

Appetizers

CLAM CAKES
1/2 dozen 5.99 | dozen 10.99

STUFFIES (2) 7.99
Jumbo Quahogs stuffed with famous Boardwalk stuffing.

FRIED MOZZARELLA TRIANGLES 7.99
Served with housemade marinara.

TRUFFLE FRIES 7.99
Shoestring fries tossed in white truffle oil with parsley and fresh shredded parmesan cheese.

STUFFED MUSHROOMS 9.99
Seasoned Ritz cracker crumbs with shrimp, scallops, and crabmeat.

STEAMERS 14.99
1 lb Maine Steamers cooked in a natural broth.

FRIED CALAMARI 11.99
Lightly battered calamari rings tossed with hot peppers in a garlic sauce.

CHICKEN WINGS OR TENDERS 8.99
Plain or tossed in a sauce of your choice: barbeque, buffalo, ala mama or sticky-teriyaki.

MUSSELS GIOVANNI 14.99
1 lb of fresh mussels steamed and tossed with garlic butter, banana peppers, and whole tomatoes with garlic toast. Make it an entrée served over linguini. **19.99**

CLAM ZUPPA 14.99
Littlenecks simmered in a zesty seafood broth with chorizo served with garlic toast.
Make it a dinner served over linguini. 19.99

CRAB CAKES (2) 12.99
House specialty made with lump crabmeat and pan fried. Served with our remoulade sauce.

CLAMS CASINO 9.99
Six littlenecks stuffed with seasoned crumbs and roasted red peppers, topped with Applewood Bacon.

POTATO SKINS 8.99
Topped with cheddar jack cheese, bacon and parsley, served with sour cream.

Raw Bar

LITTLENECKS ON THE HALF SHELL* (6) 8.99

OYSTERS ON THE HALF SHELL (4) 9.99

JUMBO SHRIMP COCKTAIL 3.50 EA

NARRAGANSETT BAY PLATTER* 44.99

12 oysters, 6 littlenecks, 4 shrimp cocktail
- add a fresh cold 1/2 lobster - **12** · whole lobster - **20**

Soup + Salads

CLAM CHOWDER COMBO
Chowder with three clam cakes - cup **7.49** · bowl **9.99**

CLAM CHOWDER
(red ☺, white, or clear) - cup **3.49** · bowl **5.99**

LOBSTER BISQUE cup **4.99** · bowl **7.99**

SOUP OF THE DAY

GARDEN SALAD ☺ sm **3.49** · lg **6.99**

CAESAR SALAD 8.99

ADD: Grilled Chicken ☺ - **4** | Grilled Shrimp ☺ - **10** | Grilled Steak ☺ - **10** | Grilled Salmon ☺ - **12** | Lobster ☺ - **14**

SNAIL SALAD 12.99

Sandwiches

All sandwiches served with fries and a pickle.
Substitute Sweet Potato Fries for an additional - **1**
or Truffle Fries for an additional - **2.50**
Gluten free buns available for an additional - **2**

LOBSTER ROLL 19.99

Fresh Maine lobster meat served hot or cold on a brioche roll with french fries, coleslaw and choice of a cup of chowder or salad.

FISH SANDWICH 11.99

Fresh cod lightly battered. Served with lettuce, tomato, tartar sauce, fries and coleslaw.

FISH TACOS 16.99

Warmed soft shells filled with grilled cod, pico de gallo, shredded lettuce, cheddar jack cheese, and remoulade sauce. Served with fresh fried potato chips.

SURF & TURF BURGER 19.99

8 oz Angus burger topped with butter poached lobster pieces, remoulade, tomato and green leaf.

BOARDWALK BURGER* 12.99

8 oz Angus Burger topped with sautéed spinach, mushrooms, roasted red peppers, and mozzarella cheese.

OAKLAND BEACH BURGER* 11.99

8 oz Angus burger with lettuce, tomato, onion. Add cheese, bacon, mushrooms or sautéed peppers for - **1 EA**

MARINATED GRILLED CHICKEN SANDWICH 10.99

Topped with lettuce and tomato, served with a side of mayo. Also available Boardwalk style. **11.99**

STEAK SANDWICH* 14.99

6 oz Delmonico steak cooked to your liking. Served on a Torpedo roll. Add cheese, bacon, mushrooms or sautéed peppers for - **1 EA**

Entrées

All Entrées served with choice of soup, chowder, or salad

FISH AND CHIPS 14.99

Fresh cod lightly battered. Served with french fries and coleslaw.

BAKED SCROD 16.99

Fresh Atlantic cod fish baked in a lemon butter and sherry wine sauce dusted with seasoned Ritz cracker crumbs.
- add newburg sauce **2.99**

FRIED CLAM DINNER 21.99

Fresh Maine whole belly clams lightly breaded and fried, served with french fries and coleslaw.

BAKED SEA SCALLOPS 21.99

Fresh sea scallops baked in a lemon butter and sherry wine sauce dusted with seasoned Ritz cracker crumbs.
- add newburg sauce **2.99**

GRILLED SALMON 19.99

Served over rice pilaf with a lemon dijon sauce with a touch of garlic and tarragon. Also available Cajun style.

BAKED STUFFED SHRIMP 23.99

4 jumbo shrimp filled with a crabmeat stuffing.

BAKED SEAFOOD PLATTER 29.99

Baked scrod, 2 jumbo baked stuffed shrimp, 1 stuffie, baked scallops and lobster claws. Also available fried (additional - **5**)

BOARDWALK SEAFOOD PASTA 26.99

A generous portion of shrimp, scallops, mussels, littlenecks, and chopped clams in a red sauce served with garlic toast. add fresh lobster meat (additional - **14**)

SHRIMP SCAMPI 22.99

Sautéed shrimp in a garlic wine sauce tossed with grape tomatoes over rice pilaf or linguine. Served with garlic toast.

GRILLED SWORDFISH 24.99

10 oz fresh hand-cut grilled swordfish topped with lemon garlic butter. May also be prepared Cajun or Francese style.

LINGUINI WITH CLAMS 19.99

Fresh minced clams and littlenecks in a red or white clam sauce. Served with garlic toast.

MAHI MAHI 19.99

Grilled to perfection served over a bed of rice pilaf finished with a sweet and spicy mango salsa garnished with arugula, and toasted almond slices.

RIB EYE* 22.99

14 oz hand cut rib eye. Grilled to your liking.

FILET MIGNON* 26.99

10 oz center cut tenderloin served with a mushroom demi glaze.

CHICKEN PARMESAN 16.99

Lightly breaded boneless chicken breast with melted mozzarella cheese. Served with our house marinara sauce.

VEAL PARMESAN 19.99

Lightly breaded veal cutlet with melted mozzarella cheese. Served with our house marinara sauce.

CHICKEN MARSALA 16.99

Sautéed boneless chicken breast and mushrooms served in a sweet marsala wine sauce.

PASTA PRIMAVERA 15.99

Fresh seasoned vegetables tossed in a sherry wine garlic butter sauce. - add grilled chicken - **4** | grilled shrimp - **10**

PASTA WITH MEATBALLS (2) 12.99

Our house made meatballs and marinara sauce served with your choice of pasta.

Lobster

LOBSTER "BOMB" 27.99

Seasoned and toasted French bread bowl filled with lobster bisque and half pound of butter poached lobster pieces. Served with fresh fried potato chips.

All Entrées below served with choice of soup, chowder, or salad.

BOILED LOBSTER DINNER 24.99

1.25 lb boiled lobster served with corn on the cob and roasted red potatoes.

LOBSTER CASSEROLE 26.99

Fresh lobster pieces baked in a lemon butter wine sauce topped with seasoned Ritz cracker crumbs.

LOBSTER MAC and CHEESE 26.99

Butter poached lobster pieces tossed in a rich and creamy cheese sauce with pipette pasta then baked with seasoned Ritz cracker crumbs.

LOBSTER RAVIOLI 26.99

6 Jumbo pasta pillows filled with ricotta cheese and lobster meat tossed with pink vodka sauce. Served with poached lobster claw.

LOBSTER and STEAMER or LITTLENECK COMBO 31.99

1.25 lb boiled lobster and your choice of steamers or littlenecks served with corn on the cob and roasted red potatoes.

BAKED STUFFED LOBSTER 31.99

1.25 lb lobster stuffed with scallops, shrimp and seasoned Ritz cracker crumbs.

BOARDWALK SHORE DINNER 34.99

1.25 lb lobster served with steamers, mussels, corn on the cob, roasted red potatoes, coleslaw, slice of watermelon (seasonal), cup of chowder and a scoop of Gifford's Ice Cream.

Surf N Turf

SURF (choose one) : 2 Baked Stuffed Shrimp | Baked 1/2 Lobster 14.99
Baked Scrod 16.99 | Baked Scallops 21.99

TURF (choose one) : 10 oz Ribeye* 22.99 | 9 oz Filet Medallion 26.99

SERVED with POTATO and VEGETABLE 27.99

Sides

POTATOES

Mashed with Gravy

Baked

Roasted Red

Fries

Rice Pilaf

UP CHARGE

Loaded Baked Potato **2**

Sweet Potato Fries **1**

Onion Rings **1**

VEGETABLES

Vegetable Medley

Cole Slaw

Butternut Squash

Corn on the Cob

Green Beans Almondine

Truffle Fries **2.50**

Caesar Salad **2**

Chips **2**

For parties of 8 or more a 20% gratuity will be added. ☺ Items are available gluten free upon request. | ☺ Gluten Free | Please notify your server if you have any food allergies.
*Consumer advisory warning for raw foods: in compliance with Department of Public Health, we advise that eating raw or undercooked meat, poultry or seafood poses a risk to your health.

Executive Chef: John Bordieri