

# 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**  
12 Oysters, 6 Littlenecks, 4 Shrimp Cocktail 70  
*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 an additional + 2  
Fries can be substituted for an additional upcharge.*

- LOBSTER ROLL**  
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. 28
- ☆ **HOT LOBSTER ROLL**  
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. 30

- FISH SANDWICH**  
Fresh cod lightly battered. Served with lettuce, tomato, tartar sauce, fries and coleslaw. 15
- FISH TACOS**  
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. 18
- SURF & TURF BURGER**  
8oz. Angus burger topped with butter poached lobster pieces, remoulade, tomato and green leaf. 28
- BOARDWALK BURGER\***  
8oz. Angus Burger topped with sautéed spinach, mushrooms, roasted red peppers and mozzarella cheese. 16
- OAKLAND BEACH BURGER\***  
8oz. Angus burger with lettuce, tomato, onion. 15  
*Add* cheese • bacon • mushrooms  
sautéed peppers +1 ea.
- MARINATED GRILLED CHICKEN SANDWICH**  
Topped with lettuce and tomato, served with a side of mayo. 14 Also available Boardwalk style. 16
- STEAK SANDWICH\***  
6oz. Tender filet medallions cooked to your liking. Served on a torpedo roll. 18  
*Add* cheese • bacon • mushrooms  
sautéed onions • sautéed peppers +1 ea.

# Sides

- |  |   |
|--|---|
| <b>POTATOES</b><br>Mashed with Gravy<br>Baked<br>Roasted Red<br>Fries<br>Rice Pilaf  | <b>VEGETABLES</b><br>Vegetable Medley<br>Cole Slaw<br>Butternut Squash<br>Corn on the Cob<br>Green Beans<br>Almondine |
| <b>UPCHARGES</b><br>Loaded Baked Potato 3<br>Truffle Fries 5<br>Sweet Potato Fries 3 | Caesar Salad 2<br>Onion Rings 3<br>Chips 3  |

**Restaurateur:** David Gravino  
**Executive Chef:** John Bordieri



# Appetizers

- CLAM CAKES** ½ dozen 8 | dozen 14
- STUFFIES** (2)  
Jumbo Quahogs stuffed with famous Boardwalk stuffing. 10
- FRIED MOZZARELLA TRIANGLES**  
Served with house-made marinara. 9
- TRUFFLE FRIES**  
French fries tossed in white truffle oil with parsley and fresh shredded parmesan. 10
- STUFFED MUSHROOMS**  
Buttery Ritz cracker crumbs with shrimp, scallops, and crabmeat. 12
- FRIED CALAMARI**  
Lightly battered calamari rings tossed with hot peppers in a garlic sauce. 15
- CHICKEN WINGS** 15 **TENDERS** 12  
Plain or tossed in a sauce of your choice: barbeque, buffalo, ala mama or sticky-teriyaki.

- STEAMERS**  
1lb. Maine steamers cooked in a natural broth. MKT
- MUSSELS GIOVANNI**  
1 lb. of fresh mussels steamed and tossed with onion garlic butter, banana peppers and plum tomatoes. 16  
*Make it an entrée served over linguini. 26*
- CLAM ZUPPA**  
Native littlenecks simmered in a zesty seafood broth with chorizo in a red or white clam sauce. 16  
*Make it an entrée served over linguini. 26*
- CRAB CAKES** (2)  
House specialty made with jumbo lump crab meat and pan fried. Served with our remoulade sauce. 18
- CLAMS CASINO** (6)  
Littlenecks stuffed with seasoned crumbs and roasted red peppers, topped with applewood bacon. 14

- POTATO SKINS**  
Topped with cheddar jack cheese, shredded mozzarella cheese, bacon and scallions, served with sour cream. 12

# Entrées

*All Entrées served with choice of soup or salad.*

- FISH AND CHIPS**  
Fresh cod lightly battered. Served with french fries and coleslaw. 22
- BAKED SCROD**  
Fresh Atlantic cod fish baked in a lemon butter and sherry wine sauce dusted with buttery Ritz cracker crumbs. 24  
*Add Newburg sauce +4*
- FRIED CLAM DINNER**  
Fresh Maine whole belly clams lightly breaded and fried. Served with french fries and coleslaw. MKT
- BAKED SEA SCALLOPS**  
Fresh sea scallops baked in a lemon butter and sherry wine sauce dusted with buttery Ritz cracker crumbs. 35  
*Add Newburg sauce +4*
- FARMED ATLANTIC SALMON**  
Seasoned and flame grilled finished with a lemon dijon sauce with a touch of garlic and tarragon. 26  
Also available cajun style.
- BAKED STUFFED SHRIMP** (4)  
Jumbo shrimp filled with a crabmeat stuffing. 26

☆ **BAKED SEAFOOD PLATTER**  
Baked scrod, (2) jumbo baked stuffed shrimp, (1) stuffie, baked scallops and lobster claws. 38  
*Also available fried version +2*

- BOARDWALK SEAFOOD PASTA**  
A generous portion of shrimp, scallops, mussels, littlenecks, and chopped clams in a red sauce. 38  
*Add fresh lobster meat +MKT*
- SHRIMP SCAMPI**  
Sautéed shrimp in a sherry wine garlic butter sauce with a squeeze of lemon and grape tomatoes, served over your choice of pasta. 26

# Surf 'n Turf

*Served with Potato and Vegetable 36*

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| <b>SURF</b> (Choose 1)<br>Baked Stuffed Shrimp (2)<br>Baked ½ Lobster<br>Baked Scrod 10oz. | Baked Scallops<br>Whole Boiled Lobster MKT |
|--|--|

- |  |
|--|
| <b>TURF</b> (Choose 1)<br>9oz. Filet Medallions<br>10oz. Filet* +20<br>14oz. Ribeye* +20 |
|--|

*Please notify your server if you have any food allergies.  
For parties of 8 or more a 20% gratuity will be added.*

*\*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.*

*Visit us online*

- [iggysri.com](http://iggysri.com) [@iggysboardwalk](https://www.instagram.com/iggysboardwalk)

# Lobster

- LOBSTER “BOMB”**  
Seasoned and toasted French bread bowl filled with lobster bisque and half pound of butter poached lobster pieces. Served with fresh fried potato chips. 38

- BOILED LOBSTER DINNER**  
1.25lb. or 2.5lb fresh Maine lobster served with corn on the cob and roasted red potatoes. MKT

- LOBSTER CASSEROLE**  
Butter poached lobster pieces baked with a lemon butter wine sauce topped with buttery Ritz cracker crumbs. 36

- LOBSTER MAC & CHEESE**  
Butter poached lobster pieces tossed in a rich and creamy cheese sauce with pipette pasta then baked with buttery Ritz cracker crumbs. 36

- LOBSTER RAVIOLI**  
6 Jumbo pasta pillows filled with ricotta cheese and lobster meat tossed with pink vodka sauce. Served with poached lobster claw. 36

- LOBSTER AND STEAMER or LITTLENECK COMBO**  
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. MKT

- BAKED STUFFED LOBSTER**  
1.25lb. or 2.5lb. fresh Maine lobster stuffed with scallops, shrimp and buttery Ritz cracker crumbs. MKT

☆ **BOARDWALK SHORE DINNER**  
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. MKT

- GRILLED SWORDFISH**  
10oz. fresh native swordfish flame grilled steak, finished with lemon and garlic butter. May also be prepared cajun or francese style. 34
- LINGUINI WITH CLAMS**  
Fresh minced clams and littlenecks in a red or white clam sauce. 26
- MAHI MAHI**  
Seasoned and flame grilled finished with a sweet and spicy mango salsa garnished with toasted almond slices. 26
- RIBEYE\***  
16oz. hand cut ribeye grilled to your liking. 36  
*Add* sautéed onions • mushrooms  
ala mama peppers +1 ea.

- FILET MIGNON\***  
10oz. center cut beef tenderloin served with mushroom demi glace. 42

- CHICKEN 22 or VEAL 24 PARMESAN**  
Lightly breaded boneless chicken breast or veal cutlet with melted mozzarella cheese. Served with our house marinara sauce.

- CHICKEN FRANCESE**  
Thinly sliced chicken breast egg battered and pan fried finished with a lemon butter and white wine sauce. 22

- CHICKEN MARSALA**  
Sautéed boneless chicken breast and mushrooms served in a sweet Marsala wine sauce. 22

- PASTA PRIMAVERA**  
Fresh seasoned vegetables tossed in a sherry wine garlic butter sauce. 20  
*Add* grilled chicken +6 • grilled shrimp +12

- PASTA WITH MEATBALLS** (2)  
Our house made meatballs and marinara sauce served with your choice of pasta. 16





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# 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

Olmea 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

Narragansett seasonal, Absolut Vanilia Vodka, Captain Morgan Spiced Rum, garnished with a cinnamon sugar rim.

# Premium Milk Shakes 10

## WICKED GOOD COFFEE CRUNCH

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

Non-Alcoholic

## 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 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.*



LEMON • WATERMELON *small and large sizes available*

For parties of 8 or more a 20% gratuity will be added.

# White Wines

|  | glass | bottle |
|--|-------|--------|
| WOODBIDGE HOUSE<br>(Chardonnay, Pinot Grigio, Sauvignon Blanc) | 9     | 29     |
| BERINGER WHITE ZINFANDEL                                       | 9     | 29     |
| KIM CRAWFORD SUVIGNON BLANC                                    | 12    | 41     |
| 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<br>(Cabernet Sauvignon, Merlot) | 9     | 29     |
| JOSH CABERNET SAUVIGNON                         | 11    | 37     |
| J. LOHR CABERNET SAUVIGNON                      | 12    | 41     |
| MEIOMI PINOT NOIR                               | 12    | 41     |
| APOTHIC RED BLEND                               | 10    | 33     |
| GRAFFINGA MALBEC                                | 10    | 33     |
| LA CREMA PINOT NOIR                             | -     | 49     |

# Sparkle & Pop

## 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

# 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  
Proclocation IPA Tendrill • Guinness • Yuengling Lager  
Loose Cannon • Whaler's Rise • Narragansett Lager  
Narragansett 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