

APPETIZERS

Onion Rings

Thinly sliced and lightly battered, served with a flavorful bistro sauce.
5.99

U-Peel & Eat Shrimp

Large tender shrimp, served chilled with tangy cocktail sauce and lemon.
Reg....5.50 Lg....8.50

Oysters

Only the purest prime oysters harvested from government inspected Gulf waters for quality and safety.
1/2 Doz.... 5.50 Doz....9.99

Calamari Strips

Freshly breaded in a special seasoned flour, served golden brown with a savory marinara sauce.
6.99

Drunken Clams

Little neck clams from the Gulf of Mexico, steamed in a white wine and garlic butter lemon grass broth. **Great to share!**
9.99

SALAD & QUICHE AND MORE

Soups...

New England Chowder

Rich & creamy, usually clam chowder with chopped sea clams, sometimes fish chowder..
Cup....2.99 Bowl3.99

Lobster Bisque

Creamy lobster flavor with abundance of minced meat and a hint of sherry.
Cup...3.50 Bowl...4.50

Soup & Salad Combo

Bowl of chowder and house salad
5.50
Bowl of bisque and house salad.
5.99

Salads...

Shrimp Salad

Tender baby shrimp served on crisp Boston leaf lettuce with fresh fruit, water crackers and hard-boiled egg.
7.50

Tuna Salad

Chunk light tuna, crisp lettuce, whole tomato, hard-boiled egg, fresh fruit and water crackers.
7.50

NEW Caesar Salad or Creamy Herb

Tossed.....5.50
With grilled chicken breast....7.99
with yellowfin tuna.....9.99
with grilled shrimp....8.99

Quesadillas...

NEW

All Quesadillas served with fresh fruit, topped with raspberry jalapeno sauce.

Yellowfin Tuna7.99

Lightly blackened tuna, spinach, mushrooms & pepper jack cheese.

Crab Meat7.99

Crab Meat, green onions, garlic, lime & pepper jack cheese.

Chicken.....7.99

Grilled chicken, spinach onions and pepper jack cheese.

Deep Dish Quiche

Fresh baked cheesy egg pie with different seafood, meat and vegetable fillings, served with fresh fruit (ask for today's selection).
6.50

PASTA

NEW Fettuccine...

Build your own!

Fettuccine Alfredo

Egg fettuccine noodles, tossed in a creamy Alfredo sauce..6.99
with large juicy shrimp.....8.99
with yellowfin tuna.....10.99
with grilled chicken breast.....8.50

NEW Pasta Bernardi

Shrimp & Scallops sauted in olive oil with broccoli, sundried tomatoes, garlic and lemon.
10.99

**Make your linguine an extra-special dish add mussels...3.99

Linguine

with White or Red Clam Sauce

Made with tender chopped sea clams and a light hint of garlic, sprinkled with parmesan.
8.99

* All pasta dishes are served with herb toast and house salad.

Watch our Special Board for Daily specials.

May we suggest one of Boston Cooker's favorite New England dishes!

SANDWICHES

Maine Lobster Roll

Grilled New England bun, full of mixed lobster meat, lightly seasoned, and just enough mayo to hold it together.

12.99

NEW

Crab Melt

Grilled New England bun, full of fresh Blue Crab, seasoned and topped with melted pepperjack cheese.

9.99

Shrimp or Tuna Croissant

Large sandwich croissant topped with crisp lettuce and creamy **shrimp salad** or **light tuna**.

7.99

Boston Strangler

Be careful ...A large sliced **steak** or sliced **chicken breast** sandwich with peppers and onions on a roll - enough to choke on !

7.99

Add provolone or pepperjack cheese....1.00

Chicken Sandwich

Lightly breaded and deep fried fillet of chicken breast, served with lettuce and tomato on toasted bun.

7.50

Boston Burger

Delicious and juicy half-pound Black Angus beef topped with cheese, bacon, lettuce, tomato and onion.

7.50



Fish Sandwich

Fresh Boston scrod hand-breaded, served with lettuce and tomato on toasted bun.

7.50

** All sandwiches are served with homemade potato chips .*

FRIED

Oyster Plate

Tender oysters delicately fried in a lightly seasoned batter.

9.50

Shrimp Plate

Fresh-breaded large gulf shrimp served with tangy cocktail sauce and lemon.

8.99

Fish & Chips

Tender pieces of Boston scrod, hand-breaded with a light crispy batter.

7.99

Fisherman's Platter

A true feast of shrimp, scallops, oysters, and fish fillet, freshly battered and fried to a golden brown perfection.

10.99

Clam Plate

Fresh shucked soft - shell clams (with bellies) delicately fried in a lightly seasoned batter.

10.99

Bay Scallop Plate

Tasty, tiny and delicate are three words used to describe these lightly fried favorites.

8.50

**All fried items are served with french fries and coleslaw . (Salad served in place of coleslaw add .50)*

LUNCH ENTREES

Boston Scrod

Tender fresh scrod broiled with a lightly seasoned breading.

9.99

Sirloin Tips

Tender tips sauteed with peppers and onions in a light sherry butter mixture.

8.50

★ North Atlantic Salmon

Fresh farm raised Salmon fillet **grilled** or **poached**.

8.99

Teriyaki Chicken

5 oz. skinless chicken breast marinated and grilled, served in a teriyaki sauce.

7.99

Fresh Catch

Ask your server for today's fresh catch and availability.

Market Price

★ Broiled Seafood Casserole

Sea Scallops, Shrimp, & Scrod in a casserole with sherry wine, cracker crumbs & butter.

8.99

** All lunch entrees are served with house salad, and your choice of french fries, red potatoes or rice.*

Separate checks are available on request. Please be patient - it may take a little longer.