

# Starters

## Soups

Onion Soup Gratinée | 9.5  
parmesan crouton and cheddar cheese

New England Clam Chowder | 8.5  
light, creamy and full of  
clams and potatoes

Old Fashioned Lobster Stew | 9.5  
thick and rich with cream,  
sherry and fresh lobster meat

## Salads

Caesar | 7. large | 11.  
crisp romaine, shaved parmesan,  
anchovies & homemade dressing

Baby Arugula | 8. large | 12.  
sweet grape tomatoes, crumbled goat cheese,  
candied pecans, sherry vinaigrette

Garden Salad | 6. large 10.  
crisp romaine, shredded carrots,  
grape tomatoes and balsamic vinaigrette

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## Mezze

A selection of mediterranean small plates meant for sharing

Spanakopita, spinach & feta cheese baked between layers of buttery phyllo dough | 10.

Dolmathes, grape leaves filled with ground lamb, onions and rice with yogurt and warm pita | 10.

Mezze Plate, roasted red pepper hummus, Kalamata olives, feta cheese, grape tomatoes  
cucumber sticks, marinated artichoke hearts and warm pita bread | 15.

Barker Greek Salad, crisp romaine, grape tomatoes, cucumbers, bell peppers, red onion,  
Kalamata olives and feta cheese tossed with our own greek dressing | 8. large | 14.

Caprese Salad, sliced beefsteak tomatoes, fresh mozzarella, pan fried eggplant, sherry vinaigrette,  
balsamic glaze and fresh basil | 7. large | 12.

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## Fresh Seafood

Gulf Shrimp Cocktail, four colossal shrimp with our homemade sauce | 14.

Oysters on the Half Shell, six local oysters | 14.

Cherrystones on the Half Shell, six local cherrystones | 10.

Barker Raw Bar, cocktail shrimp, oysters and cherrystones on the half shell | 22.

Barker Raw Bar plus half a chilled lobster | 32.

all freshly opened shellfish served on crushed ice with mignonette, cocktail sauce and horseradish

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Clams Casino, six cherrystones baked with seasoned crumbs, maître d' butter and bacon | 14.

Oysters Rockefeller, six oysters topped with spinach, feta and cheddar cheese | 16.

Maryland Style Crab Cake with old bay ailoi, baby arugula & sherry vinaigrette | 14.

## Specialty Swordfish

Our Famous 16oz. Center Cut Swordfish | 48.

Barker Pub Swordfish | 28.

served broiled, cajun or grilled with your choice of two side dishes

Za'atar Spiced Swordfish, grilled with za'atar herb blend and extra virgin olive oil, topped with tomato garlic coriander sauce and served with pesto risotto and grilled asparagus | 28.

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Chicken Milanese, pan fried boneless breast of chicken, parmesan panko breading, rosemary lemon demi, arugula, garlic mashed potatoes and grilled asparagus | 28.

Sautéed Chicken Mediterranean, roma tomatoes, spinach, Kalamata olives, feta cheese, white wine, fresh oregano and hand cut linguine | 25.

Pan Seared Atlantic Salmon, tomato, garlic coriander sauce and spinach rice pilaf | 26.

Oven Roasted Cod, topped with artichoke pesto & herbed panko, tomato-zucchini risotto and lemon caper beurre blanc | 25.

Seared Scallops with butternut squash risotto, spinach and maple balsamic glaze | 35.

Seafood Picatta, shrimp, swordfish, scallops and half a lobster in a light lemon-caper white wine sauce with roma tomatoes and fresh hand cut linguine | 38.

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## Steaks

The following selections are served with your choice of sides and sauce

Certified Black Angus 12 oz. New York Strip Steak | 46.

Center Cut 12 oz. Filet Mignon | 54.

Center Cut 8 oz. Filet Mignon | 44.

Barker Surf and Turf,  
Petite Filet Mignon and Swordfish | 58.

SAUCES: brandy peppercorn, béarnaise, or rosemary-cabernet demi

Sides: baked or baked stuffed potato, garlic mashed, rice pilaf, spinach, butternut squash or grilled asparagus

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## Fresh Caught Local Lobster

Select Baked Stuffed Lobster with shrimp & scallops  
in buttery ritz cracker stuffing served with drawn butter | 55.

Steamed Select Lobster served with drawn butter | 48.

Lobster Casserole, only fresh shelled lobster in buttery ritz cracker stuffing | 47.

Seafood Casserole, lobster, shrimp & scallops topped with our buttery ritz cracker stuffing | 42.