

T H E

BARKING CRAB RESTAURANT

STARTERS

- CHILLED SHELLFISH PLATTER** 29
FEAST ON HALF OF A 1.25LB LOBSTER, JONAH CRAB CLAWS, PEEL AND EAT SHRIMP, AND LOCAL OYSTERS ON THE HALF SHELL. SERVED OVER CRUSHED ICE WITH AN ARRAY OF CONDIMENTS
- FRIED OYSTERS** 9
SERVED WITH RED PEPPER AIOLI
- PEEL-N-EAT SHRIMP** 14
ONE POUND OF SHRIMP STEAMED IN OLD BAY SEASONING & TOSSED IN HARPOON IPA & BUTTER. SERVED WITH COCKTAIL SAUCE AND LEMON.
- STUFFIES** 9
GIANT QUAHOGS WITH CHOURICO AND HOMEMADE PORTUGUESE SWEET BREAD STUFFING. A RHODE ISLAND TRADITION MADE FRESH DAILY
- STEAMERS** MKT
1 LB STEAMED, SOFT-SHELLED NATIVE CLAMS SERVED WITH A SIDE OF DRAWN BUTTER
- FRIED CALAMARI** 9
GARLIC BUTTER, PEPPEROCINI
- FRIED CLAMS** 11
WHOLE BELLIED IPSWICH CLAMS LIGHTLY BREADED & FRIED. SERVED WITH TARTAR SAUCE & LEMON
- 'BARKING' CRAB CAKES** 11
PAN-SEARED AND SERVED WITH SPICY AIOLI
- LOBSTER AND CRAB DIP** 12
BLENDED WITH CHEESE & ARTICHOKE HEARTS. SERVED WITH TORTILLA CHIPS.
- STEAMED MUSSELS** 9
ONE POUND OF PEI MUSSELS SIMMERED IN A BROTH OF WHITE WINE, LEMON JUICE, ROMA TOMATOES, GARLIC, & FRESH THYME SERVED WITH CROSTINI
- OLD BAY CRAWFISH** 11
1 1/2 LBS OF WHOLE CRAWFISH SEASONED WITH OLD BAY. SERVED WITH LEMON
- *LOCAL OYSTERS ON THE 1/2 SHELL** 2.75
ASK YOUR SERVER FOR TODAY'S SELECTION
- SHRIMP COCKTAIL** 8
TRADITIONAL CHILLED SHRIMP WITH COCKTAIL SAUCE AND LEMON WEDGE
- DEEP-FRIED LOBSTER LEGS** MKT
SWEET MAINE LOBSTER LEGS SERVED WITH LEMON AIOLI
- HAND CUT ONION RINGS** 7
SERVED WITH CHIPOTLE AIOLI DIPPING SAUCE

OUR LEGENDARY PLATTERS! MARKET PRICED

JUNIOR

1.25LB LOBSTER & 1LB SNOW CRAB LEGS

VENUS

2LB LOBSTER & 1LB KING CRAB LEGS

NEPTUNE

2LB LOBSTER & A 4LB MIXED CRAB BOWL

AQUIDNECK

3LB LOBSTER, 1LB SNOW CRAB LEGS, & 1LB DUNGENESS CRAB LEGS

THE KING

AS FEATURED ON TRAVEL CHANNEL'S MAN VS. FOOD!

10 LB. LOBSTER & A 4LB MIXED CRAB BOWL

THE RAW BAR

- * OYSTERS ON THE HALF SHELL 2.75
- * CLAMS ON THE HALF SHELL (6) 8.50
- CHILLED GIANT SHRIMP 3
- CHILLED SHELLFISH PLATTER 29

SOUP AND SALAD

- NEW ENGLAND CLAM CHOWDER** 8
MADE FRESH DAILY FROM SCRATCH. CHERRYSTONE CLAMS, BACON, LEEKS, POTATOES, FRESH THYME, AND CREAM
- CRAB AND CORN CHOWDER** 8
- MIXED GREENS** 8
CHAMPAGNE VINAIGRETTE OR BLUE CHEESE
- *CAESAR SALAD** 9
HOUSE-MADE DRESSING, CROUTONS, & ANCHOVIES (OR NOT)
- ICEBERG WEDGE** 8
APPLEWOOD BACON, BLUE CHEESE DRESSING
- ADD TO ANY SALAD:**
- GRILLED SHRIMP 7
- GRILLED SALMON 8
- 2 CRAB CAKES 7
- GRILLED CHICKEN BREAST 5
- GRILLED 6OZ. RIBEYE 7
- BLUE CHEESE 1
- APPLEWOOD BACON 2

SANDWICHES

SERVED WITH FRIES, COLESLAW, & A PICKLE. SUBSTITUTE MIXED GREENS SALAD WITH CHAMPAGNE VINAIGRETTE FOR THE FRIES FOR \$2.50

- FRIED FISH** 12
NATIVE COD ON A BULKIE ROLL WITH TARTAR SAUCE AND LEMON
- OYSTER PO' BOY** 13
ON A BAGUETTE WITH SPICY AIOLI
- CLAM ROLL** 14
WHOLE BELLIED IPSWICH CLAMS ON A ROLL SERVED WITH TARTAR SAUCE & LEMON
- BARKING CRAB CAKE SANDWICH** 14
ON A BULKIE ROLL WITH LEMON AIOLI
- LOBSTER ROLL** 19
A NEW ENGLAND TRADITION! ALL MAINE LOBSTER ON A ROLL
- LOBSTER BLT** 21
FRESH LOBSTER SALAD, APPLEWOOD BACON, LETTUCE, & TOMATO ON A BULKIE ROLL
- PAN SEARED MAHI SANDWICH** 14
8OZ OF PAN SEARED MAHI MAHI SERVED ON A BULKIE ROLL WITH LETTUCE, TOMATO, AND ONION. YOUR CHOICE OF LEMON OR ROASTED RED PEPPER AIOLI
- *BUILD YOUR OWN BURGER** 10
HALF POUND OF HAND PACKED CHUCK GRILLED TO ORDER.
ADD THE FOLLOWING FOR \$.75 EACH:
AGED CHEDDAR CHEESE
AMERICAN CHEESE
BLUE CHEESE
CARAMELIZED ONIONS
BANANA PEPPERS
APPLEWOOD SLICED BACON FOR \$2
- GRILLED CHICKEN SANDWICH** 9
FIRE-GRILLED CHICKEN BREAST TOPPED WITH AGED CHEDDAR CHEESE & CARAMELIZED ONION ON A BULKIE ROLL
- A PAIR OF SALMON HOT DOGS** 10
SERVED ON A ROLL WITH CHERRY TOMATOES, CUCUMBER, RED ONION, & RED PEPPER AIOLI

FROM THE GRILL

SERVED WITH 2 SIDES

- DAILY CATCH** MKT
WE PROMISE IT TO BE FRESH & LOCAL WHEN POSSIBLE!
- *CEDAR PLANK-GRILLED SALMON** 19
GRILLED SALMON WITH GARLIC, LEMON & DILL.
- *FIRE GRILLED RIBEYE** 25
12OZ RIBEYE STEAK GRILLED TO YOUR LIKING
- GRILLED 10OZ SWORDFISH STEAK** 23
SERVED WITH GRILLED PINEAPPLE SALSA

FROM THE PAN

SERVED WITH 2 SIDES

- PAN SEARED MAHI MAHI** 19
LEMON CAPER SAUCE
- PAN SEARED ARTIC CHAR** 23
THE QUEEN OF THE SALMON FAMILY, TOPPED WITH SALSA VERDE
- TRADITIONAL NEW ENGLAND BAKED SCROD** 19
WITH BUTTERY CRACKER TOPPING
- PAN SEARED SNAPPER VERACRUZ** 23
TWIN FILLETS OF SCARLET SNAPPER SAUTEED WITH GREEN CHILIES, CAPERS, AND GREEN OLIVES
- BAKED COD NANTUCKET** 21
TENDER COD TOPPED WITH LEMON AIOLI, BERMUDA ONION, CHOPPED ROMA TOMATOES, AND FRESH HERBS
- PASTA, PASTA!**
- VEGETABLE PRIMAVERA** 13
SEASONAL VEGETABLES TOSSED IN A LIGHT WHITE WINE AND BUTTER SAUCE
- LINGUINE AND CLAMS** 22
NATIVE LITTLENECK CLAMS SIMMERED IN WHITE WINE, LEMON JUICE, GARLIC, AND FRESH HERBS. SERVED OVER LINGUINE WITH A SIDE OF CROSTINI
- SEAFOOD FRA DIAVOLO**
- YOUR CHOICE OF SEAFOOD SIMMERED IN A SPICY MARINARA SAUCE OVER LINGUINE SHRIMP 17
- MUSSELS 15
- LOBSTER 24
- COMBINATION OF ALL 3 22
- SHRIMP SCAMPI** 17
JUMBO SHRIMP SAUTEED WITH WHITE WINE, LEMON JUICE, ROMA TOMATOES & FRESH HERBS TOSSED WITH LINGUINE

BARKING CRABS AND LOBSTERS

- LONELY LOBSTER** MKT
YOUR CHOICE OF 1.25LBS., 2LBS., 3LBS, OR 10LBS. MAKE IT A DINNER AND ADD 2 SIDES FOR AN ADDITIONAL \$6
- FIRE GRILLED LOBSTER** MKT
1.25 POUND LOBSTER GRILLED & TOPPED WITH GARLIC BUTTER. WITH ROASTED CORN ON THE COB
- LONELY CRAB** MKT
YOUR CHOICE OF SEASONAL CRABS:
- LOCAL WHOLE JONAH CRAB
- DUNGENESS CRAB LEGS
- ALASKAN KING CRAB LEGS
- SNOW CRAB CLUSTERS
MAKE IT A DINNER AND ADD 2 SIDES FOR AN ADDITIONAL \$6
- MAKE IT A CLAMBAKE** 18
ADD TO ANY MARKET PRICED LOBSTER, CRAB, OR PLATTER. INCLUDES NEW ENGLAND CLAM CHOWDER, MUSSELS, CORN ON THE COB, AND COLE SLAW
- MIXED CRAB BOWL** 84
2LB SNOW CRAB, 1 LB DUNGENESS CRAB CLUSTERS, AND 1 LB KING CRAB LEGS WITH DRAWN BUTTER
(ALL WEIGHTS ARE PRIOR TO COOKING)
- BAKED STUFFED LOBSTER** MKT
2 POUND LOBSTER LOADED WITH OUR HOUSE MADE STUFFING CONSISTING OF SCALLOPS, SHRIMP, BREAD, HERB & WHITE WINE DRESSING
- FROM THE FRYER**
- FISHERMAN'S PLATTER** 25
COD, SCALLOPS, WHOLE BELLIED CLAMS, SHRIMP, FRIES & COLESLAW
- SCALLOP PLATTER** 22
DEEP FRIED SEA SCALLOPS WITH TARTAR SAUCE & LEMON
- SHRIMP PLATTER** 22
FRIED JUMBO SHRIMP WITH COCKTAIL SAUCE & LEMON
- CRAB CAKE PLATTER** 21
2 JUMBO CRABCAKES DEEP FRIED AND SERVED WITH TARTAR SAUCE AND LEMON
- OYSTERS PLATTER** 22
FRIED OYSTERS WITH RED PEPPER AIOLI & LEMON
- WHOLE BELLIED CLAM PLATTER** 24
WITH TARTAR SAUCE & LEMON
- FISH AND CHIPS** 14
HARPOON IPA BATTERED COD WITH FRIES & TARTAR
- FRIED CHICKEN** 10
4 PIECES DEEP FRIED WITH A TOUCH OF HONEY. FRENCH FRIES & COLE SLAW

OUR DESSERTS!

CRABBY CANNOLIS

2 HAND-FILLED RICOTTA CHEESE CANNOLI WITH RED AND YELLOW JIMMIES

BOSTON CREAM

YELLOW CAKE WITH VANILLA CUSTARD ENROBED IN DARK AND WHITE CHOCOLATE

CHOCOLATE LOVERS

WARM MOIST CHOCOLATE BUNDT CAKE WITH ICE CREAM CUP, WHIPPED CREAM, AND CHOCOLATE SAUCE

KIDS 8 AND UNDER

7

ALL INCLUDE BARKING CRAB FRIES, PICKLE & A KID'S SUNDAE!

KRAFT MAC & CHEESE

CHICKEN FINGERS

FISH AND CHIPS

HOT DOG

WHEN IN BOSTON, MA
VISIT THE BARKING CRAB!
88 SLEEPER STREET
BOSTON, MA
617-426-CRAB
BARKINGCRAB.COM



*COOKED TO ORDER *CONSUMING RAW OR UNCOOKED FOOD SUCH AS MEATS, FISH, SHELLFISH, AND POULTRY MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS, ESPECIALLY IF YOU ARE IN A HIGH-RISK CATEGORY. *AN OPTIONAL 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE*

** IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO A MANAGER PRIOR TO ORDERING. WE WILL MAKE EVERY EFFORT TO ASSIST YOU. THE BARKING CRAB WILL NOT ASSUME ANY LIABILITY FOR ADVERSE REACTIONS TO FOODS CONSUMED, OR ITEMS ONE MAY COME IN CONTACT WITH WHILE EATING AT OUR RESTAURANT.