

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 30

SHRIMP COCKTAIL 16

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 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 VINAIGRETTE

ARUGULA 16

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

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 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

SUBSTITUTE SWEET POTATO FRIES OR ONION RINGS +2.5

FRESH MAINE LOBSTER SALAD SANDWICH 22

FRENCH DIP 18

FRIED SOFTSHELL CRAB SANDWICH 20

MAHI-MAHI FISH TACOS (2 OR 3) 16 / 20

ADD GUACAMOLE +2.5

PO' BOY (SHRIMP OR OYSTER) 16

GRILLED PORTABELLA MUSHROOM SANDWICH 16

(ARUGULA, ROASTED RED PEPPERS, SWISS, CHIPOTLE MAYO ON BRIOCHE)

GRILLED CHICKEN SANDWICH 15

ADD: CHEESE 1.5 | BACON 2 | AVOCADO 3

FRIED FLOUNDER SANDWICH 16

CRAB CAKE SANDWICH 16

FRIED CHICKEN SANDWICH 16

HOUSEMADE CHICKEN SALAD WRAP 14

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

FRESH CATCH

(CHOOSE ONE OF EACH)

FISH	PREPARATION	SIDE
SALMON 32	GRILLED	STEAK FRIES
MAHI-MAHI 32	BARNACLE'S BLACKENED	RICE PILAF OR BROWN RICE
TUNA 32	GRILLED BLACKENED	SWEET POTATO FRIES
SWORDFISH 30	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, BAKED SCALLOPS)

FRESH SOFTSHELL CRABS (FRIED OR SAUTEED) 32

FLOUNDER (FRIED OR BAKED) 26

FRIED SHRIMP 26 | FRIED SEAFOOD PLATTER 32

SEA SCALLOPS (FRIED/BAKED) 34

STEAMED ALASKAN KING CRAB LEGS 65

GRILLED SHRIMP & MUSHROOM SKEWERS 26

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

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

PENNE A LA VODKA 18

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 | GARLIC MASHED POTATOES 7 SAUTEED BROCCOLI RABE 10

STEAMED BROCCOLI 7 | SAUTEED SPINACH 10