



T U R N E R

F I S H E R I E S

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R E S T A U R A N T & B A R

at turner fisheries, we use only fresh sustainable seafood from ethical and eco-friendly sources. we are dedicated to supporting sustainable fishing practices that avoid over-fishing and environmentally destructive methods

atlantic shelf *

serves two - 40

serves four - 70

an assortment of local atlantic shellfish,
tomato horseradish, mignonette,
huis sauces

soups

turners "hall of fame"
clam chowder
house-made oyster crackers 8

buttercup bisque 7
toasted pumpkin seeds, crème fraîche

salads

caesar salad* 9
crisp romaine hearts,
classic caesar dressing, parmesan crisp

poached golden beet 10
frisee, micro beet greens, goat cheese
basil oil, sherry vinaigrette

bibb salad 11
heirloom tomato, north county bacon
great hill blue

starters

seared diver scallops* 15
sun dried pomegranate, port reduction

bang's island mussels 13
cured vine-ripened tomato, chorizo,
sauvignon blanc

crispy calamari 11
pappadew peppers, capers,
roasted garlic aioli

grilled island creek oysters 15
maitaki mushroom, reisling cream

tuna two ways* 15
ginger-curry marinated yellow fin tuna,
cumin seed crusted tuna, wasabi aioli

jonah crab cake 14
apple slaw, tamarind reduction

lobster taco 16
soft corn tortilla, ancho aioli
corn fennel pico

*contains (or may contain) raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increase your risk of food borne illness

entrees

haddock loin jonah crab yam hash, pancetta, preserved lemon emulsion	30
ricotta gnocchi taylor bay scallops, littleneck clams chardonnay caper sauce	21
grilled lamb loin* carmalized shallot mash, haricot verts cabernet fig demi	34
cane rum chicken ginger beer fried rice, asparagus key lime butter	26
grilled salmon salsify, snow pea cara cara orange horseradish sauce	29
meyers farms* beef bone-in strip loin country fries, oregon truffle butter	36
saffron tofu cured tomato, artichoke olive sauteed arugula, limoncello glaze	21
hybrid striped bass butternut ragout, cannellini beans broccoli rabe	28
seafood risotto maine lobster, bay scallop, caribbean shrimp, reggiano parmesan	35
seared ahi tuna* cardamom rice, bok choy kimchi ponzu glaze	34

classics

baked long-lined scrod fingerling potatoes, asparagus lemon chive sauce	27
clam bake lobster, little neck clams, rope grown mussels, heirloom potatoes, sweet corn	36
surf and turf* grilled petite filet & broiled lobster tail yukon mash, cured tomato butter sauce	39
new england bouillabaisse northern shrimp, bay scallops, mussels, hook caught haddock, saffron tomato broth, rouille	34
stuffed jumbo shrimp colossal lump crabmeat & citrus cream	8
steamed maine lobster your choice of: two and half or three and half pound lobster steamed and served with drawn butter	MP

sides

herb roasted fingerling potatoes	6
yukon gold mash	
sweet maine shrimp fried rice	
grilled asparagus	
bok choy kimchi	

**before placing your order, please inform your server if a person in your party has a food allergy

cracked or shucked

atlantic shelf*

serves two - 4C

serves four - 7C

an assortment of local atlantic shellfish,
tomato horseradish, mignonette,
huis sauces

eastern shore oysters * 12.5
flight of 6

a la carte

chilled maine lobster 16
slow poached, rémoulade

jonah crab claws 5
chilled with cocktail sauce

northern shrimp 5
tomato horseradish

east coast oysters* 2.25
on the half shell
mignonette

littleneck clams* 1
on the half shell

iced taylor bay scallops 5
steamed with organic herbs

rope-grown mussels 4
chenin blanc poached

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