



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

NEW ENGLAND CLAM CHOWDER  
cup 6 bowl 9 bread bowl 14

## RAW BAR \$3.50 EACH

BLUE BARON - CT  
SPINNEY CREEK - ME

JUMBO SHRIMP COCKTAIL

TUNA TATARE  
yellowfin tuna, wontons, guacamole wasabi cream and tatare sauce 20

## APPETIZERS

SPINNEY CREEK MAINE STEAMERS  
sterilized in seawater to remove all the sand and grit; served with clam broth, drawn butter 26

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 28  
(shell particles may be encountered in this item)

FRIED OYSTER BASKET  
maryland's chesapeake bay oysters, dijon remoulade 27  
(shell particles may be encountered in this item)

HAND CUT ONION RINGS 9

TRUFFLE FRENCH FRIES  
truffle oil, parmesan cheese, parsley 9

BACON WRAPPED SEA SCALLOPS  
served with local maple syrup 21

CRAB CAKE  
maryland-style, dijon remoulade 18

CALAMARI BASKET  
rhode island's point judith calamari, marinara 14

PEEL & EAT SHRIMP  
steamed shell on shrimp, topped with old bay, served with melted butter and cocktail sauce 15

## SIDE DISHES: a la carte - 5

WHIPPED POTATOES  
BASMATI RICE  
FRENCH FRIES  
SWEET POTATO FRIES  
COLE SLAW  
DAILY VEGETABLE  
CORN ON THE COB  
TOMATO CUCUMBER SALAD

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

we take great pride in sourcing our seafood from sustainable and responsible fisheries, ensuring that every bite you take supports environmentally friendly practices.

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

## SALADS

\* WEDGE SALAD  
iceberg lettuce, tomatoes, bacon and scallions topped with blue cheese dressing and balsamic drizzle 12

\*CLASSIC CAESAR SALAD  
romaine, shaved parmesan, croutons, caesar dressing 10

\*TUSCAN SALAD  
fishbones lettuce mix, roasted red peppers, marinated artichoke hearts, tomatoes, pitted kalamata olives, lemon basil dressing 12

\*STRAWBERRY FIELDS  
fishbones lettuce mix, strawberries, blueberries, goat cheese, candied walnuts tossed in a honey dijon dressing 12

\*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
grilled chicken 10	tuna salad 10

## 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)

## 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\* 28

GEORGES BANKS SEA SCALLOPS 32

BLOCK ISLAND SWORDFISH STEAK\* 29

JUMBO SHRIMP 22

IDAHO RAINBOW TROUT 22

EAST COAST HALIBUT\* 32

served with choice of two side dishes

\*can not be fried

\*\*can not be grilled

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

OVEN ROASTED HALIBUT  
served over mushroom risotto 35

SHALLOT DEMI-GLACE SWORDFISH  
grilled swordfish topped with a shallot demi glace, served over roasted cauliflower, carrots and fingerling potatoes 34

FISHBONES TUNA MELT  
available at lunch only  
served on a toasted english muffin, topped with melted cheddar cheese and a small house salad 20

## FISHBONES FAVORITES

SOUTHERN STYLE SHRIMP & GRITS  
jumbo shrimp lightly pan seared with collard greens and bacon in a cajun sauce served over a bed of cheese tossed grits 30

PARMESAN CRUSTED FLOUNDER  
pan seared served with rice and vegetable topped with lemon caper beurre blanc 34

TACOS  
your choice of pan seared baby shrimp or fried haddock in two flour tortillas with lettuce, corn salsa and sweet chili aioli, served with rice 22

MYERS SWORDFISH  
blackened swordfish steak, topped with myers pineapple salsa, with choice of two sides 31

MIXED SEAFOOD GRILL  
swordfish tips, salmon, jumbo shrimp over basmati rice served with roasted vegetables 30

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

FISH & CHIPS  
day boat schrod haddock, french fries, cole slaw 22

FRIED NEW ENGLAND FISHERMAN'S PLATTER  
sea scallops, jumbo shrimp, clams, haddock, french fries, onion rings, cole slaw 37

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

## PASTA

SEAFOOD SAUTÉ  
sea scallops, jumbo shrimp, fresh lobster meat, roasted tomatoes, scallions, fettuccini, garlic butter 38

SEAFOOD MEDITERRANEAN  
jumbo shrimp, sea scallops, fresh lobster meat, roasted red peppers, kalamata olives, marinated artichokes, feta cheese, fettuccini, garlic butter 38

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

12 OZ. CENTER CUT SIRLOIN STRIP 40  
choice of two side dishes

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

add shrimp 10                      add scallops 15  
add crab cake 18                      add lobster tail 20

CHICKEN TENDERS  
breaded chicken, fried choice of two sides 18

**our steaks are cut in house,  
and we grind our own burger meat**

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