

FISH BONES

34 Central Sq. Chelmsford, MA 01824 Tel: 978-250-0101 www.fishbonesofchelmsford.com

RAW BAR

OYSTERS:

- BLUEPOINT - CT 2.50 EACH
- BLACKPOINT - NS 2.50 EACH
- PATRIOT POINT - MA 2.50 EACH
- DUXBURY - MA 2.50 EACH
- VIRGINIA - VA 2.50 EACH
- CHERRYSTONES 2.00 EACH
- JUMBO SHRIMP COCKTAIL 3.00 EACH

APPETIZER

BUFFALO SHRIMP

baby shrimp tossed in a mango buffalo sauce with pineapple salsa 10.99

FISHBONES BONELESS WINGS

all natural chicken in our secret spice blend fried crispy and tossed in sweet brown sugar sauce or mango buffalo sauce 11.99

CRAB CAKE

house made maryland-style crab cake served with our dijon remoulade 8.99 each

TRUFFLE CHIPS

fresh hot potato chips dusted with truffle salt 4.99

FRIED OYSTER BASKET

maryland's chesapeake bay oysters 15.99 (shell particles may be encountered in this item)

ONION RINGS

hand cut onion rings, fried crisp and golden 7.99

PEI MUSSELS

icy blue mussels sautéed with fennel, tomato, scallions and narragansett lager served with garlic ciabatta crostini 12.99

CALAMARI BASKET

rhode island's point judith calamari, deep-fried to golden brown, with a side of our spicy chipotle sauce 8.99

MAINE STEAMERS

cleansed inside and out in pure maine seawater for 48 hours, then tested for quality. served with clam broth and drawn butter 16.99

BACON WRAPPED SEA SCALLOPS

crispy sea scallops wrapped with bacon, accented with local maple syrup 14.99

FRENCH ONION

cup 4.99 bowl 6.99

NEW ENGLAND CLAM CHOWDER*

cup 4.99 bowl 6.99
*contains bacon

FRIED, GRILLED, BROILED, BAKED,

BLACKENED, PAN SEARED

fried- fish is lightly battered with egg wash and clam fry

grilled- fish is grilled with olive oil (healthy choice)

broiled- fish is brushed with butter and seasoned with a fine bread crumb seasoning

baked- fish is topped with house made breadcrumbs and drizzled with butter

seared- fish is sautéed, seasoned with salt and pepper

blackened- fish is cajun seasoned, seared to create a dark crust

***BLOCK ISLAND SWORDFISH STEAK 19.99**

***IDAHO RAINBOW TROUT 14.99**

***NORWEGIAN SALMON 16.99**

GEORGES BANKS SEA SCALLOPS 19.99

◇ **DAY BOAT ATLANTIC HADDOCK 16.99**

JUMBO SHRIMP 21.99

FAROE ISLAND SALMON 19.99

HALIBUT 29.99

GROUPE 29.99

MAHI MAHI 26.99

◇ can not be grilled

*can not be fried

add lemon beurre blanc, brown sugar glaze, chipotle marinara sauce on the side

SPECIALS

SHRIMP

cajun fried shrimp over white rice with pico de gallo and a sweet chili aioli 19.99

TUNA

seared tuna, honey sriracha cole slaw, lemon pepper grilled asparagus accented with toasted sesame seeds 18.99

CLAM STRIP SANDWICH

fried clam strips tossed with buffalo sauce served on a toasted ciabatta roll with lettuce and blue cheese dressing and a side of french fries 15.99

FISHBONES LUNCH FLEET

FAROE ISLAND SALMON

fennel crusted faroe island salmon over mushroom and spring vegetable risotto topped with parmesan kale chips 26.99

FISH & CHIPS

day boat schrod haddock fried golden brown with choice of two side dishes 14.99

MARYLAND CRAB CAKE BURGER

house made maryland-style crab cake served on a ciabatta roll with dijon remoulade, lettuce, tomato, bacon, pickle, with choice of two side dishes 15.99

OYSTER PO' BOY

deep-fried chesapeake bay oysters served on a brioche roll with dijon remoulade, lettuce, with choice of two side dishes 14.99

SESAME YELLOW FIN TUNA STEAK SANDWICH

grilled sushi-grade yellow fin tuna steak, marinated in sesame oil, coated with sesame seeds and grilled to temperature on a ciabatta roll with pickled ginger, wasabi, seaweed salad, lettuce, tomato, pickle, with choice of two side dishes 15.99

FISHERMAN'S SANDWICH

fresh new england scrod lightly battered and fried golden brown, served on a ciabatta roll with lettuce, tomato, pickle, with choice of two side dishes 13.99

MYER'S CHICKEN SANDWICH

8 oz herb marinated chicken breast grilled and topped with mango aioli, hickory smoked bacon, melted cheddar cheese and myer's pineapple salsa, with choice of two side dishes 11.99

SOUP AND LOBSTER SANDWICH

freshly shucked lobster meat lightly tossed with mayonnaise, fresh lemon juice, salt and pepper on a flakey croissant with a choice of our daily soup or classic new england clam chowder 23.99

GREATER OMAHA BLACK ANGUS BURGER

10 oz. fresh ground black angus beef cooked to desired temperature, served on a toasted ciabatta roll with lettuce, tomato, pickles, with choice of two side dishes 11.99
additional 1.00 for bacon and 1.00 for cheese

MYERS TROUT

blackened with myers pineapple salsa, choice of two side dishes 16.99

MIXED SEAFOOD GRILL

grilled swordfish tips, salmon filet and one jumbo shrimp served over a bed of rice with assorted roasted vegetables 15.99

LOBSTER ROLL

freshly shucked lobster meat lightly tossed with mayonnaise and fresh lemon juice. served on a toasted brioche roll, served with choice of two side dishes 23.99

PEPPER SEARED TUNA

pepper crusted yellow fin tuna seared rare, white rice, fried kale accented with wasabi aioli 18.99

CHICKEN PICCATA

pan seared chicken tossed in a lemon butter sauce tossed with fresh fettuccini 16.99

SEAFOOD MARSALA

pan seared jumbo shrimp, scallops, mushrooms and fettuccini tossed in a classic marsala sauce 19.99

TUNA TACOS

pan seared tuna served in two flour tortillas with corn salsa, lettuce, sweet chili aioli and rice 16.99

SALADS

***BEET SALAD**

arugula dressed with honey balsamic topped with roasted beets, avocado, dried cranberries, toasted walnuts and goat cheese 10.99

***ICEBERG WEDGE**

iceberg, slow roasted tomatoes, crispy bacon, red onion bleu cheese crumbles, horseradish mustard vinaigrette 10.99

***STRAWBERRY FIELDS**

field greens, sliced strawberries, walnuts, goat cheese tossed in honey dijon vinaigrette 10.99

***CLASSIC CAESAR SALAD**

romaine hearts, shaved parmesan, house made croutons and creamy caesar dressing 8.99

***TUSCAN SALAD**

roasted red peppers, marinated artichoke hearts, tomatoes, and pitted kalamata olives tossed with lemon basil dressing served over a bed of mixed greens 10.99

***SPRING SALAD**

kale, fennel, dried cranberries, slivered almonds, watermelon raddish and feta cheese tossed in a blood orange vinaigrette 10.99

***can be ordered with:**

- grilled shrimp add 12.00 salmon add 10.00
- grilled scallops add 13.00 haddock add 10.00
- grilled chicken add 5.00 crab cake add 8.00
- swordfish tips add 7.00
- bacon wrapped scallops 13.00

FISHBONES FAVORITES

FRIED NEW ENGLAND FISHERMAN'S PLATTER

sea scallops, jumbo shrimp, clams, haddock french fries, onion rings and cole slaw 27.99

FRIED WHOLE BELLY CLAMS

ipswich whole belly clams served with choice of two side dishes 23.99
(shell particles may be encountered in this item)

SEAFOOD SAUTE

sea scallops, jumbo shrimp and fresh lobster meat sautéed in olive oil with tomatoes and scallions, finished with garlic butter and fresh fettuccine served 27.99

SEAFOOD MEDITERRANEAN

jumbo shrimp, sea scallops and fresh lobster meat sautéed with olive oil, roasted red peppers, kalamata olives, marinated artichokes, and feta cheese, tossed and finished with garlic butter and fresh fettuccine 30.99

LOBSTER RISOTTO

freshly shucked lobster meat, house made creamy risotto, scallions and tomatoes 29.99

LAZYMEN LOBSTER

freshly shucked 1.25 lb lobster baked with drawn butter and breadcrumbs, served with choice of two side dishes 28.99

STEAMED LOBSTER

served with choice of two side dishes 1.25 lb. 27.99

BLACK ANGUS FILET MIGNON

8 oz. tenderloin cut grilled to desired temperature, served with garlic butter and choice of two side dishes 29.99

KING CRAB LEGS, ALASKA'S DEADLIEST CATCH

1 lb. of jumbo red alaskan king crab legs, steamed and served with drawn butter and choice of two side dishes 42.99

SIDE DISHES:

***SEASONAL GREENS 5.99**

MASHED POTATOES 3.99

DAILY RICE 3.99 FRENCH FRIES 3.99

COLE SLAW 3.99 DAILY VEGETABLE 3.99

SWEET POTATO FRIES 3.99

MASHED BUTTERNUT SQUASH 3.99

* \$2 up charge when ordered as a side dish with an entree

all of our fish, shellfish, poultry and beef products are purchased from suppliers who carefully inspect each shipment for quality and safety. certain individuals, however could be at risk from consuming uncooked or undercooked food products. we pride ourselves on the purchase and preparation of the best quality seafood, poultry and beef available. before placing your order, please inform your server if a person in your party has a food allergy