#

**Hot Crab Dip**

House-made Chips 9

**Barking Crab Cakes**

Our Famous Pan-Seared Crab Cakes 13

**Mussels**

Steamed in a White Wine Broth 11

**Peel & Eat Shrimp**

Crabby Bay Bouillon, Beer Butter,

Served Warm 15

**Buffalo Scallops**

Celery, Bleu Cheese Dressing 15

**BBQ Shrimp Skewers**

Bacon, House-made Bourbon BBQ Glaze 14

**Fried Rhode Island Calamari**

Banana Peppers, Garlic Butter 9/16

**Fried Whole-Belly Clams**

Tartar Sauce 15

**Steamers**

Garlic & White Wine Broth 14

**Black Bean Hummus+**

House-made Chips and Feta Cheese 8



**Chilled Shellfish Platter**
Maine Lobster, Clams, Shrimp,
 Bairdi Crab Legs, Local Oysters sm/lg mkt

**Local Oysters** 2.5/ea

**Littlenecks** 1.5/ea

#

**New England Clam Chowder**,

Our Award Winning Recipe 5/8

***Roasted Pear Salad+***

*Baby Spinach, Roasted Pears, Red Onions, Walnuts, Pomegranate, Goat Cheese, House vinaigrette 10*

**House Salad+**

Mixed Greens, Cucumber, Shredded Carrot, Pickled Red Onion, Lemon-Thyme Vinaigrette 8

***Wedge Salad***

*Bacon, Crumbled Bleu Cheese, Tomatoes,*

*Bleu Cheese Dressing 9*

\*Consuming raw or uncooked food such as meats, fish, shellfish, and poultry,

may increase your risk of foodborne illness.

+Vegetarian, may contain eggs and dairy

****

**Junior**
1 lb Snow Crab Clusters & 1.25 lb Lobster mkt

**Venus**
1.5 lb Bairdi Legs & 2 lb Lobster mkt

**Neptune**
Mixed Crab Bowl & 2 lb Lobster mkt

**Mixed Crab Bowl**
1 lb Bairdi, 2 lb Snow Crab Clusters, 1 lb Alaskan King Crab 96

**KING PLATTER**
10 lb Lobster with 4 lb Mixed Crab Bowl mkt

**

*With Fries & Coleslaw*

**Fisherman’s Platter**

 Fried Clam Strips, Scallops, Shrimp, Haddock 29

**Fried Scallops**

 Atlantic Sea Scallops 25

**Fried Shrimp** 23

**Fried Whole-Belly Clams**

Ipswich Clams 28

**Fish & Chips**

 Harpoon IPA Battered Haddock 17



**Boiled Lobster**
1.25, 2, 3 or 10 lb Lobster w/ Drawn Butter mkt

**Fire Grilled Lobster**
1.25, 2 or 3 lb Lobster with Garlic Butter mkt

**Roasted Lobster**
Our Signature Beurre-Blanc mkt

**Turf it out**

add Steak to any Crab or Lobster **Dish Add 18**

**Make It A Clambake! Add 24**

New England Clam Chowder, Steamed Clams, Chorizo, Corn on the Cob, Steamed Red Bliss Potatoes & Coleslaw



*1.5 lb with Drawn Butter & Lemon*

**Snow Crab Clusters**

Succulent & Mild 29

**Bairdi Crab**

Light & Full Flavored 31

**King Crab**

Buttery & Rich 51



**Mahi Mahi**

 Black Beans & Rice, Pico de Gallo 24

**Seared Salmon**

Squash puree, Roasted Root Vegetable Hash 24

**Baked Haddock**

Vegetable of the Day, Jasmine Rice 19

**Cioppino**

Haddock, Littlenecks, Mussels, Lobster, Crostini 28

**Seafood Casserole**

 Lobster, Scallops, Flounder, Shrimp, Sherry Cream, Ritz Cracker Crumbs 29

**Lobster Mac & Cheese**

Chef’s Recipe 25

**Steak Frites**

Rib Eye, caramelized onions, Bleu Cheese Butter, Fries 22

**Vegetarian Fried Rice**

Jasmine rice, seasonal vegetables, sweet chili soy 15

**Visit our Newport Location**

**151 Swinburne Row, Newport, RI**

**www.barkingcrab.com**

 *With Fries & Coleslaw*

**Lobster Roll**
Lobster Salad, Served Chilled mkt

**Naked Lobster Roll**
Lobster Tossed with Drawn Butter, Served Warm mkt

**Fried Clam Roll, Whole-Belly Clams**

 Tartar Sauce 17

**Barking Crab Cake Sliders**

Our Famous Pan-Seared Crab Cakes 16

**Fried Fish Sandwich**

 Tartar Sauce 12

**Grilled Mahi**

Chipotle Aioli, Lettuce, Tomato, Onion 14

**Crispy Fish Tacos**

Pico de Gallo, Cilantro Cream, Cabbage, Flour Tortillas 16

**Barking Burger\***

 Half Pound Fresh Ground Angus Beef 10
Add Bacon 1, Cheddar 1, Caramelized Onions 1



# **Seasonal Vegetables** 5

**Corn on the Cob** 3

**Buttermilk Battered Onion Rings** 4

**Coleslaw** 2

**Roasted Root Vegetable Hash** 5

**Red Bliss Potatoes** 5

**Fries** 4

**Sweet Potato Fries**  5

**Jasmine Rice** 4