

Signature Cocktails

SUNKEN TREASURE

Malibu Coconut Rum, Midori Melon Liqueur, tropical juices, Sprite with a float of blue curacao.

HURRICANE OF '38

Jameson Irish Whiskey, muddled bourbon cherries and lime blended with ginger beer.

IT'S 5 O'CLOCK SOMEWHERE

Captain Morgan Spiced Rum and Amaretto with pineapple juice and a float of Myers's Dark Rum.

IGGY'S SUNSETTER

Kraken Black Spiced Rum with Malibu Coconut Rum, pineapple juice and orange juice, topped with hibiscus syrup.

TITO'S HANDMADE VODKA TEXAS MULE

Made with lime juice and ginger beer served in a copper mug.

BOARDWALK BLOODY MARY

Tito's Handmade Vodka with our house spicy Bloody Mary mix and a crispy bacon stirrer. Add a Jumbo Shrimp. (+4)

MARLEY'S MARGARITA

Olmecca Altos 100% Blue Agave Tequila with our sour mix.

Make it a Top Shelf with Patron Silver Tequila and Cointreau Liqueur. (+2)

SPICY MARGARITA

Ghost brand tequila, triple sec, lime juice, sour mix and house made jalapeño syrup.

OAKLAND BEACH ICED TEA

Absolut Mango Vodka and iced tea with sour mix, topped with Kraken Black Spiced Rum.

SANGRIA

A tropical blend of fresh juices, liqueurs, and wine. Available in Red, White, or Pink.

Also available by the pitcher

IG-6 FEATURED COCKTAIL

Ask your server about our featured drink special.

Fall Favorites

PUMPKIN SPICE MARTINI

Absolut Vanilia Vodka, Mother's Spiced Pumpkin Cream, shaken and poured into a martini glass, garnished with a cinnamon sugar rim.

CARAMEL APPLE MARTINI

Absolut Vodka, Sour Apple Schnapps and Butterscotch Schnapps and a splash of cranberry juice shaken and poured into a chilled martini glass.

SMASHED PUMPKIN

Shipyards Pumpkinhead Ale, Absolut Vanilia Vodka, Captain Morgan Spiced Rum, garnished with a cinnamon sugar rim.

Premium Milk Shakes - 10

WICKED GOOD COFFEE CRUNCH

(Non-Alcoholic)

Coffee ice cream, Autocrat coffee syrup, topped with Heath Bar crumbles.

CLASSIC VANILLA

Vanilla ice cream, vanilla syrup.

VERY BERRY GUMMY BEAR

Strawberry ice cream, strawberry syrup, topped with mini gummy bears.

IGGY GOES NUTS

Peanut Butter Pie ice cream, chocolate sauce, topped with banana slices (seasonal), Reese's peanut butter cup crumbles and nuts.

KITCHEN SINK COOKIE

M&M cookie dough and Cookies & Cream ice cream, topped with caramel sauce, rainbow sprinkles, mini M&M's and Oreo crumbles.

DEATH BY CHOCOLATE

Chocolate ice cream, chocolate syrup, topped with chocolate sprinkles and brownie bites.

Soda Pop

(Non-Alcoholic)

Bottled Soda 3.50

Strawberry • Grape • Cream • Lemon Lime • Birch Beer

Ginger Ale • Sarsaparilla • Iggy's Classic Root Beer

Iggy's Classic Diet Root Beer • Iggy's Classic Raspberry Lime

Classic Coca Cola Fountain Products Also Available



Watermelon and Lemon
small and large sizes available

White Wines

Glass / Bottle

WOODBIDGE HOUSE (CHARDONNAY, PINOT GRIGIO, SAUVIGNON BLANC)	9	29
BERINGER WHITE ZINFANDEL	9	29
BRANCOTT SAUVIGNON BLANC	10	33
STARLING CASTLE REISLING	9	29
WILLIAM HILL CHARDONNAY	11	37
KENDALL JACKSON CHARDONNAY	12	41
ECCO DOMANI PINOT GRIGIO	10	33
VILLA POZZI MOSCATO	9	29
SEAGLASS ROSE	10	37
SANTA MARGHERITA PINOT GRIGIO		47

Red Wines

Glass / Bottle

WOODBIDGE HOUSE (CABERNET SAUVIGNON, MERLOT)	9	29
JOSH CABERNET SAUVIGNON	11	37
J. LOHR CABERNET SAUVIGNON	12	41
MARK WEST PINOT NOIR	10	33
APOTHIC RED BLEND	10	33
GRAFFINGA MALBEC	10	33
LA CREMA PINOT NOIR		49

Sparkle & Pop

GLASS

LAMARCA PROSECCO 9

Add a float of St. Germain Elderflower, Peach Schnapps, or Chambord Liqueur (+2 each)

BOTTLE

MOET IMPERIAL 70

PERRIER JOUET BELLE EPOQUE 180

DOM PERIGNON 225

Bottled Beer

IMPORT

Amstel Light • Bass Ale • Corona • Corona Light

Heineken • Heineken Light • Michelob Ultra • Stella Artois

DOMESTIC

Angry Orchard Cider • Budweiser • Bud Light • Coors Light

Landshark Lager • Miller Lite • Miller High Life

Mike's Hard Lemonade • White Claw Seltzer

CRAFT

Grey Sail Flying Jenny Pale Ale, RI

Samuel Adams Boston Lager, MA

Draft Beer

Blue Moon Belgian White • Bud Light • Coors Light

Dogfish Head 60 Minute IPA • Guinness • Yuengling Lager

Loose Cannon • Shipyards Seasonal • Whaler's Rise

Narragansett Lager • Samuel Adams Seasonal • Wachusett Blueberry Ale

Grey Sail Captain's Daughter Imperial IPA, RI

Draft Beer Rack

THE BOARDWALK SAMPLER 10

Choose four drafts in five ounce sample glasses

TOUR OF RHODE ISLAND SAMPLER 10

Appetizers

CLAM CAKES ½ dozen 7 | dozen 14

STUFFIES (2) 8

Jumbo Quahogs stuffed with famous Boardwalk stuffing.

FRIED MOZZARELLA TRIANGLES 9

Served with house-made marinara.

TRUFFLE FRIES 10

French fries tossed in white truffle oil with parsley and fresh shredded parmesan.

STUFFED MUSHROOMS 10

Buttery Ritz cracker crumbs with shrimp, scallops, and crabmeat.

STEAMERS ◎ MKT

1 lb. Maine steamers cooked in a natural broth.

FRIED CALAMARI 12

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

CHICKEN WINGS 15 **TENDERS** 12

Plain or tossed in a sauce of your choice: barbeque, buffalo, ala mama or sticky-teriyaki.

MUSSELS GIOVANNI ◎ 16

1 lb. of fresh mussels steamed and tossed with garlic butter, banana peppers, and plum tomatoes.

*Make it an entrée served over linguini. 21

CLAM ZUPPA 16

Native littlenecks simmered in a zesty seafood broth with chorizo in a red or white clam sauce.

*Make it a dinner served over linguini. 24

CRAB CAKES (2) 18

House specialty made with jumbo lump crab meat and pan fried. Served with our remoulade sauce.

CLAMS CASINO 12

(6) littlenecks stuffed with seasoned crumbs and roasted red peppers, topped with applewood bacon.

POTATO SKINS ◎ 10

Topped with cheddar jack cheese, shredded mozzarella cheese, bacon and scallions, served with sour cream.

Raw Bar

OYSTERS ON THE HALF SHELL ◎ 3 ea.

ONE JUMBO SHRIMP COCKTAIL ◎ 4 ea.

LITTLENECKS ON THE HALF SHELL ◎ 2.50 ea.

NARRAGANSETT BAY PLATTER ◎ 65

12 Oysters, 6 Littlenecks, 4 Shrimp Cocktail

- Add ½ Lobster Cocktail MKT | Whole Lobster MKT

Soups & Salads

CLAM CHOWDER COMBO

Chowder with three clam cakes - cup 8 • bowl 11

CLAM CHOWDER

Red ◎, White, or Clear cup 4 • bowl 6

LOBSTER BISQUE cup 5 • bowl 8

SOUP OF THE DAY cup 3 • bowl 5

GARDEN SALAD ◎ 7

CAESAR SALAD ◎ 10

Add: Grilled Chicken + 6 | Grilled Shrimp + 12

Grilled Filet Medallions + 12 | Grilled Salmon + 14

Fresh Lobster Meat + 18

SNAIL SALAD ◎ 16

Sandwiches

*Gluten free buns available for and additional + 2
Fries can be substituted for an additional upcharge.*

LOBSTER ROLL 22

Fresh Maine lobster meat mixed with mayonnaise and celery served on a brioche roll with shredded lettuce. Accompanied with french fries, coleslaw and choice of a cup of chowder or salad.

HOT LOBSTER ROLL 26

Butter poached Maine lobster knuckle, tail and claw pieces served on a brioche roll with lettuce. Accompanied with french fries, coleslaw, and a choice of a cup of chowder or salad.

FISH SANDWICH 13

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

FISH TACOS 18

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

SURF & TURF BURGER 26

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

BOARDWALK BURGER* 15

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

OAKLAND BEACH BURGER* 13

8oz. Angus burger with lettuce, tomato, onion. Add cheese, bacon, mushrooms or sautéed peppers for + 1 ea.

MARINATED GRILLED CHICKEN SANDWICH 13

Topped with lettuce and tomato, served with a side of mayo. Also available Boardwalk style. 15

STEAK SANDWICH* 18

6 oz. Tender filet medallions 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 or salad.

FISH AND CHIPS 18

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

BAKED SCROD ◎ 20

Fresh Atlantic cod fish baked in a lemon butter and sherry wine sauce dusted with buttery Ritz cracker crumbs.

- Add Newburg sauce + 4

FRIED CLAM DINNER MKT

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

BAKED SEA SCALLOPS ◎ 32

Fresh sea scallops baked in a lemon butter and sherry wine sauce dusted with buttery Ritz cracker crumbs.

- Add Newburg sauce + 4

FARMED ATLANTIC SALMON ◎ 26

Seasoned and flame grilled finished with a lemon dijon sauce with a touch of garlic and tarragon. Also available cajun style.

BAKED STUFFED SHRIMP 26

(4) jumbo shrimp filled with a crabmeat stuffing.

BAKED SEAFOOD PLATTER 38

Baked scrod, (2) jumbo baked stuffed shrimp, (1) stuffie, baked scallops and lobster claws.

a fried version also available + 2

BOARDWALK SEAFOOD PASTA 32

A generous portion of shrimp, scallops, mussels, littlenecks, and chopped clams in a red sauce. - Add fresh lobster meat +18

SHRIMP SCAMPI 26

Sautéed shrimp in a sherry wine garlic butter sauce with a squeeze of lemon and grape tomatoes, served over your choice of pasta.

GRILLED SWORDFISH ◎ 28

10 oz. fresh native swordfish flame grilled steak, finished with lemon and garlic butter. May also be prepared cajun or francese style.

LINGUINI WITH CLAMS 26

Fresh minced clams and littlenecks in a red or white clam sauce.

MAHI MAHI ◎ 26

Seasoned and flame grilled finished with a sweet and spicy mango salsa garnished with toasted almond slices.

RIB EYE* ◎ 34

16 oz hand cut ribeye grilled to your liking. Add sautéed onions, mushrooms, or ala mama peppers for + 1 ea.

FILET MIGNON* ◎ 42

10 oz center cut beef tenderloin served with mushroom demi glace.

CHICKEN 21 or **VEAL** 24 **PARMESAN**

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

CHICKEN FRANCESE 21

Thinly sliced chicken breast egg battered and pan fried finished with a lemon butter and white wine sauce.

CHICKEN MARSALA 21

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

PASTA PRIMAVERA 18

Fresh seasoned vegetables tossed in a sherry wine garlic butter sauce. - Add grilled chicken + 6 | grilled shrimp + 12

PASTA WITH MEATBALLS (2) 15

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

Lobster

LOBSTER "BOMB" 34

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

BOILED LOBSTER DINNER ◎ MKT

1.25lb. or 2.5lb fresh Maine lobster served with corn on the cob and roasted red potatoes.

LOBSTER CASSEROLE ◎ 34

Butter poached lobster pieces baked with a lemon butter wine sauce topped with buttery Ritz cracker crumbs.

LOBSTER MAC and CHEESE 34

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

LOBSTER RAVIOLI 32

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 ◎ MKT

1.25lb. or 2.5lb. fresh Maine lobster and your choice of steamers or littlenecks served with corn on the cob and roasted red potatoes.

BAKED STUFFED LOBSTER MKT

1.25lb. or 2.5lb. fresh Maine lobster stuffed with scallops, shrimp and buttery Ritz cracker crumbs.

BOARDWALK SHORE DINNER ◎ MKT

1.25lb. or 2.5lb. fresh Maine 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

Served with Potato and Vegetable 36

SURF ◎ (Choose 1)

(2) Baked Stuffed Shrimp

Baked ½ Lobster

Baked Scrod 10 oz

Baked Scallops

Whole Boiled Lobster MKT

TURF ◎ (Choose 1)

10 oz Ribeye*

9 oz Filet Medallions*

10 oz Filet + 20

Sides

POTATOES

Mashed with Gravy

Baked

Roasted Red

Fries

Rice Pilaf

VEGETABLES

Vegetable Medley

Cole Slaw

Butternut Squash

Corn on the Cob

Green Beans Almondine

UPCHARGES

Loaded Baked Potato 2

Truffle Fries ◎ 4

Sweet Potato Fries 2

Caesar Salad 1.50

Onion Rings 2

Chips 2



Executive Chef: *John Bordieri* For parties of 8 or more a 20% gratuity will be added. 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.