

Homemade Soups

Barker Clam Chowder | 7.5

Creamy Lobster Stew | 8.5

Onion Soup Gratinée | 8.5

Mezze

A selection of mediterranean small plates meant for sharing

Spanakopita | 10.

Spinach and feta cheese in phyllo dough

Dolmathes | 10.

Grape leaves stuffed with lamb and rice

Three Mezze Dips | 10.

Hummus, tsatsiki & eggplant spread with pita chips

Caprese Salad | 12. half order | 7.

sliced tomatoes, fresh mozzarella, pan fried eggplant, basil vinaigrette and balsamic glaze

Shepherd's Salad | 12. large: | 16.

Tomatoes, cucumbers, bell peppers, red onion, kalamata olives, cubed feta and housemade dressing

Seafood Appetizers

Gulf Shrimp Cocktail | 14.

Cherrystones on the half shell | 10.

Oysters on the half shell | 14.

Barker Raw Bar | 22.

Cocktail shrimp, oysters and cherrystones on the half shell served on crushed ice with horseradish and cocktail sauce

Barker Raw Bar plus Half a Lobster | 32.

Clams Casino | 14.

Seasoned crumbs, maître d'butter and bacon

Oysters Rockefeller | 16.

Topped with spinach, feta and cheddar cheeses

Maryland Style Crab Cakes | 14.

Saffron-tomato jam, arugula & sherry vinaigrette

Super Salads

Baby Greens | 5.5 large: | 9.

Tomatoes, scallions, carrots and basil vinaigrette

Classic Caesar | 6.5 large: | 10.

Crisp romaine, shaved parmesan & anchovies

Baby Arugula | 7.5 large: | 11.

Sweet grape tomatoes, crumbled goat cheese, candied pecans, balsamic & sherry vinaigrette

Barker Greek Salad | 8. large: | 12.

Romaine lettuce, tomatoes, scallions, Kalamata olives cucumbers, grated feta cheese & housemade dressing

Entrée Salads

Build your own Entrée Salad

Choose any large salad and add your choice of the following proteins:

Grilled Marinated Chicken Breast | 8.5

Seasoned Salmon Filet | 9.5

Marinated Beef Tips | 12.

Three Grilled Colossal Shrimp | 11.

Petite Swordfish | 16.

Barker Burgers

All our Burgers are 1/2 Pound

USDA Prime Black Angus

served with lettuce, onion, tomato, pickles and beer battered sidewinder fries

Hamburger | 13. **Cheeseburger** | 14.

Bacon Cheese Burger | 15.

Pub Entrées

Barker's Fresh Pub Swordfish | 24.

Broiled, cajun or grilled with garlic herb butter with rice pilaf and fresh green beans

Baby Back Ribs | 22.

House made barbeque sauce and cole slaw with roasted fingerling potatoes

Grilled Marinated Beef Tips | 23.

Tenderloin and sirloin tips, house made barbeque sauce, garlic mashed potatoes and fresh green beans

Pan Seared Chicken | 22.

Sautéed breast of chicken, mashed potatoes, spinach and roasted garlic jus

Herb Crusted Haddock | 25.

Lemon caper beurre blanc, rice pilaf and fresh green beans

Seafood Picatta | 28.

Shrimp, swordfish and scallops in a light white wine sauce with lemon, capers and sundried tomatoes over fresh hand cut linguine