

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

11:00-4:00 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 | 14.99 FOR 6 | 27.99 FOR 12

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 14.99

JUMBO SHRIMP COCKTAIL GF

4 WILD GULF SHRIMP, COCKTAIL SAUCE 12.99

CHERRYSTONES & LITTLENECKS GF

(RAW CLAMS)* 1.25 EACH | 6.99 FOR 6 | 12.99 FOR 12

TUNA SASHIMI (RARE)* GF

B & W SESAME SEEDS, PICKLED GINGER, SOY, WASABI, SCALLION 10.99

LOBSTER COCKTAIL GF

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

ASIAN NACHOS

WONTONS, ASIAN SLAW, TUNA SASHIMI, WASABI AIOLI, CANDIED GINGER 11.99

BUILD YOUR SALAD

ASIAN

Napa Cabbage, Mesclun Greens, Red Peppers, SNOW PEAS, CARROTS AND SCALLIONS, SESAME DIJON VINAIGRETTE, SLICED ALMONDS, CRAISINS AND WONTON STRIPS 7.99 / 5

WINTER SALAD GF

Mesclun greens, sherry dijon vinaigrette, roasted golden beets, blue cheese, Asian Pear 7.99 $\!\!/$ 5

CAESAR

ROMAINE, GRANA PARMESAN, SEASONED CROUTONS 7.99 / 5
ANCHOVIES UPON REQUEST ADD 1.00

MESCLUN

FIELD GREENS, CHERRY TOMATOES, CARROTS, CROUTONS. DRESSINGS: BLEU CHEESE, RANCH, BALSAMIC VINAIGRETTE, SPICY VINAIGRETTE 6.99 / 4.50

SALAD ADD ONS

MEDIUM SHRIMP 7.99
CALAMARI 6.99
CHICKEN BREAST 4.99
POPCORN SHRIMP 6.99
SALMON TIPS 7.50 | LOBSTER SALAD 12.99
SEA SCALLOPS 11.99 | TUNA SASHIMI* 9.99
JUMBO SHRIMP COCKTAIL 3 EACH

SOUPS 'N MORE

TURNER'S CLAM CHOWDER GF

CLASSIC NEW ENGLAND STYLE 4.99 CUP | 6.99 BOWL

LOBSTER BISQUE GF

6.75 CUP | 9.75 BOWL + EXTRA LOBSTER MEAT (1 OZ) 3.99

TRADITIONAL OYSTER STEW

BACON, CREAM & LEEKS 6.99 CUP | 10.99 BOWL

PORTUGUESE FISH STEW

SEAFOOD AND CHOURICO, TOMATO VEGETABLE STEW 8.99 (BOWL ONLY)

Top off with mussels and a clam $4.00\,$

MUSSELS YOUR WAY

NATURALLY HARVESTED AND STEAMED YOUR WAY 9.99

DIJONNAISE GF: GARLIC AND WHITE WINE **DIJON** SAUCE

 $\underline{\mathsf{BELGIUM}} \mathtt{:} \ \mathsf{SHALLOTS}, \mathsf{LEEKS}, \mathsf{DIJON} \ \& \ \mathsf{BEER} \ \mathsf{CREAM} \ \mathsf{BROTH}$

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



APPETIZERS

FRIED OR BUFFALO - YOUR CHOICE

WITH COCKTAIL, TARTAR OR BLUE CHEESE SCALLOPS 12.99 | MEDIUM SHRIMP 8.99 CALAMARI 7.99 | CLAMS 11.99 | OYSTERS 9.99 | CHICKEN 5.99 | POPCORN SHRIMP 7.99

CLASSIC NEW ENGLAND JONAH CRAB CAKES

APPLE CRANBERRY SLAW AND TARRAGON REMOULADE 11.99

CHERRY PEPPER CALAMARI

HOT CHERRY PEPPERS, GRANA PARMESAN, WHITE BALSAMIC VINAIGRETTE, FRESH BASIL 9.99

CLAMS CASINO (6)

BAKED CHERRYSTONES, CASINO BUTTER AND BACON TOPPING 8.99

OYSTERS ROCKEFELLA

FOUR OYSTERS, SPINACH, CHEESE AND BACON 10.99

TURNER'S SEAFOOD STUFFED CLAMS (2)

WITH FRESH CLAMS, SCALLOPS AND BACON 5.99

BAKED MACARONI AND CHEESE

ORECCHIETTE PASTA, CREAMY CHEDDAR, ASIAGO AND GRUYERE CHEESE SAUCE, PANKO CRUMBS 7.99

CRABMEAT ADD \$6 | LOBSTER ADD \$8

SCALLOPS WRAPPED IN BACON

HONEY SOY DIPPING SAUCE | 12.99

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 8.99

LINGUINE & CLAMS

FRESH CLAMS IN RED OR WHITE SAUCE 13.99

SALMON PENNE

DILL CREAM SAUCE AND PEAS 12.99

CREATE YOUR OWN

LINGUINE OR PENNE 4.99

SCAMPI STYLE - FRA DIAVOLO - MARINARA

SCAMPI: BUTTER, WHITE WINE, GARLIC, PLUM TOMATO, CRUSHED RED PEPPER AND FRESH BASIL

FRA DIAVOLO: SPICY TOMATO SAUCE W/ CRUSHED CHERRY PEPPERS

MARINARA: HOMEMADE ITALIAN RED SAUCE

PASTA ADD ONS:

LOBSTER PASTA PORTION (1/4 LB.) 12.99 Mussels 4.99

CALAMARI 6.99

SALMONTIPS 7.50

WHOLE CLAMS 1.25 EACH

CHICKEN BREAST 4.99

MEDIUM SHRIMP 7.99

CHOPPED CLAMS 3.99

SCALLOPS 11.99

SIDES

ONION RING BASKET 4.25 | FRENCH FRIES 3

VEGETABLE GF 3 | COLESLAW GF 1.50

BAKED BEANS GF 3 | STEAMED BROCCOLI GF 3

PARMESAN POLENTA CAKE 3 | WILD RICE GF 3

CRISPY BACON BRUSSEL SPROUTS 5

SAUTEED SPINACH AND GARLIC GF 3

HOUSE MASHED GF (AFTER 4 PM) 2.50

BAKED POTATO GF (AFTER 4 PM) 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.