

# 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.

# Del's Concoctions



- BOARDWALK FROZEN LEMONADE**  
Deep Eddy Lemon Vodka, Smirnoff Watermelon Vodka, Watermelon Pucker blended with Del's lemonade.
- DEL - RITA**  
Our version of the classic Margarita. Altos Tequila, triple sec mixed with Del's lemonade and a slice of fresh lemon.
- DEL'S LYNCHBURG LEMONADE**  
Jack Daniels mixed with Del's lemonade and a slice of lemon.
- DEL'S ON THE BEACH**  
Tito's Handmade Vodka, peach schnapps, orange juice, Del's lemonade, and a dash of cranberry juice.
- Also available: STRAWBERRY DAIQUIRIS, PINA COLADAS, MUDSLIDES**


# Premium Milk Shakes

- 10

- WICKED GOOD COFFEE CRUNCH**  
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

- Yacht Club Bottled Soda 4**  
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	
<b>WOODBIDGE HOUSE</b> (CHARDONNAY, PINOT GRIGIO, SAUVIGNON BLANC)	<b>9</b>	<b>29</b>
<b>BERINGER WHITE ZINFANDEL</b>	<b>9</b>	<b>29</b>
<b>KIM CRAWFORD SAUVIGNON BLANC</b>	<b>12</b>	<b>41</b>
<b>STARLING CASTLE REISLING</b>	<b>9</b>	<b>29</b>
<b>WILLIAM HILL CHARDONNAY</b>	<b>11</b>	<b>37</b>
<b>KENDALL JACKSON CHARDONNAY</b>	<b>12</b>	<b>41</b>
<b>ECCO DOMANI PINOT GRIGIO</b>	<b>10</b>	<b>33</b>
<b>VILLA POZZI MOSCATO</b>	<b>9</b>	<b>29</b>
<b>SEAGLASS ROSE</b>	<b>10</b>	<b>37</b>
<b>SANTA MARGHERITA PINOT GRIGIO</b>		<b>47</b>

# Red Wines

	Glass / Bottle	
<b>WOODBIDGE HOUSE</b> (CABERNET SAUVIGNON, MERLOT)	<b>9</b>	<b>29</b>
<b>JOSH CABERNET SAUVIGNON</b>	<b>11</b>	<b>37</b>
<b>J. LOHR CABERNET SAUVIGNON</b>	<b>12</b>	<b>41</b>
<b>MEIOMI PINOT NOIR</b>	<b>12</b>	<b>41</b>
<b>APOTHIC RED BLEND</b>	<b>10</b>	<b>33</b>
<b>GRAFFINGA MALBEC</b>	<b>10</b>	<b>33</b>
<b>LA CREMA PINOT NOIR</b>		<b>49</b>
<b>ARIEL NON-ALCOHOLIC CHARDONNAY</b>	<b>9</b>	<b>29</b>

# Sparkle & Pop

- GOOSENECK PROSECCO 9**  
Add a float of St. Germain Elderflower, Peach Schnapps, or Chambord Liqueur (+2 each)
- BOTTLE**  
*(a dozen free oysters with the purchase of a bottle of champagne)*
- 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 • O'Douls  
Mike's Hard Lemonade • White Claw Seltzer (Mango, Lime, Black Cherry)
- CRAFT**  
Grey Sail Flying Jenny Pale Ale, RI  
Samuel Adams Boston Lager, MA

# Draft Beer

- Blue Moon Belgian White • Bud Light • Coors Light  
Proclamation IPA Tendrill\* • Guinness • Yuengling Lager  
Loose Cannon • Shipyard Seasonal • Whaler's Rise\*  
Narragansett Lager\* • Samuel Adams Seasonal • Wachusett Blueberry Ale  
Grey Sail Captain's Daughter Imperial IPA\*

# 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 8 | dozen 14

**STUFFIES (2) 10**

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 12**

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

**STEAMERS** ◎ MKT

1 lb. Maine steamers cooked in a natural broth.

**FRIED CALAMARI 15**

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** ◎ 18

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

\*Make it an entrée served over linguini. **28**

**CLAM ZUPPA 18**

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

\*Make it a dinner served over linguini. **28**

**CRAB CAKES (2) 18**

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

**CLAMS CASINO 14**

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

**POTATO SKINS** ◎ 12

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\*** ◎ 70

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 + 8 | Grilled Shrimp + 14

Grilled Filet Medallions + 14 | Grilled Salmon + 16

Fresh Lobster Meat + MKT

**SNAIL SALAD** ◎ 16

## Sandwiches

*Gluten free buns available for and additional + 2*

*Fries can be substituted for an additional upcharge.*

**LOBSTER ROLL 28**

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 30**

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 15**

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 28**

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

**BOARDWALK BURGER\*** 16

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

**OAKLAND BEACH BURGER\*** 15

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

**MARINATED GRILLED CHICKEN SANDWICH 14**

Topped with lettuce and tomato, served with a side of mayo. Also available Boardwalk style. 16

**STEAK SANDWICH\*** 18

6oz. 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 22**

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

**BAKED SCROD** ◎ 24

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** ◎ 35

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 38**

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

**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** ◎ 34

10oz. 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\*** ◎ 36

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

**FILET MIGNON\*** ◎ 42

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

**CHICKEN OR VEAL PARMESAN 22 | 24**

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

**CHICKEN FRANCESE 22**

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

**CHICKEN MARSALA 22**

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

**PASTA PRIMAVERA 20**

Fresh seasoned vegetables tossed in a sherry wine garlic butter sauce. - Add grilled chicken + 8 | grilled shrimp + 14

**PASTA WITH MEATBALLS (2) 16**

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

## Lobster

**LOBSTER “BOMB” 38**

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** ◎ 36

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

**LOBSTER MAC and CHEESE 36**

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

**LOBSTER RAVIOLI 36**

(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 38**

**SURF** ◎ (Choose 1)

(2) Baked Stuffed Shrimp

Baked ½ Lobster

Baked Scrod

Baked Scallops

Whole Boiled Lobster **MKT**

**TURF** ◎ (Choose 1)

10oz Ribeye\*

9oz Filet Medallions\*

10oz 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 **3**

Truffle Fries ◎ **5**

Sweet Potato Fries **3**

Caesar Salad **2**

Onion Rings **3**

Chips **3**



Restaurateur: David Gravino

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.