



Appetizers

Maine Crab Cake crispy prosciutto, late harvest caponata, sweet corn puree, chervil 12.50

Cocktail Shrimp * Six (local Cape Cod) Littleneck Clams

Six Local Bay Oysters on the Half Shell
(Your server will inform you of our weekly Chef's selection)

Any combination of the above ~ mix & match 15

Seared Diver Scallop, braised turnip and carrot Napoleon,
root vegetable ribbons, beet puree, orange ginger vinaigrette 10

Soups and Salads

Clam Chowder ~ Lobster Bisque ~ Haddock Corn Chowder
Cup... 7 Bowl... 9

Caesar Salad

Romaine hearts, garlic croutons and parmesan cheese 6

EYC mixed green salad, carrots, tomatoes, olives, red onion & croutons 5

Classic Cobb Salad marinated grilled chicken on fall mixed greens with
cherry tomatoes, bacon, crumbled blue cheese, chopped egg and avocado 17

Roasted Beets, whipped chèvre goat cheese, baby beet greens, candied walnuts
roasted apple gastrique vinaigrette 12

Blue Cheese, Ranch, Russian, Caesar, Balsamic Vinaigrette, Zinfandel Vinaigrette
Olive Oil & Red Wine Vinegar Cruets

Consumer advisory regarding mercury in fish*. Pregnant and nursing women, women who become pregnant, and children under the age of 12 are advised of the health risks associated with the consumption of the following fish: swordfish, shark, king mackerel, tilefish, tuna steaks, and canned white albacore tuna. Canned light tuna consumption should also be limited. these fish contain levels of mercury which the EPA and FDA agree can be toxic to a developing neurological system.

* More detailed information can be obtained from this establishment upon request.

Per Order of the Marblehead Board of Health



Chef's Signature Selections

Roasted Marblehead Cod, beurre rouge, braised celery root,
salsa verde salad, creamed leeks 27

Tenderloin Provençal, dijon and brioche crumb topping, roasted onion tart,
tomato concasse herb demi reduction, buttermilk potato puree 30

Maine Crab Cakes, crispy prosciutto, late harvest caponata, sweet corn puree 24

Beef Stew, root vegetables, potatoes, topped with house made biscuits 19

Bouillabaisse, shrimp, haddock, scallops, cockles and mussels stewed in saffron
tomato fennel broth, jasmine rice and roasted garlic toast 26

Braised Mustard and Calvados Pork Shoulder creamy polenta,
wilted spinach, roasted root vegetables 24

Local Tomato Risotto, oven cured tomatoes, shaved parmesan cheese, local basil
Appetizer 10 Entrée 20

Local Corn Agnolotti lobster, applewood smoked bacon,
tomato vinaigrette, local herbs
Appetizer 12 Entrée 24

Barker Burger (8 Ounce) served on a brioche roll 13.50

Add Choice of Cheese 1 Blue ~ Swiss ~ American ~ Pepper Jack ~Cheddar
North Country Bacon 2 Sautéed Onions 1 Sautéed Mushrooms 1

Sides

Buttermilk Yukon gold puree 4

French fries 3 Sauteed spinach 4

Baked potato 3 Sweet potato fries 4

Asparagus 4

Before placing your order, please notify your server if a person in your party has a food allergy. Consuming raw or undercooked meats and fish may increase your risk of food-borne illness, especially if you have medical conditions.