

oceanside RESTAURANT & BAR

Fresh Raw Bar Selections

*TRADITIONAL SHRIMP COCKTAIL - \$2.50 EACH

*NATIVE LITTLENECK CLAMS - \$1.50 EACH

LOBSTER CLAW - \$2 EACH

LOBSTER TAILS - PRICED DAILY

*CHILLED SHELLFISH PLATTER - \$29

1-1/4 lb. chilled lobster, 3 oysters,
3 chilled jumbo shrimp, 4 native littlenecks

Appetizers

NEW ENGLAND CLAM CHOWDER - CUP \$4 - BOWL \$6
rich cream chowder, fresh herbs, native clams, red bliss potatoes

CALAMARI \$11

crisp calamari, garlic butter, kalamata olives, hot pepper rings, side marinara sauce

FRITTERS - \$12

six lobster, shrimp & crab fritters, served with sweet & spicy aioli

SAILOR MUSSELS - \$10

local steamed mussels, white wine, garlic, shallots

CHORIZO & CLAMS - \$12

local littlenecks & chorizo sautéed with grilled onions,
spicy marinara, grilled focaccia

SPICY WINGS - \$9

8 spicy bbq wings deep-fried, served with bleu cheese & celery

Burgers & Sandwiches

add american, cheddar, bleu cheese or bacon \$1
add grilled onions or mushrooms .75

*CLASSIC BURGER - \$9

8 oz. hereford beef, lettuce, tomato, pickle, hand-cut potato chips

*BACON BLEU BURGER - \$12

8 oz. hereford beef, caramelized onions, bleu cheese,
bacon, hand-cut potato chips

LOBSTER SLIDERS - \$18

three mini lobster salad sliders, made with 100%
shucked lobster tail, made fresh to order

CHICKEN CLUB - \$9

marinated grilled chicken, bacon, lettuce, tomato,
served on a buttery croissant, basil-lemon aioli & coleslaw

BEER BATTERED FISH TACOS - \$11

crispy beer-battered day boat cod, (house made salsa,
avocado, grilled tortilla, sour cream) & coleslaw

Salads

HOUSE - \$6

tender greens, english cucumbers
cherry tomatoes, red onions, shaved carrots,
aged balsamic dressing

CLASSIC CAESAR - \$9

crisp romaine, focaccia croutons,
aged reggiano-parmigiano, anchovies

CHOPPED - \$12

mixed greens, gorgonzola, cucumbers,
tomatoes, sunflower seeds, bacon, wonton,
creamy orange dressing

ADDITIONS TO SALAD

*grilled rib-eye - \$7 grilled chicken - \$6
grilled shrimp (6) - \$7 grilled salmon - \$7

Grilled Pizza

MEDITERRANEAN - \$12

white garlic sauce, spinach, feta,
tomato, kalamata olives

FOUR CHEESE - \$10

cheddar, mozzarella, parmesan,
monterey jack, house red sauce

BBQ CHICKEN - \$14

grilled BBQ chicken,
cheddar, mozzarella,
red onion, gorgonzola

BACON BURGER - \$13

cheddar, mozzarella, bacon,
hereford ground beef,
caramelized onion, house red sauce

VEGGIE - \$11

mushrooms, peppers, onions,
spinach, olives, red sauce & mozzarella

Entrees

SHRIMP SCAMPI - \$19

jumbo shrimp sautéed in a white wine butter sauce,
garlic, fresh herbs, penne or linguine

*PRIME RIB (KING CUT) - \$22 (fridays only)

slow-roasted for minimum 6 hours for quality & tenderness,
au jus sauce, potato & vegetable

*RIB EYE STEAK - \$22

14 oz. boneless center cut rib-eye, horseradish cream,
choice of potato & daily vegetable.

STUFFED CHICKEN - \$21

prosciutto, provolone with a mushroom marsala sauce
spinach risotto & vegetable

LINGUINE & CLAMS - \$18

fresh shucked littlenecks tossed in a garlic &
white wine clam sauce with linguine

SEAFOOD FRA DIAVLO - \$25

mussels, littlenecks, shrimp, lobster,
spicy marinara, linguine

PAN-SEARED SCALLOPS - \$19

pan-seared sea scallops, mushroom &
meyer lemon risotto, daily vegetable

FISH & CHIPS - \$11

local catch of the day, traditional beer-battered or
panko style, chips or fries, tartar & cole slaw

LOBSTER MAC 'N CHEESE - \$24

fresh shucked lobster meat, three cheese blend,
fresh parsley & penne pasta, topped with house crumbs

*GRILLED SALMON - \$18

grilled atlantic salmon, daily vegetable,
spinach risotto, lemon thyme dressing

*LAND & SEA - MARKET PRICE

8 oz. filet, mashed potato, daily vegetable,
fresh shucked lobster tail, scampi sauce

BAKED COD - \$20

fresh day boat cod, baked with lemon & white wine,
house bread crumbs, potato & daily vegetable

oceanside
RESTAURANT & BAR

Sunday Brunch

*EGGS - \$5

any style served with toast & house fries

*EGGS BENEDICT - \$8

poached with ham, house fries & hollandaise

*LOBSTER BENEDICT - \$16

poached with asparagus, lobster & hollandaise

*STEAK & EGGS - \$17

any style with a 6 oz. rib-eye, house fries & horseradish creme

BELGIUM WAFFLES - \$9

fresh fruit & cream

FRENCH TOAST - \$9

3 slices of egg-dipped bread with vermont maple or blueberry syrup

HOUSE OMELETTE - \$8

heirloom tomato & cheddar with bacon

THE VEGGIE - \$8

omelette with red pepper, tomato & spinach

add feta .75 cheddar .75

SIDES

HOME FRIES - \$4

SAUSAGE - \$5

SMOKED BACON - \$5

VIRGINIA BAKED HAM - \$5

Cocktails

SVEDKA BLOODY MARY & SHRIMP - \$9

BUILD YOUR OWN BLOODY MARY BAR

MASCHIO PROSECCO BELLINI - \$9

MASCHIO PROSECCO MIMOSA - \$9

