

Food and Wine Pairing Menu for \$30.00  
Available every Tuesday, Wednesday and Thursday

**Pan Roasted Breast of Chicken**

with whipped potatoes, sautéed spinach and roasted garlic pan gravy

*2006 Sonoma-Cutrer Chardonnay Russian River Ranches*

Or

*2007 M. Chapoutier Côtes du Rhône*

**Swordfish Mediterranean**

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

*2007 Argyle Pinot Noir Willamette Valley*

Or

*2009 Kim Crawford Sauvignon Blanc Marlborough*

**Charcrusted Beef Tournedos**

with oven roasted acorn squash dauphine style potato  
and roasted shallot bordelaise sauce

*2006 Silver Palm Cabernet Sauvignon*

or

*2007 Pascual Toso Malbec Mendoza*

**Butternut Squash Ravioli**

with crater lake blue cheese, fresh sage & walnut dust

*2005 Santa Margherita Pinot Grigio, Valdadice*

or

*2007 Cuvaision Chardonnay Napa Valley*

**\$40 Prix Fixe Menu**

Available every Friday, Saturday and Sunday

First Course

**Pan Seared Diver Scallop**

with yuzu, ginger vinaigrette & baby bok choy

*2009 Kim Crawford Sauvignon Blanc Marlborough*

**Shrimp Brushetta**

with garlic, tomato concassée & fresh basil chiffonade

*2005 Santa Margherita Pinot Grigio Valdadice*

**Grilled Smoked Duck Breast**

with tuscan kale and tamarind chutney

*2007 Loosen Brothers Riesling Mosel-Saar-Ruwer*

Second Course

Soup of the day or House Salad

Third Course

**Pan Roasted Breast of Chicken**

with whipped potatoes sautéed spinach  
and roasted garlic pan gravy

*2006 Sonoma Cutrer Chardonnay Russian River Ranches*

**Swordfish Mediterranean,**

petite grilled swordfish served over a medley of  
sautéed vegetables and topped with herb butter

*Argyle Pinot Noir Willamette Valley 2006*

**Charcrusted Beef Tournedos**

with oven roasted acorn squash dauphine style potato  
and roasted shallot bordelaise sauce

*2006 Catena Zapata Cabernet Sauvignon*

**Butternut Squash Ravioli**

with crater lake blue cheese, sage & walnut dust

*2007 Cuvaision Chardonnay Napa Valley*

Dessert

Flourless Chocolate Cake with Milk Chocolate Glaze & Chambord Cream  
Fuji Apple Crisp Tart with Vanilla Ice Cream and Caramel Sauce

## 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** with caramelized onions, chopped walnuts, apples goat cheese and balsamic drizzle 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 18**  
spanakopita, tsaganaki canapés, hummus, baba ghanoush, stuffed grapeleaves, feta cheese and marinated Kalamata olives.

## Appetizer Platters

**Seafood Platter 18**  
cocktail shrimp, crab claws, clams casino, oyster rockefeller, crabcakes and scallops wrapped in prosciutto  
**Barker Raw Bar 28**  
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

## Salads

**Caesar**, romaine lettuce, shaved parmesan cheese and anchovies 8  
**Little Gem Lettuce** with liquid gold elixir dressing 8  
**Greek Country Salad 8**  
with tomatoes, cucumbers, bell peppers, red onion marinated Kalamata olives and feta cheese  
**Bouquet of Baby Greens 10**  
with warm soft ripened goat cheese sun dried tomatoes and aged trebiano grape must

## Main Course

**Grilled Smoked Duck Breast 20**  
with braised tuscan kale, duck confit ravioli and tamarind chutney  
**Zahtar Encrusted Haddock 20**  
with eggplant caviar tapanade romesco sauce and savory rice  
**Atlantic Salmon Filet 18**  
with fingerling potatoes, artichoke hearts and saffron tomato fumet steamed inside fata paper  
**Pan Seared Scallops 20**  
with yuzu glaze, ginger vinaigrette baby bok choy and forbidden black rice  
**Jumbo Gulf Shrimp 23**  
sautéed in garlic oil with tomato concassée and fresh basil chiffonade over linguine  
**Seafood Medley 25**  
of lobster, shrimp & scallops with artichokes hearts in a white wine cream sauce over spinach tagliatelle

### **Veal Picatta 28**

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

## **Steaks and Chops**

All steaks and chops served with seasonal vegetables, choice of side dish and sauce

	<u>Side dishes:</u>	<u>Recommended Sauces:</u>
<b>Rack of Lamb 30</b>	Baked Potato	Lamb: mint jelly or
<b>Grilled Lamb Chops 28</b>	Baked stuffed	Barker special mint sauce
<b>Veal Chop 28</b>	Garlic mashed	Roast shallot bordelaise
<b>Charbroiled Filet Mignon 30</b>	Pomme frites	Béarnaise
	Sautéed spinach	Brandy peppercorn or
<b>Black Angus N.Y. Sirloin Strip 30</b>	Grilled asparagus	Mushroom

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

**Stuffed Shrimp 40    Swordfish 40    Half a Lobster 44    Seafood Casserole 46**

### **The Barker's Signature Swordfish**

Our Famous Center Cut Swordfish with seasonal vegetables 29  
Served broiled, cajun or grilled with choice of side dish

#### **Petite Grilled Swordfish 19**

with yuzu jam, caramelized onions, savory rice and grilled asparagus

### **Fresh Caught Local Lobster**

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

#### **Seafood Casserole 29**

lobster, shrimp & scallops in our own seafood stuffing of ritz crackers, sherry and butter

#### **Lobster Casserole 35**

a whole fresh shelled lobster in seafood stuffing

#### **Baked Stuffed Select Lobster 38**

Stuffed with shrimp & scallops in seafood stuffing served with drawn butter