

Barker Tavern Take-Out Menu

Hours of Operation:

Thursday through Saturday: 4:00pm until 8:00pm

Sunday: 2:00pm until 8:00pm

Starters

- New England Clam Chowder** | 8.5
light, creamy and full of clams and potatoes
- Old Fashioned Lobster Stew** | 9.5
thick & rich with cream, sherry and fresh lobster meat
- Gulf Shrimp Cocktail**, four colossal shrimp with our homemade sauce | 14.
- 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.
- Maryland Style Crab Cake** with old bay ailoi, baby arugula & sherry vinaigrette | 14.
- 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.

Salads

- Garden Salad** | 6. large: | 10.
Romaine, tomatoes, carrots and balsamic vinaigrette
- Classic Caesar** | 7. large: | 11.
Crisp romaine, shaved parmesan & anchovies
- Baby Arugula** | 8. large: | 12.
Sweet grape tomatoes, crumbled goat cheese, candied pecans & sherry vinaigrette
- Barker Greek Salad** | 9. large: | 13.
Romaine, tomatoes, bell peppers, cucumbers, feta, Kalamata olives, red onion & house dressing

Entrée Salads

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

- Grilled Marinated Chicken Breast** | 8.5
- Pan Seared Salmon Filet** | 11.
- Four Colossal Grilled Shrimp** | 14.
- Grilled Marinated Flat Iron Steak** | 15.

Barker Burgers

All our Burgers are 1/2 Pound USDA Prime Certified Black Angus served with fries

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

Bacon Cheeseburger | 15.

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

Entrées

- Chicken Milanese** | 28.
pan fried boneless breast of chicken, parmesan breading, rosemary - lemon demi, garlic mashed potatoes, grilled asparagus and fresh arugula
- Chicken Mediterranean** | 26.
roma tomatoes, spinach, Kalamata olives, Feta cheese, white wine and fresh oregano
- Oven Roasted Cod Loin** | 25.
herb crust, artichoke pesto and tomato-zucchini risotto with lemon butter sauce

Our Signature

16oz Center Cut Swordfish | 48.

Barker's Fresh Pub Swordfish | 28.

served broiled, cajun or grilled with garlic herb butter includes your choice of two sides

- Pub Seafood Picatta** | 28.
Shrimp, swordfish and scallops in a light white wine sauce with lemon, capers and grape tomatoes over fresh hand cut linguine
- Pan Seared Scallops** | 35.
Butternut squash risotto, fresh spinach and maple balsamic glaze
- Seafood Casserole** | 42.
lobster, shrimp & scallops topped with our buttery ritz cracker stuffing with whipped potatoes and asparagus
- Baby Back Ribs** | 25.
french fried potatoes with housemade barbeque sauce and fresh cole slaw
- Grilled Marinated Beef Tenderloin Tips** | 26.
garlic mashed potatoes and grilled asparagus
- Black Angus 12 oz. New York Strip Steak** | 46.
garlic mashed potatoes and grilled asparagus
- Center Cut 10 oz. Filet Mignon** | 48.
garlic mashed potatoes and grilled asparagus

Sauces:

brandy peppercorn, béarnaise, or rosemary-cabernet demi

Sides:

baked or baked stuffed potato, garlic mashed, rice pilaf, sautéed spinach, asparagus or butternut squash

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