

Before placing your order, please inform your server if any person in your party has a food allergy.

Our Featured Entrée

Du Breton Organic Doublecut Pork Chop

tamarind glaze, green beans and a goat cheese, leek and potato timbale 25.

recommended wine: 2009 Villa Pozzi Nero D'Avola Sicily 8 gl / 35 btl

Featured Dessert

Fuji Apple Crisp with caramel drizzle & vanilla ice cream 8.

\$35 Prix Fixe Menu

Includes entrée, glass of wine, soup or salad, dessert, coffee or tea

Pan Roasted Breast of Chicken with whipped potatoes, sautéed spinach and roasted garlic pan gravy

2009 Frei Brothers Chardonnay Russian River or 2008 Domaine de Piagier Cotes du Rhone

Swordfish Mediterranean, petite grilled swordfish served over sautéed vegetables and topped with herb butter

Mark West Pinot Noir Sonoma County or Villa Del Borgo Pinot Grigio Veneto

Charcrusted Beef Tournedos with rosemary-garlic duchess potatoes, grilled corn and roasted shallot bordelaise

2008 William Hill Cabernet Sauvignon or Penfolds Cabernet Shiraz Rawson's Retreat

Pan Seared Haddock Cioppino with clams, mussels, scallops and shrimp in garlic tomato broth with aromatic fennel pollen

2009 Foxglove Chardonnay Central Coast or 2007 Rocca delle Macie Chianti Classico

Pan Seared Haddock Cioppino with clams, mussels, scallops and shrimp in garlic tomato broth with aromatic fennel pollen

2009 Pascual Toso Malbec Mendoza or Penfolds Merlot Rawson's Retreat

Cinamom Bread Pudding with creme anglaise or Ice Cream Puff with fudge sauce

Choose an appetizer for an additional \$9.50

Pan Seared Diver Scallop with yuzu, ginger vinaigrette & baby bok choy

Shrimp Brushetta with garlic, tomato concassée & fresh basil chiffonade

Grilled Smoked Duck Breast with tuscan kale and tamarind chutney

All of the above items are available à la carte

Join us every Sunday for our
Sunday Afternoon Dinner Special

Your choice of Prime Rib, Grilled Pork Chop
or Roast Breast of Turkey

served with garlic mashed potatoes and vegetable medley

19.95 per person includes entrée, soup or salad, dessert and coffee or tea

children's portions available at 10.95

Served every Sunday until 4:00 pm

First Course

Hot Soups

Chef's Daily Soup 5
New England Clam Chowder 6
Old Fashioned Lobster Stew 7
French Onion Soup Gratinée 6

Chilled Seafood

Gulf Shrimp Cocktail 11
Oysters on the Half Shell 9
Cherrystones on the Half Shell 9
Smoked Salmon Napoleon 10
Fried wontons, red onion & caperberries

Hot Appetizers

Baked Clams Casino with seasoned crumbs, maître d' butter & bacon 10
Oysters Rockefeller, topped with spinach, feta & cheddar cheese 10
Escargots Forestier with wild mushrooms and madeira demi 10
Pan Seared Crab Cake, spicy mango coulis, pineapple salsa & micro cilantro 12
Butternut Squash Ravioli, crater lake blue cheese, fresh sage & walnut dust 10
Grilled Flatbread di Parma, Roma tomatoes, prosciutto, mozzarella and fresh basil 12

Greek Specialties

Spanakopita, spinach & feta cheese baked in phyllo dough 7
Dolmathes, ground lamb, onions and rice rolled in grape leaves 7
Hummus, tsatsiki and eggplant caviar with warm pita bread 7
Mezze Platter, spanakopita, tsaganaki canapes, hummus, baba ghanoush stuffed grapeleaves, feta cheese and marinated Kalamata olives 18

Appetizer Platters

Seafood Platter with cocktail shrimp, crab claws, clams casino oysters rockefeller, crabcakes and scallops wrapped in prosciutto 18
Barker Raw Bar includes half a lobster, alaskan king crab leg, crab claws and jumbo cocktail shrimp with oysters & clams on the half shell served with mignonette and cocktail sauce 28

Salads

Caeser, romaine lettuce, shaved parmesan cheese and anchovies 8
Pressed Baby Arugula with candied walnuts, strawberries and balsamic glaze 8
Greek Country Salad with tomatoes, cucumbers, bell peppers, red onion marinated kalamata olives and feta cheese 8
Bouquet of Baby Greens with warm soft ripened goat cheese sun dried tomatoes and aged trebiano grape must 10

Main Course

Atlantic Salmon Filet with fingerling potatoes, artichoke hearts and saffron tomato fumet steamed inside fata paper 18

Pan Seared Scallops with yuzu glaze, ginger vinaigrette baby bok choy and forbidden black rice 20

Jumbo Gulf Shrimp sautéed in garlic oil with tomato concassée and fresh basil chiffonade over linguine 23

Seafood Medley of lobster, shrimp & scallops with artichoke hearts in a white wine cream sauce over spinach tagliatelle 25

Veal Piccata, sautéed medallions of veal, mushrooms, artichoke hearts & capers with baked mac and cheese linguine 28

Grilled Rack of Lamb, fig-chipotle barbeque sauce with a navy bean, sun dried tomato and goat cheese cassoulet 29

Steaks and Chops

Served with seasonal vegetables, choice of side dish and sauce

Grilled Lamb Chop 29

Grilled Veal Chop 28

Charbroiled Filet Mignon 30

Black Angus N.Y. Sirloin Strip 30

Side dishes:

baked potato, baked stuffed potato
garlic mashed, pomme frites
sautéed spinach, grilled asparagus
buttery rice pilaf

Sauces:

Lamb: mint sauce or mint jelly
Veal: roasted shallot bordelaise
Beef: brandy peppercorn,
béarnaise, or mushroom

For the best of both worlds enjoy a Petite Filet Mignon with:

Stuffed Shrimp 38 Half a Lobster 39 Swordfish 42 Seafood Casserole 45

The Barker's Signature Swordfish

Our Famous Center Cut Swordfish with seasonal vegetables 30

served broiled, cajun or grilled with choice of side dish

Petite Grilled Swordfish with yuzu jam, caramelized onions, savory rice & grilled asparagus 20

Fresh Caught Local Lobster

The following entrées are served with seasonal vegetables and choice of side dish

Seafood Casserole, half a lobster, shrimp & scallops in our own seafood stuffing of ritz crackers, sherry and butter 29

Lobster Casserole, a whole fresh shelled lobster in buttery cracker stuffing 35

Baked Stuffed Select Lobster with shrimp & scallops in buttery ritz cracker stuffing served with drawn butter 38

Steamed Select Lobster served with drawn butter 35