

# STARTERS

**Hot Crab Dip**  
Housemade Chips 9

**Barking Crab Cakes**  
Pan-Seared Lump Crab, Remoulade 13

**Stuffies**  
Quahog w/ Chourico & Ritz Cracker Stuffing 4/ea

**Peel & Eat Shrimp**  
Crabby Bay Bouillon, Beer Butter, Served Warm 15

**Fried Rhode Island Calamari**  
Banana Peppers, Garlic Butter 9

**Fried Whole-Belly Clams**  
Tartar Sauce 15

**Local Littlenecks & Chourico**  
Aromatic Broth, Crostini 15

**Coconut Shrimp**  
Orange Marmalade 12

**Mussels of the Week** 9

**Stuffed Cherry Peppers**  
Housemade Sausage, Herbed Cheese 8

**Rhode Island Johnny Cakes,**  
Pulled-Pork, Crispy Onions 9

**Fried Artichokes\*\***  
Roasted Pepper Aioli 9

**Stuffed Mushrooms\*\***  
Spinach & Cheddar 9

**Red Pepper Hummus\*\***  
Grilled Vegetables, Chips 9

# SOUP & SALAD

**New England Clam Chowder**  
Our Award-Winning Recipe 5/8

**French Onion Soup**  
Gruyere Croute 8

**Garden Salad\*\***  
Lemon Thyme Vinaigrette 5/8

**Wedge Salad**  
Crumbled Bacon, Blue Cheese,  
Blue cheese Dressing 8

**Roasted Pear Salad\*\***  
Field Greens, Goat Cheese, Walnuts,  
Balsamic Vinaigrette 9

**Caesar Salad**  
(White Anchovies or not) 5/8

**Add To Any Salad**  
Grilled Chicken 4  
Grilled Shrimp 9  
Crab Cakes 13

# FLATBREADS

**Lobster**  
4.5 oz Lobster Meat, Herbed Cheese  
& Hickory Bacon 15

**Margherita\*\***  
Cherry Tomatoes, Mozzarella, Basil 9

**Pulled Pork**  
Caramelized Onions, Cheddar 15

**Executive Chef, Joshua Brown**

\*Consuming raw or uncooked food such as meats, fish, shellfish, and poultry may increase your risk of foodborne illness.

\*\*Vegetarian

# CRAB

1 lb with Corn on the Cob, Red Bliss Potatoes & Coleslaw

Snow Crab 21

Dungeness 25

Bairdi Crab 28

King Crab 33

## Mixed Crab Bowl

1 lb Snow, 1 lb Dungeness, 1 lb Bairdi, 1 lb King \$101

### To Any Crab Plate Add:

1 lb Snow Crab 15

1 lb Dungeness 19

1 lb Bairdi Crab 22

1 lb King Crab 26

# LOBSTER

## TEN POUNDER

with 3 lb Snow Crab, Drawn Butter mkt

## Boiled Lobster

1.25, 2 or 10 lb Maine Lobster w/ Drawn Butter mkt

## Fire Grilled Lobster

1.25 or 2 lb Maine Lobster w/ Garlic Butter mkt

## Baked Stuffed Lobster

1.25 or 2 lb Maine Lobster  
Homemade Seafood Stuffing mkt

## Make It A Clambake! Add 21

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

# RAW BAR

## Chilled Shellfish Platter\*

Maine Lobster, Clams, Shrimp,  
Bairdi Crab Legs, Local Oysters sm/lg mkt

Local Oysters\* 2.5/ea

Littlenecks\* 1.5/ea

Cocktail Shrimp 3/ea

# FRIED

With Fries & Coleslaw

## Fishermans Platter

Scrod, Clams, Shrimp, Scallops 29

## Fried Scallops

Atlantic Sea Scallops 25

## Fried Shrimp 19

## Fried Whole-Belly Clams

Ipswich Clams 27

## Fish & Chips

Harpoon IPA Battered Cod 15

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# ENTREES

## Baked Cod

Fingerling Potatoes, Green Beans 17

## Stuffed Flounder

Scallop & Shrimp, Sherry Cream, Fingerling Potatoes, Spinach 26

## Banana Leaf Wrapped Salmon

Jasmine Rice, Snow Peas, Sweet Chili Sauce 21

## Pan Seared Scallops

Gingery Squash Puree, Spicy Bok Choy, Soy Lime Syrup 24

## Portuguese Fisherman's Stew

Local Cod, Littlenecks, Mussels, Chourico, Crostini 24

## Lobster Mac & Cheese

Chourico Cream 28

## Ribeye Steak\*

12 oz. grilled to order, Rosemary & Parmesan Fries, Maitre d'Hotel Butter 26

## Braised Boneless Short-Rib

Parsnip Puree, Crispy Sprouts 21

## Grilled Pork Tenderloin

Creamy Polenta, Braised Kale, Red Onion Jam 19

## Chicken Under a Brick

Organic, Free-Range Chicken, Butternut Squash Risotto Cake, Spinach, Chicken Jus 19

## Potato Gnocchi\*\*

Mushroom Ragu, Shaved Parmesan 17

# SIDES

Seasonal Vegetables 5

Corn on the Cob 3

Coleslaw 2

Jasmine Rice 4

Fries 4

Sweet Potato Fries 5

Onion Rings 5

# SANDWICHES

*With Fries & Coleslaw*

## Classic Lobster Roll

4.5 oz Lobster Salad 19

## Naked Lobster Roll

6 oz Lobster tossed in Drawn Butter, Served Warm 25

## Barking Crab Cake Sliders

Pan-Seared Lump Crab, Remoulade 16

## Fried Clam Roll

Whole-Belly Clams, Tartar Sauce 18

## Fried Fish Sandwich

Harpoon IPA-Battered Cod, Tartar Sauce 11

## Grilled Fish of the Day MKT

## Barking Burger\*

Half Pound Fresh Ground Angus Beef 9  
Add Bacon 1, Cheddar 1

## Sausage Burger

Housemade Sausage, Vinegar Peppers, Pickled Red Onions, Napa Cabbage, Dijon 9

## Grilled Chourico

Pickled Vegetables, Banana Peppers, Yellow Mustard 9

## Pulled Pork

Slow-Braised, Housemade BBQ Sauce, Crispy Onion, Slaw 9

## Chef's Chicken Burrito

Asian Cabbage, Cucumber, Red Curry Aioli 11

## Grilled Chicken Sandwich

Cheddar, Honey Mustard 9

## Portabella Burger\*\*

Spinach and Cheddar Stuffing, Vinegar Peppers, Rosemary Aioli 9

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