

OYSTERS ON THE HALF SHELL 3 ea ONE JUMBO SHRIMP COCKTAIL 4 ea.

LITTLENECKS ON THE HALF SHELL 2.50 ea.



12 Oysters, 6 Littlenecks, 4 Shrimp Cocktail 70 Hold 1/2 Lobster Cocktail MKT | Whole Lobster MKT

Soups & Salads

CLAM CHOWDER Red, White, or Clear cup 4.50 • bowl 8

CLAM CHOWDER COMBO

Chowder with three clam cakes. cup 9 • bowl 12

CHOWDER FLIGHT

Tasting board of all three chowders and lobster bisque each topped with a mini clam cake. 14

LOBSTER BISQUE cup 7 • bowl 11

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



Gluten free buns available for an additional + 2

LOBSTER ROLL

Fresh Maine lobster knuckle and claw meat mixed with mayonnaise and celery served on a brioche roll. Accompanied with seasoned french fries, coleslaw and choice of 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 seasoned 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, seasoned fries and coleslaw served on brioche roll. 15

FISH TACOS

Two 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 Salmon, Mahi or Shrimp Tacos also available for an upcharge.

SURF & TURF BURGER*

8oz. Angus burger topped with butter poached lobster pieces, remoulade, tomato and green leaf served on brioche roll. 28

BOARDWALK BURGER*

8oz. Angus Burger topped with sautéed spinach, mushrooms, roasted red peppers and mozzarella cheese served on brioche roll. 16

OAKLAND BEACH BURGER*

cheese • sautéed peppers +1 ea.

8oz. Angus burger with lettuce, tomato, onion served on brioche roll. 15 Add bacon • mushrooms +1.50 ea.

MARINATED GRILLED CHICKEN SANDWICH

Topped with lettuce and tomato, served on brioche roll with a side of mayo. 14 Also available Boardwalk style. 16

STEAK SANDWICH*

60z. Tender filet medallions cooked to your liking. Served on a torpedo roll. 18

Add bacon • mushrooms +1.50 ea. cheese • sautéed onions • sautéed peppers +1 ea.

Roasted Red Potatoes Seasoned Fries Rice Pilaf **Mashed Potatoes**

Baked Potato Seasonal Vegetable Options

UPCHARGES

Loaded Baked Potato 3 **Truffle Fries 5 Sweet Potato Fries 3** House Salad 2 Caesar Salad 3 **Onion Rings 3** Chips 3

Restaurateur: David Gravino Executive Chef: John Bordieri



CLAM CAKES ½ dozen 8 • dozen 15

STUFFIES (2)

Jumbo Quahogs stuffed with famous Boardwalk stuffing. 10

FRIED MOZZARELLA TRIANGLES

Served with house-made marinara. 10

TRUFFLE FRIES

French fries tossed in white truffle oil with fresh parsley and shredded parmesan cheese. 12

STUFFED MUSHROOMS

Buttery Ritz cracker crumbs with shrimp, scallops, and crabmeat. 12

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.

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. 18 Make it an entrée served over linguini. 28

Native littlenecks simmered in a zesty seafood broth with chorizo in a red or white clam sauce. 18 Make it an entrée served over linguini. 28

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











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. 38

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. 38

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

ntrées

all Entrees served with choice of salad, soup or chowder. .

Fresh cod lightly battered. Served with seasoned 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 seasoned 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. 36 Hold 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

(\updownarrow) BAKED SEAFOOD PLATTER

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

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

GRILLED SWORDFISH

10oz. fresh native swordfish flame grilled steak, finished with lemon and garlic butter. May also be prepared cajun or francese style. 34



SURF (Choose 1) Baked Stuffed Shrimp (2) Baked ½ Lobster **Baked Scrod**

Baked Scallops Whole Boiled Lobster MKT

BOARDWALK SEAFOOD PASTAA generous portion of shrimp, sea scallops, mussels, littlenecks, and chopped clams in a red sauce. 38 Add fresh lobster meat +MKT

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. 30

16oz. hand cut ribeye grilled to your liking. 42 Add sautéed onions +1 ala mama peppers • mushrooms +1.50 ea.

FILET MIGNON*

10oz. center cut beef tenderloin served with mushroom demi alace. 56

CHICKEN 23 or VEAL 26 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. 23

CHICKEN MARSALA Sautéed boneless chicken breast and mushrooms

served in a sweet Marsala wine sauce. 23 **PASTA PRIMAVERA**

Fresh seasonal vegetables tossed in a sherry wine

garlic butter sauce. 20 Hold grilled chicken +8 • grilled shrimp +14

PASTA WITH MEATBALLS (2) Our house made meatballs and marinara sauce

served with your choice of pasta. 18

Served with Potato and Vegetable 38

TURF (Choose 1) 9oz. Filet Medallions 10oz. Filet* +20 16oz. 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.











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.

(A) 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

Olmeca 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.

CAKLAND BEACH ICED TEA

OAKLAND BEACH ICED TEAAbsolut Mango Vodka and iced tea with lemonade, topped with Kraken Black Spiced Rum.

SANGRIA

A tropical blend of fresh juices, liqueurs, and wine. Available in Red, White, or Seasonal. *Also available* by the pitcher.

IG-6 FEATURED COCKTAIL

Ask your server about our featured drink special.

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 and waffle cone pieces.

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

 $\mbox{M\&M}$ cookie dough and Cookies & Cream ice cream, topped with caramel sauce, rainbow sprinkles, mini $\mbox{M\&M}$'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

White Wines glass bottle

	glass	bottle
WOODBRIDGE HOUSE (Chardonnay, Pinot Grigio, Sauvignon Blanc)	10	32
BERINGER WHITE ZINFANDEL	10	32
KIM CRAWFORD SAUVIGNON BLANC	13	45
STARLING CASTLE REISLING	10	32
WILLIAM HILL CHARDONNAY	12	41
KENDALL JACKSON CHARDONNAY	13	45
ECCO DOMANI PINOT GRIGIO	11	36
VILLA POZZI MOSCATO	10	32
SEAGLASS ROSE	10	32
SANTA MARGHERITA PINOT GRIGIO	323	10

Red Wines

	glass	bottle
WOODBRIDGE HOUSE (Cabernet Sauvignon, Merlot)	10	32
JOSH CABERNET SAUVIGNON	12	41
J. LOHR CABERNET SAUVIGNON	12	41
MEIOMI PINOT NOIR	13	45
APOTHIC RED BLEND	10	32
GRAFFINGA MALBEC	10	32
LA CREMA PINOT NOIR		49
DECOY CABERNET		49

Sparkle & Pop

GOOSENECK PROSECCO 10

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

BOTTLE

DOM PERIGNON 275

CRANE LAKE 30

MOET IMPERIAL 100

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 Harpoon • 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 Proclamation 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 12
Choose four drafts in five ourse sa

Choose four drafts in five ounce sample glasses

TOUR OF RHODE ISLAND SAMPLER 12 Proclamation, Whaler's, Grey Sail Captain's Daughter,

and Narragansett