

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
SAVAGE BLONDES - PEI 2.50 EACH
TUXEDO - PEI 2.50 EACH

- LITTLENECKS 2.00 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

SALMON TARTARE
salmon, cucumbers, celery and red onion seasoned
in an asian marinade served on sliced avocado
topped with a sweet glaze 13.99

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

SPINACH CRAB AND ARTICHOKE DIP
served with warm tortilla chips 14.99

TOMATO BASIL
cup 5.99 bowl 7.99

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 driz-
zled 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 29.99

◇ can not be grilled
\* can not be fried

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

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

SPECIALS

CLAM STRIPS

fried golden brown served with jalapeño remoulade 12.99

SCALLOPS

seared scallops served over white rice with
sautéed vegetables in a ginger soy sauce 21.99

TUNA

panko fried yellow fin tuna served with
a wasabi cole slaw and broccoli 19.99

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

\*BLUEBERRY SALAD

arugula, slivered almonds, avocado, cucumber,
watermelon radish and blueberries tossed in a
pineapple coconut vinaigrette topped with
blue cheese crumbles and grilled pineapple 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

CUCUMBER TOMATO SALAD 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