

BARNACLE BILL'S

RESTAURANT & MARINA

SINCE 1968

STARTERS

FRESH MAINE STEAMERS 32 | BARNACLE'S HOT WINGS 16 | FRIED ZUCCHINI 14
FRIED OYSTERS 16 | SMOKED TROUT PLATTER 16
MOZZARELLA STICKS 10 | MUSSELS MARINARA 16 | CHICKEN TENDERS 12
FRIED CALAMARI 16 | ROASTED CLAMS 16 | STEAMED ARTICHOKE 12
OLD BAY CRAB DIP 18 | STUFFED MUSHROOMS 14
QUESADILLA WITH PICO DE GALLO, SOUR CREAM, FRESH GUACAMOLE
CHEESE 12 | CHICKEN 15 | SHRIMP 17 | STEAK 18

RAW BAR

EAST COAST OYSTERS 1/2 DOZ 16 / DOZ 32
SHRIMP COCKTAIL 16
LITLNECK CLAMS 1/2 DOZ 9 / DOZ 18
NAVESINK PLATTER: 3 EA 26 / 6 EA 48

SOUPS & SALADS

FRENCH ONION 8 | NEW ENGLAND CLAM CHOWDER 10 | MANHATTAN CLAM CHOWDER 10

HOUSE SM. 7 | LG. 14
ROMAINE, TOMATO, CUCUMBER, RED
ONION, CARROT, RED CABBAGE

CAESAR SM. 8 | LG. 15
ROMAINE, CROUTONS
SHAVED PARMESAN
HOMEMADE DRESSING

SPINACH 16
BABY SPINACH, EGG, CUCUMBER,
BACON, CARROT, MUSHROOMS,
TOMATOES, RED CABBAGE

COBB 16
ROMAINE, TOMATOES
BACON, SLICED AVOCADO
EGG, CRUMBLD BLUE CHEESE

CHOPPED 16
ROMAINE, TOMATOES, CHICKPEAS,
SALAMI, PROVOLONE
HOMEMADE DIJON VINIAGRETTE

ARUGULA 16
FRESH BABY ARUGULA, ROASTED RED PEPPERS,
RED ONION, CHERRY TOMATOES,
SHAVED PARMASEAN, DIJON VINIAGRETTE

APPLE & WALNUT 16
ROMAINE, SLICED APPLES, CANDIED WALNUTS,
TOMATOES, BLUE CHEESE CRUMBLES
BALSAMIC VINAIGRETTE

ADD: GRILLED CHICKEN 5 | GRILLED SHRIMP 8 | SLICED STEAK 14 | GRILLED SALMON 16

FROM THE GRILL

SERVED WITH CHIPS & PICKLE

OUR CLASSIC 10 OZ HAMBURGER 15
ADD: HOUSEMADE CHEDDAR SAUCE, AMERICAN,
PROVOLONE, MOZZARELLA, SWISS, PEPPER JACK 2
BACON 2 | AVOCADO 3
MUSHROOMS+ONIONS, LTOM UPON REQUEST
FOOTLONG TUBE STEAK 12
CHEESESTEAK 12
PORK ROLL & CHEESE 10
OPEN-FACED NY STRIP 18
SMOTHERED WITH SAUTEED MUSHTOOMS & ONIONS

TACO BAR

CHOICE OF 2 OR 3
ADD GUACAMOLE+2.5

MAHI-MAHI 18 | 22
BLACKENED CHICKEN 14 | 18

GRILLED SHRIMP 16 | 20
MARINATED STEAK 16 | 20

SANDWICHES

SERVED WITH STEAK FRIES
SUBSTITUTE SWEET POTATO FRIES OR ONION RINGS +2.5

FRESH MAINE LOBSTER SALAD 22
FRENCH DIP 18
PO' BOY (SHRIMP OR OYSTER) 16
GRILLED PORTABELLA MUSHROOM 16
(ARUGULA, ROASTED RED PEPPERS, SWISS, CHIPOTLE MAYO ON BRIOCHE)
GRILLED CHICKEN 15
ADD: CHEESE 2 | BACON 2 | AVOCADO 3
FRIED FLOUNDER 16
FRIED CHICKEN 16
CRAB CAKE 16

FRESH CATCH

(CHOOSE ONE OF EACH)

FISH

PREPARATION

SIDE

SALMON 34	GRILLED	BAKED POTATO
MAHI-MAHI 36	BARNACLE'S BLACKENED	STEAK FRIES
GROUPER 38	GRILLED BLACKENED	RICE PILAF OR BROWN RICE
TUNA 32	CAPER SAUCE	SWEET POTATO FRIES
SWORDFISH 34	BAKED	STEAMED BROCCOLI
		GARLIC MASHED POTATOES

ENTREES

CHOICE OF: STEAK FRIES, SWEET POTATO FRIES, BAKED POTATO, PASTA (PENNE OR LINGUINE), RICE PILAF, BROWN RICE, GARLIC MASHED POTATOES, STEAMED BROCCOLI

BAKED SEAFOOD COMBO 32
STUFFED FLOUNDER, BACON WRAPPED SHRIMP, SCALLOPS

SEAFOOD FRA DIAVOLO 36 | TILEFISH FRANCAISE 34

STEAMED ALASKAN KING CRAB LEGS 70

FLOUNDER (FRIED/BAKED) 28 | FRIED SHRIMP 28 | FRIED SEAFOOD PLATTER 32

SEA SCALLOPS (FRIED/BAKED) 36

GRILLED SHRIMP & MUSHROOM SKEWERS 26

PAN SAUTEED CRAB CAKES 32 | LINGUINE & CLAMS 28 | SHRIMP SCAMPI 26

LINGUINE WITH CHICKEN & SUNDRIED TOMATO CREAM SAUCE 26

14OZ. N.Y. SIRLOIN STEAK 36 | CHICKEN PARMESAN 22

SAUSAGE & BROCCOLI RABE OVER PENNE 26 | PENNE A LA VODKA 18

CHICKEN MARSALA 22 | SHRIMP WITH GARLIC & BASIL 26

HAND-CUT FILET MIGNON 8OZ. 42 | 12OZ. 56

ADD TO ANY FILET: LOBSTER TAIL 16 OR: CRAB CAKE, ½ SHRIMP SCAMPI OR ½ BAKED SCALLOPS FOR 14

FRESH MAINE LOBSTER

STEAMED 1 ¼ LB. 32 | STUFFED 1 ¼ LB. 44

STEAMED 2LB. 42 | STUFFED 2LB. 54

ON THE SIDE

STEAK FRIES 5 SM/7 LG | ONION RINGS 6 SM/8 LG

SWEET POTATO FRIES 6 SM/8 LG | COLE SLAW 5 | GARLIC MASHED POTATOES 7

SAUTEED BROCCOLI RABE 10 | STEAMED BROCCOLI 7 | SAUTEED SPINACH 10