

BARNACLE BILL'S

RESTAURANT & MARINA

SINCE 1968

STARTERS

FRESH MAINE STEAMERS 30 | BARNACLE'S HOT WINGS 14 | FRIED ZUCCHINI 12
FRIED OYSTERS 15 | OLD BAY CRAB DIP 15 | MOZZARELLA STICKS 10
MUSSELS MARINARA 16 | CHICKEN TENDERS 10 | FRIED CALAMARI 15
ROASTED CLAMS 15 | STEAMED ARTICHOKE 10 | STUFFED MUSHROOMS 12
QUESADILLA WITH PICO DE GALLO, SOUR CREAM, FRESH GUACAMOLE
CHEESE 12 | CHICKEN 14 | SHRIMP 16 | STEAK 18

RAW BAR

EAST COAST OYSTERS 1/2 DOZ 12 / DOZ 24
SHRIMP COCKTAIL 15
LITTLENECK CLAMS 1/2 DOZ 9 / DOZ 16
NAVESINK PLATTER: 3 EA 22 / 6 EA 42

SOUPS & SALADS

FRENCH ONION 7 | NEW ENGLAND CLAM CHOWDER 8 | MANHATTAN CLAM CHOWDER 8

HOUSE SM. 6 | LG. 10

ROMAINE, TOMATO,
CUCUMBER, RED ONION,
CARROT, RED CABBAGE

CAESAR SM. 7 | LG. 12

ROMAINE, CROUTONS
SHREDDED PARMESAN,
HOMEMADE DRESSING

SPINACH 14

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

CHOPPED 14

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

APPLE & WALNUT 15

ROMAINE, SLICED APPLES, CANDIED
WALNUTS, TOMATOES, BLUE CHEESE
CRUMBLES, BALSAMIC VINIAGRETTE

COBB 14

ROMAINE, TOMATOES, BACON,
SLICED AVOCADO, EGG,
CRUMBLED BLUE CHEESE

ADD: CHICKEN 5 | SHRIMP 8 | SLICED FILET MIGNON 14 | GRILLED SALMON 12

FROM THE GRILL

SERVED WITH CHIPS & PICKLE

OUR CLASSIC 10 OZ HAMBURGER 12

ADD: HOUSEMADE CHEDDAR SAUCE, AMERICAN,
PROVOLONE, MOZZARELLA, SWISS, PEPPER JACK 1.5

BACON 2 | AVOCADO 3

MUSHROOMS+ONIONS, L TOM UPON REQUEST

FOOTLONG TUBE STEAK 10

CHEESE STEAK 10

PORK ROLL & CHEESE 10

OPEN-FACED NY STRIP 16

SMOTHERED WITH SAUTEED MUSHROOMS & ONIONS

SANDWICHES & MORE

SERVED WITH STEAK FRIES

FRESH MAINE LOBSTER SALAD SANDWICH 20

FRENCH DIP 16

FRIED SOFTSHELL CRAB SANDWICH 18

PO' BOY (SHRIMP OR OYSTER) 16

GRILLED CHICKEN SANDWICH 15

ADD: CHEESE 1.5 | BACON 2 | AVOCADO 3

FRIED FLOUNDER SANDWICH 16

MAHI-MAHI FISH TACOS 16 ADD GUAC +2.5

FRIED CHICKEN SANDWICH 15

CRAB CAKE SANDWICH 16

HOUSEMADE CHICKEN SALAD WRAP 12

FRESH CATCH

(CHOOSE ONE OF EACH)

FISH	PREPARATION	SIDE
SALMON 30	GRILLED	BAKED POTATO
MAHI-MAHI 32	BARNACLE'S BLACKENED	STEAK FRIES
GROUPEL 34	GRILLED BLACKENED	RICE PILAF OR BROWN RICE
TUNA 32	CAPER SAUCE	SWEET POTATO FRIES
SWORDFISH 30	BAKED	STEAMED BROCCOLI

ENTREES

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

BAKED SEAFOOD COMBO 32

STUFFED FLOUNDER, BACON WRAPPED SHRIMP, SCALLOPS

FRESH SOFTSHELL CRABS (FRIED OR SAUTEED) 30

SEAFOOD FRA DIAVOLO 32 | TILEFISH FRANCAISE 34

FLOUNDER (FRIED OR BAKED) 25 | FRIED SHRIMP 24 | FRIED SEAFOOD PLATTER 30

SEA SCALLOPS (FRIED/BAKED/PAN SEARED) 32

GRILLED SHRIMP & MUSHROOM SKEWERS 22

PAN SAUTEED CRAB CAKES 28 | LINGUINE & CLAMS 24 | SHRIMP SCAMPI 25

LINGUINE WITH CHICKEN & SUNDRIED TOMATO CREAM SAUCE 24

14OZ. N.Y. SIRLOIN STEAK 30 | CHICKEN PARMESAN 22

SAUSAGE & BROCCOLI RABE OVER PENNE 25 | PENNE A LA VODKA 18

CHICKEN MARSALA 22 | SHRIMP WITH GARLIC & BASIL 25

HAND-CUT FILET MIGNON 8OZ. 34 | 12OZ. 48

ADD TO ANY FILET: LOBSTER TAIL 14 OR: CRAB CAKE, ½ SHRIMP SCAMPI OR ½ BAKED SCALLOPS FOR 12

FRESH MAINE LOBSTERS

STEAMED 1 ¼ LB. 26 | STUFFED 1 ¼ LB. 38

STEAMED 2LB. 36 | STUFFED 2LB. 48

ON THE SIDE

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

SWEET POTATO FRIES 6 SM/8 LG | COLE SLAW 4

SAUTEED BROCCOLI RABE 10 | STEAMED BROCCOLI 7 | SAUTEED SPINACH 8