

**FISH BONES**

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

RAW BAR

OYSTERS:

BLUEPOINT - CT 2.50 EACH  
BARNSTABLE - MA 2.50 EACH  
GLACIER BAY - ME 2.50 EACH  
MALPEQUE - PEI 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 cakes 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

DILL PICKLE

cup 4.99 bowl 6.99

NEW ENGLAND CLAM CHOWDER

cup 4.99 bowl 7.99  
\*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

HALIBUT 28.99

ARCTIC CHAR 20.99

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

**add bacon jam for \$1**

fried food products are deep fried in a trans fat free soy bean oil

**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

LUNCH SPECIALS

**SWORDFISH REUBEN**

grilled swordfish tips on toasted rye bread with melted swiss cheese, cole slaw and thousand island dressing, side of french fries 15.99

**SHRIMP PO BOY**

deep-fried baby shrimp served on a brioche roll with dijon remoulade, lettuce, with choice of two side dishes 14.99

FISHBONES LUNCH FLEET

FISH AND 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

LOBSTER

LOBSTER RISOTTO

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

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

LAZYMAN 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

BEEF

CREEKSTONE FARMS BLACK ANGUS FILET MIGNON

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

SURF & TURF

8 oz. tenderloin cut grilled to desired temperature served with garlic butter and choice of two side dishes with a crab cake 36.99 with two baked stuffed shrimp 36.99 with a crab cake and baked stuffed shrimp 45.99

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

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

SALADS

\*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

\*SPINACH SALAD

spinach, feta, craisens, avocado, red onion tossed in a mustard lime dressing 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

\*can be ordered with:

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

FISHBONES FAVORITES

HERB HALIBUT

oven roasted with a blend of Italian herbs, served over a tomato risotto with baby spinach and slow roasted tomatoes 31.99

MIXED SEAFOOD GRILL

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

BAKED STUFFED SHRIMP

four jumbo shrimp baked golden brown with maryland crab meat stuffing, served with choice of two side dishes and side of lemon buerre blanc 23.99

MYERS TROUT

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

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)

FRIED OYSTERS

maryland's chesapeake bay oysters served with choice of two side dishes 21.99 (shell particles may be encountered in this item)

SESAME TUNA STEAK

marinated yellow fin tuna steak, coated in sesame seeds and grilled to desired temperature, served with seaweed salad, soy sauce, pickled ginger, wasabi and choice of one side dish 27.99

SEAFOOD CASSEROLE

marinated shrimp, scallops and haddock baked with house breadcrumbs topping, served with choice of two side dishes 21.99

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

BAKED CHICKEN BREAST

layered with bacon bourbon jam and house herb bread crumbs baked golden brown served with two sides 15.99

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

CUCUMBER TOMATO SALAD 3.99

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