

Eli's Pub Menu

Homemade Soups

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

Chilled Seafood

- Gulf Shrimp Cocktail** 11
Cherrystones on the half shell 10
Oysters on the half shell 12

Hot Appetizers

- HUJ! GmY Mussels** 11
Coconut milk, green onions, fresh cilantro and sweet chili sauce
- Crab Cake Duo** 12
Two pan seared crab cakes with chipotle - corn aioli
- Grilled Flatbread di Parma** 12
Roma tomatoes, prosciutto, mozzarella and fresh basil
- Butternut Squash Ravioli** 10
Crater lake blue cheese, sage & walnut dust
- Baked Clams Casino** 11
- Baked Oysters Rockefeller** 12

Appetizer Platters

- Assorted Seafood Platter** 24
Jumbo cocktail shrimp, crab claws, clams casino, oysters rockefeller, crabcakes and scallops wrapped in prosciutto
- Barker Raw Bar** 29
Half a lobster, alaskan king crab leg and jumbo shrimp with clams & oysters on the half shell, mignonette and cocktail sauce

Super Salads

- Caesar Salad** 9
Romaine lettuce, shaved parmesan & anchovies
- Pressed Baby Arugula** 10
Candied walnuts, strawberries and balsamic glaze
- Bouquet of Baby Greens** 11
Warm soft ripened goat cheese sundried tomatoes & aged trebiano grape must
- Land and Sea Caesar Salad** 13.95
Our large caesar salad topped with grilled chicken and shrimp
- 5j UMXc Steak Salad** 17.95
Sliced flat iron steak over mesclun greens with avocado, sweet corn, black beans and cilantro-lime dressing

consumption of raw or undercooked shellfish, meat or eggs may increase the risk of food borne illness

Greek Specialties

- Spanakopita** 9
Spinach and feta cheese in phyllo dough
- Dolmathes** 9
Grape leaves stuffed with lamb and rice
- Three Spreads with Pita Chips** 9
Hummus, tsatsiki & eggplant caviar
- Greek Country Salad** 10
Ripe tomatoes, cucumbers, bell peppers, red onion, feta cheese and Kalamata olives
- Moussaka** 13.95
Our Grandmother's Recipe
Layers of eggplant, ground lamb and béchamel sauce, served with a greek salad

Barker Burgers

All our Burgers are
1/2 Pound USDA Prime

- Cheese Burger** 10
Cheddar cheese and crispy pomme frites
- Bacon Cheese Burger** 10.50
Cheddar cheese and pomme frites topped with crispy bacon
- 66E `Df]a Y Burger** 13.95
Chipotle-lime barbeque sauce, sauteed onions and blue marble jack cheese on a buttery croissant bun

Pub Entrées

- Barker's Fresh Pub Swordfish** 19.
Served broiled, cajun or grilled with herb butter
- Baby Back Ribs** 14.50
Fingerling potatoes and homemade cole slaw
- Grilled Flat Iron Steak** 17.95
Pomme frites and balsamic demi
- Grilled Chicken Risotto** 13.50
Marinated sliced breast of chicken served over butternut squash risotto with asparagus
- Grilled Marinated Duck Breast** 15.50
Tamarind chutney and wild rice
- Citrus Baked Salmon** 14.95
Served over sautéed peppers, sun dried tomatoes, eggplant, artichokes and garlic
- Shrimp and Scallop Primavera** 15.50
Shrimp & scallops, fresh pesto and vegetables in a light cream sauce with linguini