



Appetizers

FALL RIVER FRITTERS | 10

fried golden brown portuguese stuffing, portuguese aioli

PRIME RIB EGG ROLLS | 12

shaved prime rib, provolone cheese, peppers, onions, sriracha ranch dipping sauce

BOOM BOOM SHRIMP | 15

crispy fried jumbo shrimp, spicy tunisian harissa chili garlic sauce, scallions, harissa aioli, fresh parsley

NEW BEDFORD MUSSELS | 14 GF

fresh mussels, chouriço, sautéed onions, garlic, hot pickled peppers, white wine, house made focaccia crostini

BARRETT'S NACHOS | 13

tortilla chips, monterey jack cheese, chili, lettuce, diced tomatoes, jalapeños, black olives, fresh salsa, sour cream
add guacamole | 3

SEASIDE SASHIMI | 13 GF

torched cajun dusted sashimi-style ahi tuna, seaweed salad, sliced avocado, crispy rice noodles, sesame seeds, wasabi aioli

CHARCUTERIE | 20 GF

local and imported cheeses, meats, fruits, jams, honey, olives, roasted garlic, pickles, toasted focaccia

MEDITERRANEAN CALAMARI | 13

flash fried calamari, banana and roasted red peppers, diced tomatoes, red onions, portuguese aioli

BUFFALO CHICKEN DIP | 12 GF

chicken, buffalo sauce, cream cheese, monterey jack cheese, bleu cheese, banana peppers, tortilla chips, carrots, celery

CHICKEN TENDERS | 12 GF

barrett's signature crispy chicken tenders, carrots, celery
choice of sauce: mozambique, buffalo, gold fever, bbq, garlic parmesan

BACON WRAPPED SCALLOPS | 14

sweet sea scallops, applewood bacon, citrus tarragon aioli

BEER BRINED WINGS | 13

brined in house, carrots, celery
choice of sauce: mozambique, buffalo, gold fever, bbq, garlic parmesan

JOIN THE BARRETT'S LOYALTY CLUB

Earn rewards for dining at any of our Barrett's locations. Ask your server to get started.

- 1 point for every \$1 spent
- \$10 on your birthday
- \$5 reward for every 100 points
- Double points on Mondays, Tuesdays & Wednesdays

07.11.18

Seafood on Ice

RAW OYSTERS 6 for 16 12 for 30 GF

mignonette, cocktail sauce, lemon

JUMBO SHRIMP 6 for 16 12 for 30 GF

cocktail sauce, lemon

RAW LITTLENECKS 6 for 10 12 for 19 GF

cocktail sauce, tabasco sauce

THE WATERFRONT FEAST | 65 GF

6 oysters, 6 jumbo shrimp, 6 littlenecks, 6 chilled mussels, new england lobster meat, seaweed salad

"Buck-A-Shuck"

COCKTAIL HOUR!

MONDAY – FRIDAY 4-6PM

Soups

SOUP OF THE DAY 4 CUP | 6 BOWL

oyster crackers

CLAM CHOWDER 4 CUP | 7 BOWL

oyster crackers

CHILI | 6 BOWL

hearty signature chili, monterey jack cheese, red onions, tortilla chips

Salads

HOUSE | 8 GF V

mixed greens, cucumbers, grape tomatoes, red onions, choice of dressing

CAESAR | 9 V

crisp romaine, creamy caesar dressing, house croutons, shaved parmesan cheese

COBB | 11 GF

mixed greens, diced tomatoes, roasted red peppers, sliced avocado, sliced egg, bacon, bleu cheese crumbles, ranch dressing

FRESH BERRY | 11 GF V

mixed greens, fresh strawberries, blueberries, dried cranberries, glazed walnuts, lemon poppy vinaigrette

MEDITERRANEAN | 11 GF V

mixed greens, cucumbers, diced tomatoes, red onions, roasted red peppers, imported marinated olives, feta cheese, lemon greek vinaigrette

QUINOA SUMMER SALAD | 12 GF V

fresh watermelon, quinoa, feta, pepita seeds, dried cranberries, pickled red onions, cucumbers, red & green peppers, honey lemon vinaigrette

choice of dressings: balsamic, caesar, ranch, sriracha ranch, lemon poppy vinaigrette, honey lemon vinaigrette, lemon greek vinaigrette, bleu cheese

Add the Following:

salmon 9, shrimp 8, lobster 15, steak tips 9, chicken 5, sashimi style tuna 8



Dish can be adjusted to suit vegetarian dietary needs (Tofu may replace listed protein)



Dish can be adjusted to suit vegan dietary needs (Tofu may replace listed protein)



Dish can be adjusted to suit gluten dietary needs

Entrées

served with red skin garlic mashed potatoes and chef's vegetable unless otherwise specified

SEAFOOD PAELLA FOR ONE | 24 FOR TWO | 45 GF

sautéed littlenecks, scallops, mussels, shrimp, calamari, savory saffron broth, roasted red peppers, diced tomatoes, sweet peas, white rice

NEW ENGLAND COD | 18 *A New England Classic* GF

baked cod loin, sherry, bread crumbs, melted butter

PORTUGUESE STEAK | 21 GF

house marinated flat iron steak, hot pickled peppers, chouriço, over easy fried egg, white rice, french fries, brown gravy

CHICKEN PARMESAN | 16

crispy fried italian chicken breast, melted asiago and parmesan cheese, capellini, marinara

FISH & CHIPS | 17

crispy codfish, french fries, coleslaw, tartar sauce, lemon

CHEF'S SALMON | 20 GF

ask server for details

SEAFOOD CASSEROLE | 20

shrimp, sea scallops, cod, sherry, bread crumbs, melted butter

WATERFRONT MAC N' CHEESE | 13

pipette pasta, signature asiago-parmesan blended cheese sauce, bread crumbs

lobster mac n' cheese | 27 buffalo chicken mac n' cheese | 16

BARRETT'S STEAK TIPS | 19 GF

locally butchered, bourbon teriyaki marinade
smothered peppers, onions, mushrooms | 21

SHRIMP SCAMPI | 18

jumbo shrimp, roasted garlic, tomatoes, fresh herbs, capellini, lemon white wine beurre blanc

CAPELLINI ALLE VONGOLE | 16

sweet littlenecks, garlic, herbs, tomatoes, white wine olive oil, capellini

SEA SCALLOP RISOTTO | 25 GF

pan seared sea scallops, creamy arborio risotto, tropical fire roasted corn salsa

Slow Roasted

PRIME RIB | 22

*Friday and Saturday after 4pm,
while it lasts.*

Burgers, Tacos & Sandwiches

choice of french fries or coleslaw

THE CLASSIC BURGER | 12 GF

short rib and brisket blend beef burger, lettuce, tomato, red onion, potato roll

CHEESEBURGER | 13 GF

short rib and brisket blend beef burger, choice of american or cheddar cheese, lettuce, tomato, onion, potato roll
add bacon | 2

PORTUGUESE BURGER | 15 GF

short rib and brisket blend beef burger, pickled peppers, fried egg, sazon garlic linguica aioli, lettuce, tomato, onion, portuguese muffin

BUFFALO BLEU BURGER | 15 GF

short rib and brisket blend beef burger, crumbled bleu cheese, bacon, lettuce, tomato, onion, drizzled buffalo sauce, potato roll

TROPICAL SWORDFISH TACOS | 15

grilled swordfish, cajun seasoning, iceberg lettuce, tropical fire roasted corn salsa, sriracha ranch, grilled flour tortillas

LOBSTER TACOS | 22

hard shell lobster, iceberg lettuce, citrus tarragon aioli, pepper & tomato relish, grilled flour tortillas

SPICY HARISSA CHICKEN TACOS | 13

marinated grilled chicken, iceberg lettuce, julienne cucumber, guacamole, spicy tunisian harissa chili garlic sauce, pepper & tomato relish, grilled flour tortillas

CHICKEN CAESAR WRAP | 12 GF

marinated grilled chicken, crisp romaine, caesar dressing

BUFFALO CHICKEN WRAP | 12

crispy fried chicken, buffalo sauce, sriracha ranch, crumbled bleu cheese, lettuce, tomato, diced celery

VEGETARIAN FOCACCIA MELT | 13

house-made split focaccia bread, melted swiss cheese, peppers, sliced tomatoes, baby spinach, pepper & tomato relish

Chef's Selected Sides

red bliss garlic mashed potatoes
white rice
french fries
capellini with marinara

chef's vegetables
coleslaw
seaweed salad

Bowls

TROPICAL SHRIMP | 19 GF V N

grilled marinated jumbo shrimp, tropical fire roasted corn salsa, avocado, crispy rice noodles, white rice

POKE TUNA | 17 GF V N

sashimi style ahi tuna, black and white sesame seeds, white rice, chilled lo mein, julienne vegetables, seaweed salad

CHICKEN STIR FRY | 16 GF V N

teriyaki grilled chicken, snow peas, broccoli, mixed peppers, bean sprouts, white rice, ponzu sauce

SPICY MOZAMBIQUE | 17 *Fall River's Favorite!* GF V N

sautéed jumbo shrimp, chicken tenderloins, signature mozambique sauce, white rice, french fries, banana peppers

Crispy Flatbreads

SCALLOPS & BACON | 18 GF

fresh sea scallops, crispy bacon, asiago cheese, olive oil, fresh herbs, lemon tarragon aioli, roasted garlic, marinated tomatoes

BUFFALO CHICKEN | 14 GF

roasted chicken, asiago cheese, buffalo sauce, crumbled bleu cheese, scallions

THE SHY FIG | 16 GF

shy brothers farm mozzarella curd, figs, prosciutto, fresh basil, asiago cheese, balsamic reduction, fig jam