



Menu items and prices are updated every Monday according to Boston fish pier availability and pricing

## SOUPS & CHOWDER

LOBSTER BISQUE  
bowl 10 bread bowl 15

NEW ENGLAND CLAM CHOWDER  
cup 6 bowl 9 bread bowl 14

## KING CRAB LEGS

ALASKA'S DEADLIEST CATCH  
1.25 lb. of steamed jumbo red alaskan king crab legs, lemon and drawn butter 95

## RAW BAR \$3.50 EACH

WELLFLEET - MA  
MERESHEEN BAY - CANADA  
BLUEPOINTS - CT  
JUMBO SHRIMP COCKTAIL

## APPETIZERS

SPINNEY CREEK MAINE STEAMERS  
sterilized in seawater to remove all the sand and grit; served with clam broth, drawn butter 18

PEI MUSSELS  
sauteed in garlic butter, white wine 15

BUFFALO SHRIMP  
fried baby shrimp, mango buffalo sauce, blu cheese dressing, pineapple salsa 15

FRIED WHOLE BELLY CLAMS  
ipswich clams, tartar sauce 29  
(shell particles may be encountered in this item)

FRIED OYSTER BASKET  
maryland's chesapeake bay oysters, dijon remoulade 20  
(shell particles may be encountered in this item)

HAND CUT ONION RINGS 8

TRUFFLE FRENCH FRIES  
truffle oil, parmesan cheese, parsley 7

TRUFFLE CHIPS  
french onion dip 5

BACON WRAPPED SEA SCALLOPS  
served with local maple syrup 19

CRAB CAKE  
maryland-style, dijon remoulade 18

CALAMARI BASKET  
rhode island's point judith calamari, marinara 12

FISHBONES DEVILED EGGS  
deviled eggs with crab meat 12

TUNA TARTARE  
crispy wonton, wasabi cream sauce, avocado, lime 14

## SIDE DISHES: a la carte - 4

WHIPPED POTATOES  
RICE PILAF  
FRENCH FRIES  
SWEET POTATO FRIES  
COLE SLAW  
DAILY VEGETABLE

## SALADS

\*CLASSIC CAESAR SALAD  
romaine, shaved parmesan, croutons, caesar dressing 9

\*TUSCAN SALAD  
field greens, roasted red peppers, marinated artichoke hearts, tomatoes, pitted kalamata olives, lemon basil dressing 11

\*STRAWBERRY FIELDS  
field greens, strawberries, blueberries, goat cheese, candied walnuts tossed in a honey dijon dressing 11

\*HOUSE GREENS  
field greens, cherry tomato, onion, cucumber, tossed in italian dressing 9

\*BEET SALAD  
arugula, red beets, goat cheese, candied walnuts and mandarin oranges tossed in honey dijon dressing 10

\*can be ordered with:

grilled shrimp 17	salmon 20
grilled scallops 22	haddock 18
swordfish steak 21	tuna steak 25
crab cake 18	bacon wrapped scallops 19

## LOBSTERS

LOBSTER RISOTTO  
freshly shucked lobster meat, carnaroli rice, scallions, slow roasted tomatoes 35

LAZYMEN LOBSTER  
freshly shucked 1.25 lb lobster, drawn butter, herb breadcrumbs, choice of two side dishes 32

STEAMED LOBSTER  
1.25 lb lobster, drawn butter, corn on the cob, choice of one side dish 30

LOBSTER ROLL  
freshly shucked lobster meat, lemon aioli, choice of two side dishes 30  
(shell particles may be encountered in this item)

LOBSTER TACOS  
freshly shucked lobster served hot and buttered in two corn tortillas with lettuce, corn salsa, drizzled with remoulade, served with rice 26

### 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 clarified butter and seasoned with a fine bread crumb seasoning

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

**seared** - fish is sautéed, seasoned with salt and pepper

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

**oven roasted** - fish is brushed with clarified butter and seasoned with salt & pepper

DAY BOAT HADDOCK\*\* 25

NORWEGIAN SALMON\* 27

GEORGES BANKS SEA SCALLOPS 32

BLOCK ISLAND SWORDFISH STEAK\* 27

JUMBO SHRIMP 22

IDAHO RAINBOW TROUT\* 22

EAST COAST HALIBUT\* 38

served with choice of two side dishes  
\*can not be fried

\*\*can not be grilled

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

fried foods are deep fried in a trans fat free canola oil

14 OZ. ALLEN BROTHERS RIBEYE  
choice of two side dishes 36

add shrimp 10                      add scallops 15  
add crab cake 18                    add lobster tail 25

10 OZ. ALLEN BROTHERS ANGUS BURGER  
brioche roll, lettuce, tomato, pickle, choice of two side dishes 16

CHICKEN TENDERS  
breaded chicken, fried choice of two sides 18

## PASTA

SEAFOOD SAUTÉ  
sea scallops, jumbo shrimp, fresh lobster meat, roasted tomatoes, scallions, fettuccini, garlic butter 35

SEAFOOD MEDITERRANEAN  
jumbo shrimp, sea scallops, fresh lobster meat, roasted red peppers, kalamata olives, marinated artichokes, feta cheese, fettuccini, garlic butter 35

SPICY LOBSTER SAUTÉ  
fresh lobster meat, spicy creamy vodka sauce, fresh fettuccini and slow roasted tomatoes 35

## FISHBONES FAVORITES

CIOPPINO  
seared shrimp, haddock, pei mussels, half a lobster, chicken sausage, corn and potatoes stewed in a saffron broth 40

MAPLE SALMON  
oven roast salmon, topped with a maple glaze, served with mashed sweet potato and green beans 30

LEMON CAPER TROUT  
blackened trout with a lemon caper butter sauce served with two sides 24

PARMESAN CRUSTED FLOUNDER  
pan seared served with rice pilaf and green beans topped with lemon caper beurre blanc 34

TACOS  
your choice of pan seared baby shrimp or fried haddock in two corn tortillas with lettuce, corn salsa and sweet chili aioli, served with rice 19

MYERS SWORDFISH  
blackened swordfish steak, topped with myers pineapple salsa, with choice of two sides 30

MIXED SEAFOOD GRILL  
swordfish tips, salmon, jumbo shrimp over rice pilaf served with roasted vegetables 27

SESAME TUNA STEAK  
yellow fin tuna, toasted sesame seeds, grilled to desired temperature, seaweed salad, soy sauce, pickled ginger, wasabi, choice of one side dish 32

FISH & CHIPS  
day boat schrod haddock, french fries, cole slaw 20

FRIED NEW ENGLAND FISHERMAN'S PLATTER  
sea scallops, jumbo shrimp, clams, haddock, french fries, onion rings, cole slaw 35

BAKED SEAFOOD CASSEROLE  
marinated shrimp, scallops, haddock, herb breadcrumbs, choice of two side dishes 28

our seafood selections are sourced locally from boston and gloucester by our buyer and brought in on our own refrigerated truck.

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.