

# 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 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, CRUMBLER 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 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 MUSHROOMS & ONIONS

## 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

## 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

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

## FRESH CATCH

(CHOOSE ONE OF EACH)

<b>FISH</b>	<b>PREPARATION</b>	<b>SIDE</b>
SALMON 34	GRILLED	STEAK FRIES
MAHI-MAHI 36	BARNACLE'S BLACKENED	RICE PILAF OR BROWN RICE
TUNA 32	GRILLED BLACKENED	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, BAKED SCALLOPS)

### **FLOUNDER (FRIED OR BAKED) 28**

**FRIED SHRIMP 28 | FRIED SEAFOOD PLATTER 32**

**SEA SCALLOPS (FRIED/BAKED) 36**

**STEAMED ALASKAN KING CRAB LEGS 70**

**GRILLED SHRIMP & MUSHROOM SKEWERS 26**

**PAN SAUTEED CRAB CAKES 32 | LINGUINE & CLAMS 26**

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

**PENNE A LA VODKA 18**

**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 LOBSTERS

**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 | STEAMED BROCCOLI 7**