

# Starters

## Mezze

*A selection of mediterranean small plates meant for sharing*

Spanakopita, spinach & feta cheese baked between layers of buttery phyllo dough 9

Dolmathes, grape leaves filled with ground lamb, onions and rice with yogurt and warm pita 9

Three Mezze Dips, hummus, tsatsiki and roasted eggplant with homemade pita chips 9

Shepherd's Salad, tomatoes, cucumbers, bell peppers, red onion, kalamata olives and feta cheese tossed with our own greek dressing 10

Handmade Pistachio and Goat Cheese Ravioli, tossed with brown butter & fresh sage then topped with shaved parmesan and asiago cheese 10.5

Escargots, sautéed with mushrooms, leeks, prosciutto, Madeira demi and truffle oil 10.5

Maryland Style Crab Cake with saffron tomato jam, baby arugula & sherry vinaigrette 12.5

Chef's Flatbread, please ask your server for a description 12.5

Mezze Platter, spanakopita, saganaki canapes, hummus, eggplant spread, stuffed grapeleaves, and a medley of feta cheese, olives & artichoke hearts 20

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## Seafood

Gulf Shrimp Cocktail, four colossal shrimp with our homemade sauce 12

Oysters on the Half Shell 14

Cherrystones on the Half Shell 10

Barker Raw Bar, cocktail shrimp, oysters and cherrystones on the half shell 20  
served on crushed ice with mignonette and cocktail sauce

Barker Raw Bar plus half a chilled lobster 28

Clams Casino, baked with seasoned crumbs, maître d'butter and bacon 11.5

Oysters Rockefeller, topped with our own mixture of spinach, feta and cheddar cheeses 15

Seafood Platter, serves two with cocktail shrimp, clams casino, oysters rockefeller, crab cakes and scallops wrapped in prosciutto 27

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## Soups

Onion Soup Gratinée 7  
parmesan crouton and cheddar cheese

New England Clam Chowder 6  
light, creamy and full of  
clams and potatoes

Old Fashioned Lobster Stew 7  
thick and rich with cream,  
sherry and fresh lobster meat

## Salads

Caesar 5.5  
crisp romaine, shaved parmesan,  
anchovies & homemade dressing

Baby Arugula 6.5  
sweet grape tomatoes, crumbled goat cheese,  
candied pecans, balsamic & sherry vinaigrette

Baby Greens 4.5  
shredded carrots, tomatoes  
scallions & sweet basil vinaigrette

# Main Course



## Specialty Swordfish

### Za'atar Spiced Swordfish

grilled with za'atar herb blend and extra virgin olive oil, topped with tomato-saffron jam and served with cinnamon spiced wild rice and asparagus 24.

### Grilled Swordfish Mediterranean

served over sautéed bell peppers, eggplant and garlic with herb butter 24.

### Petite Swordfish

served broiled, cajun or grilled with choice of sides 24.




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Pasta Primavera, linguine, bell peppers, sun-dried tomatoes, mushrooms and artichoke hearts. Available with cream sauce, red sauce or extra virgin olive oil 18.

Chicken Scallopini, boneless breast of chicken, sautéed mushrooms, artichoke hearts, lemon & capers with dry vermouth and fresh hand cut linguine 24.

Grilled Long Island Duck Breast with cinnamon spiced wild rice, asparagus and fig-ginger port wine sauce 25.

Charbroiled Beef Tournedos, whipped butternut squash, fingerling potatoes and caramelized shallot bordelaise sauce 26.

Herb Crusted Haddock with lobster mashed potatoes, sautéed spinach and roasted red pepper coulis 25.

Pan Seared Atlantic Salmon Filet, lemon-pepper crust, sweet soy glaze and wasabi sauce with basmati rice and asparagus 26.

Shrimp Scampi, four colossal shrimp sautéed in garlic oil with tomato concassé and fresh basil chiffonade over fresh hand cut linguine 27.

Pan Seared Scallops, roasted corn and artichoke risotto with smoked bacon, and roasted red pepper beurre blanc 30.

Seafood Picatta, shrimp, swordfish, scallops and half a lobster in a light lemon-caper white wine sauce with sundried tomatoes and fresh hand cut linguine 30.

# Main Course



## Barker Signature Entrées

Our Famous 16oz. Center Cut Swordfish 39.  
served broiled, cajun or grilled with your choice of two side dishes

### Veal Picatta

sautéed mushrooms, artichoke hearts, lemon & capers  
with dry vermouth, fresh hand cut linguine and arugula 36.

### Charbroiled Rack of Lamb 39.

served with our special mint sauce and your choice of side dishes




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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 38.

Center Cut 12 oz. Filet Mignon 45.

Center Cut 8 oz. Filet Mignon 36.

Barker Surf and Turf,  
Petite Filet Mignon and Swordfish 49.

SAUCES: brandy peppercorn, béarnaise, mushroom, or shallot bordelaise

### Sides

baked or baked stuffed potato, garlic mashed, rice pilaf,  
sautéed spinach, asparagus or fresh green beans

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## Fresh Caught Local Lobster

Select Baked Stuffed Lobster with shrimp & scallops  
in buttery ritz cracker stuffing served with drawn butter 48.

Steamed Select Lobster served with drawn butter 42.

Lobster Casserole, only fresh shelled lobster in buttery ritz cracker stuffing 39.

Seafood Casserole, lobster, shrimp & scallops topped with our buttery  
ritz cracker stuffing 35.