

STARTERS

Causeway Sliders (3) bite-sized burgers on mini buns
with sweet potato fries

Your server will describe the chef's selection of the week (market)

Buffalo Chicken Tenders blue cheese dressing, carrot & celery sticks 9.75

Maine Crab Cake served with Smoked pepper remoulade and lemongrass
cabbage slaw 12.50

Lobster Bisque or New England Clam Chowder

Cup... 7

Bowl... 9

Nacho Platter layers of corn tortillas, tomato, Monterey jack cheese,
scallions, black olives, jalapeños & homemade salsa 9

Add Guacamole 3

Iced Shell Fish

Six Cocktail Shrimp

Six Local Cape Cod Oysters on the half shell

Six Local Cape Cod Littleneck Clams

Any combination above ~ Mix & Match

15

Barker Burger (8 Ounce) 12 95

Served on a brioche roll

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

Bistro Steak Sandwich

Top filet (8oz) served open faced on
grilled ciabatta bread
19.95

New England Lobster Roll

Native lobster with chiffonade
lettuce on a brioche roll
(Market)

Native Haddock Sandwich

Local caught haddock fillet fried or broiled on a
toasted brioche roll 15 95

Sandwiches served with lettuce, tomato, sliced onion and garnished with homemade pickled vegetables

Jonah Crab Cakes (2)

Maine Jonah lump crab
smoked pepper remoulade
23 50

Scallops

Fried or broiled with light crumbs
24

Fried Haddock Dinner

Three pieces of fresh haddock
homemade lemon caper tartar sauce
21

Schooner Fried Shrimp

Yellow corn flour dusted shrimp
lemon, & tartar sauce
Crew size (5) ... 16 Captain (7) ... 19

Surf and Turf Platters

Top Sirloin Filet (8oz.) with choice of two sides 24

Add one of the following

Crab Cake (1) 11

Fried Shrimp (3) 6 Fried Scallops (4) 7

All the above served with your choice of two: potato salad, french fries, coleslaw, baked potato,
vegetable of the day or potato of the day ~ ~ ~ ~ Double vegetable 4

Consumer advisory regarding mercury in fish. * Pregnant and nursing women, women who may 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

CUSTOM SALAD SELECTIONS

Classic Wedge Salad

Iceberg Lettuce with creamy blue cheese dressing
with apple wood bacon 8

Caesar Salad

Romaine, croutons,
parmesan cheese & caesar dressing 6

Club Salad

Garden greens, tomatoes,
cucumbers & carrots 6

To complement the salads above your choice of:

(5) Grilled Shrimp or (5) Chilled Shrimp

(2) Grilled Chicken (1) Crab Cake

Any one of the above add: 11

Greek Salad Bowl

Grilled chicken on baby greens, romaine with feta cheese, olives
red onions, and Greek dressing 16 75

Bistro Steak Salad Bowl

Top Sirloin Filet (8oz.) brushed with olive oil, served with crisp greens,
tomatoes, blue cheese, pickled onions and rye croutons 21

African Adobo Roasted Salmon Salad

Baby spinach leaves, avocado, scallions, cucumbers
and Mandarin orange segments, Champagne vinaigrette 21

Lobster Salad Bowl

More than a 1/4 lb. of fresh Maine lobster, celery, mayonnaise & seasonings on
top of garden greens grape tomatoes, egg slices (market)

Classic Cobb Salad

Marinated grilled chicken on crisp summer greens with grape tomatoes,
bacon, crumbled blue cheese, chopped egg, & avocado 16 75

Your choice of dressings: Balsamic Vinaigrette, Blue Cheese, Caesar, Ranch,
Zinfandel Vinaigrette, Russian, Champagne Vinaigrette

Please notify your server of any food allergies. Consuming raw or undercooked meats and fish may increase your risk of food borne illness, especially if you have medical conditions.