



OYSTER BAR

FOR THE RAW BAR LOVER, WE SERVE THE FINEST OYSTERS AND CLAMS ON THE HALF SHELL. CAPTURING THE UNIQUE OYSTER BAR EXPERIENCE AND SHARING ITS MAGIC WITH EVERYONE LED US TO INCLUDE THE MINI STEAM KETTLES AND A BROAD SELECTION OF APPETIZERS. AT TIMES WE OFFER ONLY THE LIMITED MENU TO MAINTAIN OUR FOCUS ON THE RAW BAR LOVER AND MAXIMIZE THE NUMBER OF PEOPLE THAT CAN SHARE THIS EXPERIENCE.

OFFERED AT THE OYSTER BAR

11:30-4:00 FULL LUNCH MENU + OYSTER BAR MENU + DESSERTS

4:00-CLOSE OYSTER BAR MENU + APPETIZER SPECIALS + DESSERTS

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 NE 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, SCALLION 11

LOBSTER COCKTAIL GF

HOT OR COLD, TAIL, CLAW AND KNUCKLE MARTINI,
DRAWN BUTTER AND COCKTAIL SAUCE MKT.

ASIAN NACHOS

WONTONS, ASIAN SLAW, TUNA SASHIMI,
WASABI AIOLI, CANDIED GINGER 12

BUILD YOUR SALAD

ASIAN

NAPA CABBAGE, MESCLUN GREENS, RED PEPPERS, SNOW
PEAS, CARROTS, SCALLIONS, SLICED ALMONDS, CRAISINS,
WONTON STRIPS, SESAME DIJON VINAIGRETTE 9 / 5.50

BEET AND ARUGULA- GF

RED AND GOLDEN BEETS, ROASTED RED PEPPERS, RED ONION,
HOUSE MADE BOURSIN CHEESE, CHAMPAGNE VINAIGRETTE
9 / 5.50

WINTER GF

MESCLUN GREENS, SLICED APPLES, CANDIED PECANS,
GORGONZOLA CHEESE, BALSAMIC VINAIGRETTE 9 / 5.50

CAESAR

ROMAINE, GRANA PARMESAN, 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 6 | POPCORN SHRIMP 7
SALMON TIPS 7.50 | LOBSTER SALAD MKT.
SEA SCALLOPS 12 | TUNA SASHIMI* 10
JUMBO SHRIMP COCKTAIL 3 EACH

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

TRADITIONAL OYSTER STEW

BACON, CREAM & LEEKS
7 CUP | 11 BOWL

PORTUGUESE FISH STEW

SEAFOOD AND CHOURIÇO, TOMATO VEGETABLE STEW
9 (BOWL ONLY)
TOP OFF WITH MUSSELS AND A CLAM 4.00

MUSSELS YOUR WAY

NATURALLY HARVESTED AND STEAMED YOUR WAY 11

DIJONNAISE GF: GARLIC AND WHITE WINE DIJON SAUCE

BELGIUM: SHALLOTS, LEEKS, DIJON & BEER CREAM BROTH

PROVENCAL GF: TOMATOES, GARLIC, BASIL, WHITE WINE AND BUTTER

DAILY PREP: PLEASE ASK YOUR SERVER FOR TODAY'S CREATION

“GF” SIGNIFIES MENU ITEMS THAT ARE GLUTEN FREE



APPETIZERS

FRIED OR BUFFALO - YOUR CHOICE

WITH COCKTAIL, TARTAR OR BLEU CHEESE

SCALLOPS 13 | MEDIUM SHRIMP 9 | POPCORN SHRIMP 8
CALAMARI 9 | CLAMS MKT. | OYSTERS 10 | CHICKEN 6

CLASSIC NEW ENGLAND

JONAH CRAB CAKE

MUSTARD AIOLI, SEASONAL SLAW, WHITE BALSAMIC
VINAIGRETTE 12

CHERRY PEPPER CALAMARI

HOT CHERRY PEPPERS, GRANA 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

TURNER'S SEAFOOD STUFFED CLAMS (2)

WITH FRESH CLAMS, SCALLOPS AND BACON 6

BAKED MACARONI AND CHEESE

ORECCHIETTE PASTA, CREAMY CHEDDAR, ASIAGO AND
GRUYERE CHEESE SAUCE, PANKO CRUMBS 8
CRABMEAT ADD \$6 | LOBSTER ADD MKT. \$

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)

LOBSTER ROLL SLIDER

BRIOCHE BUN, SMALL TOSSED MESCLUN SALAD MKT.
PRICE

COCONUT SHRIMP

ORANGE HORSERADISH DIPPING SAUCE 9

PASTAS

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 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

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

CALAMARI 8

SALMON TIPS 7.50

WHOLE CLAMS 1.25 EACH

CHICKEN BREAST 6

MEDIUM SHRIMP 8

CHOPPED CLAMS 4

SCALLOPS 12

SIDES

ONION RING BASKET 5 | FRENCH FRIES 3

VEGETABLE **GF** 3 | COLESLAW **GF** 2

QUINOA SALAD **GF** 4

BAKED BEANS **GF** 3 | PARMESAN POLENTA CAKE 3

STEAMED BROCCOLI **GF** 3 | HOUSE RICE **GF** 2

SAUTÉED SPINACH AND GARLIC **GF** 3

HOUSE MASHED **GF** 3

BAKED POTATO **GF** 3

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

*BEFORE ORDERING, 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.

*PRICES AND ITEMS SUBJECT TO SEASONAL
CHANGE AND AVAILABILITY.