

BARNACLE BILL'S

RESTAURANT & MARINA

SINCE 1968

STARTERS

FRESH MAINE STEAMERS 32 | BARNACLE'S HOT WINGS 15 | 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 28

SHRIMP COCKTAIL 15

LITTLENECK CLAMS 1/2 DOZ 9 / DOZ 16

NAVESINK PLATTER: 3 EA 26 / 6 EA 48

SOUPS & SALADS

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

HOUSE SM. 6 | LG. 12

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

CAESAR SM. 8 | LG. 14

ROMAINE, CROUTONS
SHREDDED PARMESAN,
HOMEMADE DRESSING

SPINACH 16

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

CHOPPED 16

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

APPLE & WALNUT 16

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

COBB 16

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

ADD: GRILLED CHICKEN 5 | GRILLED SHRIMP 8 | SLICED FILET MIGNON 16 | GRILLED SALMON 12

FROM THE GRILL

SERVED WITH CHIPS & PICKLE

OUR CLASSIC 10 OZ HAMBURGER 14

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

BACON 2 | AVOCADO 3

MUSHROOMS+ONIONS, LTOM UPON REQUEST

FOOTLONG TUBE STEAK 10

CHEESE STEAK 10

PORK ROLL & CHEESE 10

OPEN-FACED NY STRIP 18

SMOTHEREDD WITH SAUTEED MUSHTOOMS & ONIONS

SANDWICHES & MORE

SERVED WITH STEAK FRIES

SUBSTITUTE SWEET POTATO FRIES OR ONION RINGS +2.5

FRENCH DIP 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 18 ADD GUAC +2.5

FRIED CHICKEN SANDWICH 16

CRAB CAKE SANDWICH 16

HOUSEMADE CHICKEN SALAD WRAP 14

FRESH CATCH

(CHOOSE ONE OF EACH)

| FISH | PREPARATION | SIDE |
|--------------|----------------------|--------------------------|
| SALMON 32 | GRILLED | BAKED POTATO |
| MAHI-MAHI 32 | BARNACLE'S BLACKENED | STEAK FRIES |
| GROUPEL 36 | 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

SEAFOOD FRA DIAVOLO 32 | TILEFISH FRANCAISE 34

FLOUNDER (FRIED/BAKED) 26 | FRIED SHRIMP 24 | FRIED SEAFOOD PLATTER 32

SEA SCALLOPS (FRIED/BAKED) 34

GRILLED SHRIMP & MUSHROOM SKEWERS 24

PAN SAUTEED CRAB CAKES 30 | LINGUINE & CLAMS 26 | SHRIMP SCAMPI 25

LINGUINE WITH CHICKEN & SUNDRIED TOMATO CREAM SAUCE 24

14OZ. N.Y. SIRLOIN STEAK 34 | 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. 38 | 12OZ. 52

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

FRESH MAINE LOBSTERS

STEAMED 1 ¼ LB. 28 | STUFFED 1 ¼ LB. 40

STEAMED 2LB. 38 | STUFFED 2LB. 50

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

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