

SHREDDED SUPER VEGETABLE BLEND, BLEU CHEESE, CRAISINS, SPICED
PECANS, POPPYSEED VINAIGRETTE 9/5.50

WINTER SALAD **GF**

MESCLUN GREENS, SHERRY DIJON VINAIGRETTE, ROASTED GOLDEN BEETS,
GOAT CHEESE, TOASTED PUMPKIN SEEDS AND ASIAN PEAR 9/5.50

CAESAR

ROMAINE, GRANA PARMESAN, CROUTONS 9/5.50
ANCHOVIES UPON REQUEST ADD 1

MESCLUN

MESCLUN GREENS, CHERRY TOMATOES, CARROTS, CROUTONS
DRESSINGS: BLEU CHEESE, RANCH, BALSAMIC VINAIGRETTE 8/5

SALAD ADD ONS

MEDIUM SHRIMP 8 | CALAMARI 8
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

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

RHODE ISLAND RED CLAM CHOWDER

TOMATO CLAM STOCK, CARROTS, POTATOES, CELERY, CHOURIÇO,
FRESH CHOPPED CLAMS 5 CUP | 7 BOWL

SOUP AND SALAD

A BOWL OF CLAM CHOWDER OR CUP OF LOBSTER BISQUE
AND HOUSE SALAD 10
(SUBSTITUTE CAESAR SALAD + 2)

MUSSELS YOUR WAY

NATURALLY HARVESTED MUSSELS STEAMED YOUR WAY 11

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

APPETIZERS

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

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

CHERRY PEPPER CALAMARI

LIGHTLY FRIED RINGS AND TENTACLES, TOSSED WITH HOT
CHERRY PEPPERS, GRANA PARMESAN, WHITE BALSAMIC
VINAIGRETTE, FRESH BASIL 11

CLAMS CASINO (6)

BAKED CHERRYSTONES, CASINO BUTTER AND BACON
TOPPING 9

COCONUT SHRIMP

ORANGE HORSERADISH DIPPING SAUCE 9

FRIED OR BUFFALO – YOUR CHOICE

WITH COCKTAIL, TARTAR OR BLUE CHEESE

SCALLOPS 13 | MEDIUM SHRIMP 9 | CALAMARI 9 | 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 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
4.50 (1 CAKE) | 7.50 (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.

PASTA

GF IF PREPARED WITH JASMINE RICE

LINGUINE & CLAMS

FRESH CLAMS IN RED OR WHITE SAUCE 14

SALMON PENNE CARBONARA

CRACKED BLACK PEPPER, PROSCIUTTO, PEAS, PARMESAN CREAM 15

CREATE YOUR OWN

LINGUINE OR PENNE 5

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

CALAMARI 8

LOBSTER PASTA PORTION (1/4 LB) MKT. PRICE

SALMON TIPS 7.50

CHICKEN BREAST 6

CHOPPED CLAMS 4

MEDIUM SHRIMP 8

SCALLOPS 12

WHOLE CLAMS 1.25 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 JASMINE RICE.

LYCEUM SPECIALTIES

BAKED MACARONI AND CHEESE WITH MESCLUN

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

BLACK AND WHITE SESAME CRUST, SOY SAUCE, WASABI, PICKLED GINGER, COOL LOMEIN SALAD (PEANUTS) 16

DAILY CATCH FISH TACO

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

CHEF'S SALMON

HONEY MUSTARD GLAZED SALMON WITH PARMESAN RISOTTO CAKE, BACON LACED BRUSSEL SPROUTS 16

PORTUGUESE FISH STEW GF

TRADITIONAL PORTUGUESE TOMATO AND VEGETABLE STEW WITH CHOURIÇO, FISH, SHRIMP AND MUSSELS 14

NANA TURNER'S COD CAKES

HOMEMADE PICCALILLI & BOSTON BAKED BEANS 4.50 (1 CAKE) | 7.50 (2 CAKES)

CLASSIC NEW ENGLAND JONAH CRAB CAKE

TARRAGON REMOULADE, FIELD GREENS DRESSED WITH HONEY LIME DIJON VINAIGRETTE, TOASTED ALMONDS AND MANDARIN ORANGE, CHOICE OF STARCH 15

SLICED TENDERLOIN SANDWICH

MUSHROOMS, SWEET ONION, CHEDDAR, HORSERADISH MAYO, SERVED WITH TRUFFLED CHIPS AND COLESLAW 15

SHRIMP & GRITS

WILD MEXICAN SHRIMP OVER CREAMY WHITE CORN POLENTA WITH ANDOUILLE GUMBO 16

HADDOCK OR CHICKEN PICCATA

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

NEW ENGLAND FAVORITES

LUNCH PORTION | FRIED OR BAKED

FRIED CALAMARI 11 | FRIED CLAM PLATE MKT. PRICE

MEDIUM SHRIMP 11 | NEW ENGLAND SCROD 15

SEA SCALLOPS 19 | 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

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

GULF SHRIMP BAHN MI

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

FRESH YELLOWFIN TUNA MELT BLT

FRESH TUNA SALAD ON TOASTED WHEATBERRY BREAD, MELTED SWISS, BACON, LETTUCE AND TOMATO 13

GRILLED CHICKEN SANDWICH

SWISS CHEESE, BACON, CHIPOTLE MAYO 12

CHICKEN FINGER PLATE

FRIED CHICKEN STRIPS, PLAIN OR BUFFALO STYLE 7

GRILLED CHEESE AND TOMATO

AMERICAN, SWISS OR CHEDDAR CHEESE ON WHEATBERRY BREAD 6

SIDES

ONION RING BASKET 5

FRENCH FRIES 3

COLESLAW GF 2

VEGETABLE GF 3

BAKED BEANS GF 3

JASMINE RICE GF 3

SPINACH AND GARLIC GF 3

BROWN RICE GF 3

BROCCOLI GF 3

LOMEIN SALAD (PEANUTS) 5

BACON LACED BRUSSEL SPROUTS 5

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

