

FISH BONES

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

RAW BAR

OYSTERS:

- BLUE POINTS - CT 2.50 EACH
- SAVAGE BLONDES - PEI 2.50 EACH
- DAISY BAY - PEI 2.50 EACH
- EAST BEACH BLONDES - PEI 2.50 EACH
- FALMOUTH - MA 2.50 EACH
- JUMBO SHRIMP COCKTAIL 3.00 EACH
- CHERRYSTONES 2.00 EACH

APPETIZER

BUFFALO SHRIMP

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

CLAM STRIPS

fried golden brown with a jalapeno remoulade 12.99

CRAB CAKE

house made maryland-style crab cake served with our dijon remoulade 9.99 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

DAILY SOUP

CUP 4.99 BOWL 7.99

*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 23.99

◇DAY BOAT HADDOCK 21.99

*NORWEGIAN SALMON 21.99

GEORGES BANKS SEA SCALLOPS 24.99

*IDAHO RAINBOW TROUT 18.99

JUMBO SHRIMP 21.99

FAROE ISLAND SALMON 21.99

*HALIBUT 29.99

◇can not be grilled *can not be fried

add a side of lemon beurre blanc, brown sugar glaze or chipotle marinara

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

SPECIALS

APPETIZER SPECIAL: FRIED QUAHOG served with a volcano dipping sauce 14.99

HALIBUT

almond and sage crusted halibut over wild mushroom ravioli tossed with fresh spinach and sweet corn in a garlic cream sauce 36.99

SWORDFISH

grilled swordfish over red lentils and broccolini accented with a malt vinegar aioli 26.99

SHRIMP

sesame chili marinated shrimp, sweet potato puree and honey balsamic roasted brussel sprouts 26.99

FISHBONES FAVORITES

AUTUMN SPICE RUBBED FAROE

autumn spiced rubbed faroe island salmon over pumpkin and squash risotto with spinach, accented with maple roasted pumpkin seeds 26.99

OCTOPUS

braised octopus marinated in a sesame chili oil, served with roasted fingerling potatoes and an arugula micro salad with a lemon vinaigrette 27.99

BAKED STUFFED SHRIMP

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

MYERS SWORDFISH

blackened with myers pineapple salsa, choice of two side dishes 24.99

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)

MIXED SEAFOOD GRILL

grilled swordfish tips, salmon filet and two jumbo shrimp served over a bed of rice with roasted assorted vegetables 21.99

SEAFOOD CASSEROLE

marinated shrimp, scallops and haddock baked with house breadcrumbs topping, served with choice of two side dishes 23.99

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 27.99

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 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

baked chicken breast topped with herb bread crumbs, with a choice of two sides 17.99

SIDE DISHES:

*SAUTEED SEASONAL GREENS 5.99

MASHED POTATOES 3.99

DAILY RICE 3.99

FRENCH FRIES 3.99

COLE SLAW 3.99

SWEET POTATO FRIES 3.99

BAKED POTATO 3.99

DAILY VEGETABLE 3.99

BUTTERNUT SQUASH 3.99

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

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, 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

*SPINACH SALAD

spinach, roasted butternut squash, toasted pecans, dried cranberries and feta cheese tossed in a bacon cider vinaigrette 10.99

*can be ordered with:

| | | | |
|----------------------------|-------|---------------|-------|
| grilled shrimp add | 15.00 | salmon add | 15.00 |
| grilled scallops add | 19.00 | haddock add | 15.00 |
| grilled chicken add | 8.00 | crab cake add | 9.00 |
| swordfish add | 17.00 | | |
| bacon wrapped scallops add | 13.00 | | |

LOBSTERS

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 roll, with choice of two side dishes 23.99 (shell particles may be encountered in this item)

STEAMED LOBSTER

served with choice of two side dishes 1.25 lb. 27.99

LAZYMAN LOBSTER

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

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

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 34.99

SURF & TURF

pan seared scallops and slow roasted pork belly over mashed potatoes and grilled asparagus finished with a bourbon reduction 29.99

GREATER OMAHA BLACK ANGUS BURGER

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

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

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

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.