



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

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

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 / 7

ROOT VEGETABLE & ARUGULA GF

BEETS, TURNIPS AND PARSNIPS, OVEN ROASTED, SERVED WITH ARUGULA,
SHAVED FENNEL, TOMATOES, ROASTED ONIONS, FETA CHEESE, CHAMPAGNE
VINAIGRETTE 9 / 5.50

WINTER GF

MIXED GREENS, SLICED APPLES, GORGANZOLA CRUMBLES, CANDIED PECANS,
BALSAMIC VINAIGRETTE 9 / 5.50

CAESAR

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

MESCLUN

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

SALAD ADD ONS

MEDIUM SHRIMP 8 | CALAMARI 8 | 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 | CALAMARI 9
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 CALAMARI

HOT CHERRY PEPPERS, PARMESAN, WHITE BALSAMIC VINAIGRETTE, FRESH
BASIL 11

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 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 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
4.50 (1 CAKE) | 7.50 (2 CAKES)

BAKED SPINACH AND ARTICHOKE DIP

SERVED WITH CRISPY CORN CHIPS 10

THAI CALAMARI

ASIAN PEANUT SAUCE, CASHEWS, SCALLIONS, BEAN SPROUTS 11

"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 CALAMARI 17

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 13

CHOOSE YOUR PASTA & SAUCE

LINGUINE OR PENNE 5

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 | CALAMARI 8

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

MEDIUM SHRIMP 8 | CHOPPED CLAMS 4

SEA SCALLOPS 12 | WHOLE CLAMS 1.25 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.

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

