

SEAFOOD ENTREES

CIOPPINO	56
lobster, clams, mussels, shrimp, and calamari, served with garlic bread. choice of spicy red tomato sauce or white sauce	
COCONUT CRUSTED SEABASS	38
panko crusted baked seabass topped and garnished with banana and rum sauce	
SEARED BRANZINO	36
pan seared filet with butter lemon white wine sauce, garnished with crab meat	
GRILLED SALMON	32
baked salmon topped with a stone ground mustard honey glaze served with grilled asparagus	
RED SNAPPER	34
pan seared filet in a lemon garlic sauce and broccoli	
GRILLED SWORDFISH	36
thick cut swordfish steak grilled and topped with checca sauce (chopped tomato, garlic, fresh basil) served with sautéed spinach	
FISH AND CHIPS	22
east coast style beer battered white fish served with boston potato chips	
CALAMARI AND SHRIMP	28
fried shrimp and calamari combo served with hand cut steak fries	
SHRIMP LIVORNESE	32
sautéed shrimp and cherry tomatoes in a white wine garlic sauce served in a bed of sautéed spinach with roasted potato	

BOSTON'S SPECIALTIES

PAPPARDELLE SEABASS	42
Chilean seabass and shrimp cooked in a white wine cream sauce served over pappardelle pasta	
LOBSTER LINGUINI	45
lobster served with linguini tossed in a spicy marinara	
PENNE SHRIMP	26
grilled shrimp, chopped tomato in a pink vodka sauce	
LINGUINI WITH CLAMS	27
manila clams in a white wine garlic sauce or tomato sauce	
LOBSTER RAVIOLI	30
lobster stuffed pasta tossed with asparagus in a white wine champagne sauce topped with grilled shrimp	
FETTUCINI ALFREDO	17
traditional Italian alfredo, add chicken or shrimp for an extra charge	

KIDS MENU - \$10

PENNE AND MEATBALLS	CHEESE PIZZA
FISH AND CHIPS	KID'S SHRIMP BASKET
CHICKEN FINGERS AND FRIES	PENNE
MAC AND CHEESE	butter, marinara, or alfredo

SANDWICHES

GRILLED SALMON SANDWICH	24
grilled salmon, tomato, red onion, mixed greens tossed in a lemon vinaigrette served on a brioche bun	
CRAB CAKE SANDWICH	22
pan fried crab cakes, heirloom tomatoes, frieze, arugula, red onion, with a sriracha mayo on a brioche bun	
LOBSTER ROLL	25
soft brioche roll stuffed with shredded fresh lobster tossed in a light cream sauce	
BUFFALO CHICKEN SANDWICH	18
breaded deep fried chicken cutlet topped with buffalo sauce and coleslaw served on a brioche bun	
GRILLED CHICKEN SANDWICH	15
grilled chicken on a brioche bun with lettuce, tomato, onion, and lemon aioli	
CHEESEBURGER	14
classic beef burger with lettuce, tomato, onion, on a brioche bun	

DESSERT

BOSTON'S FAMOUS PISTACHIO CHEESECAKE ICE CREAM	11
NEW YORK CHEESECAKE	10
*make it a Boston's! we add fresh mixed berries, chocolate sauce, raspberry coulis for an additional \$3	
CANNOLI	10
CARROT CAKE	14
FIVE LAYER CHOCOLATE CAKE	14
BOSTON CREAM PIE	13
CREME BRULEE	11
KEY LIME PIE	12
TIRAMISU	13
SPUMONI ICE CREAM	11
ITALIAN LEMON CREME CAKE	13

BEVERAGES

HOT TEA	3
COFFEE	3
ESPRESSO	3.5
CAPPUCCINO/LATTE	6

CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESSES

BOSTON'S FISH HOUSE AND BAR



SOUPS AND SALADS

LOBSTER BISQUE	8/10
rich cream based soup topped with lobster chunks	
BOSTON'S CLAM CHOWDER	7/9
traditional cream clam chowder	
BOSTON'S CHOPPED SALAD	25
crab meat, lobster, shrimp, diced tomato, cucumber, and red onion, tossed with iceberg lettuce and a creamy lemon vinaigrette topped with shaved carrots	
OCTOPUS SALAD	18
grilled octopus, arugula, tomato, in olive oil and lemon	
MEDITERRANEAN GREEK SALAD	15
romaine, kalamata olives, cucumber, tomato, feta, red onion, and topped with a red wine vinaigrette	
WALDORF SALAD	14
crisp greens, granny smith apples and bleu cheese, tossed with house made balsamic dressing and topped with caramelized pecans	
CAESAR SALAD	14
romaine tossed in house made traditional cream Caesar dressing, shaved parmesan cheese, croutons	
SIDE SALAD	9
mixed greens with your choice of dressing	
SEARED AHI TUNA SALAD	25
mixed greens, tomatoes, cucumbers, red onions, avocado, with a sesame ginger dressing	

RAW BAR

ASK YOUR SERVER FOR SELECTION OPTIONS

GRILL

INCLUDES ONE SIDE

FILET MIGNON*	46
8oz prime filet	
RIBEYE*	49
16oz prime ribeye grilled or pan seared topped with herb butter	
SURF AND TURF*	97
filet mignon with an 8oz lobster tail	
RIBEYE SURF AND TURF*	98
ribeye served with an 8oz lobster tail	

STARTERS

CLASSIC BRUSCHETTA	14
toasted garlic bread, chopped vine tomatoes tossed with basil and olive oil	
LOBSTER MAC & CHEESE	20
orecchiette pasta baked with a blend of creamy cheddar and pecorino cheeses and topped with poached lobster	
BUFFALO SHRIMP	19
jumbo breaded shrimp tossed with buffalo sauce	
SWEET CHILI CALAMARI	17
grilled, tossed in sweet chili sauce	
CRAB CAKES	20
traditional pan-fried crab cakes served with sriracha sweet chili aioli and lemon crema garnish	
SEARED SCALLOPS	20
seared scallops on top of sriracha sweet chili aioli sauce garnished to diced tomatoes	
STEAMED MUSSELS	17
traditional Italian black mussel dish steamed in white wine or spicy tomato sauce, served with garlic bread	
STEAMED CLAMS	17
manila clams steamed in white wine or spicy tomato sauce, served with garlic bread	
BAKED CLAMS OREGONATA	18
manila clams stuffed and baked with seasoned breadcrumbs	
OYSTERS ROCKEFELLER	20
oysters stuffed with creamed spinach and baked with breadcrumbs	
FRIED CALAMARI	17
crispy calamari served with marinara sauce	

SIDES

BROCCOLI	10
SAUTÉED SPINACH	10
GRILLED ASPARAGUS	10
STEAK FRIES	9
TUSCAN FRIES	10
fries tossed in shaved parmesan and fresh herbs	
BOSTON STYLE CHIPS	8
vinegar flavored home made potato chips	

