

# Raw Bar

OYSTERS ON THE HALF SHELL 3.00 ea.

ONE JUMBO SHRIMP COCKTAIL 4.50 ea.

LITTLENECKS ON THE HALF SHELL 2.75 ea.

## ★ NARRAGANSETT BAY PLATTER 70

12 Oysters, 6 Littlenecks, 4 Shrimp Cocktail  
½ Lobster Cocktail MKT | Whole Lobster MKT

# Appetizers

CLAM CAKES ½ doz. 9 1 doz. 15

FRIED MOZZARELLA TRIANGLES (3)

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 (6)

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

STUFFIES (2)

Jumbo Quahogs stuffed with famous Boardwalk stuffing. 10

## ★ FRIED CALAMARI

Lightly battered calamari rings tossed with hot peppers in a garlic sauce. 16

CHICKEN WINGS 15

OR 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. 20

CLAM ZUPPA

(10) Native littlenecks simmered in a zesty seafood broth with chorizo in a red or white clam sauce. 20

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 (4)

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

# Kids 10

Kids Menu: For Kids 12 and under only.

All kids meals come with a drink, scoop of ice cream and one side: french fries, vegetables, or apple sauce. Upgrade your kids drink to a shake, Del's lemonade, Roy Rogers or Shirley Temple for +2

CHICKEN TENDERS (3)

GRILLED CHEESE

GRILLED CHICKEN

HAMBURGER

HOT DOG

MAC & CHEESE

# Soups

CLAM CHOWDER Red, White *or* Clear cup 5 · bowl 9

CLAM CHOWDER COMBO

Chowder with three clam cakes. cup 10 · bowl 14

CHOWDER FLIGHT

Tasting board of all three chowders and lobster bisque each topped with a mini clam cake. 15

LOBSTER BISQUE cup 8 · bowl 11

SOUP OF THE DAY cup 5 · bowl 8

# Salads

SNAIL SALAD

Sliced snails marinated in balsamic vinaigrette with celery, red onion and black olives. 18

ROASTED BEET & BURRATA SALAD

Sliced red beets, arugula, dressed with garlic infused olive oil and balsamic glaze topped with burrata cheese. 16

GARDEN SALAD 10

CAESAR SALAD 10

*Add any protein:* 8oz grilled chicken or crispy chicken + 10, 8oz grilled mahi or 5 grilled shrimp + 16, 8oz grilled salmon or 6oz filet medallions + 18

# Sandwiches

All accompanied by seasoned french fries and a pickle.

*Substitute* another side for an additional charge. Gluten free buns available for an additional +3

LOBSTER ROLL

Fresh Maine lobster knuckle and claw meat mixed with mayonnaise and celery served on a grilled brioche roll with green leaf. 28

HOT LOBSTER ROLL

Butter poached Maine lobster knuckle and claw meat served on a grilled brioche roll with green leaf. 28

## ★ FISH SANDWICH

Fresh Atlantic cod lightly battered and crispy fried. Served on a grilled brioche roll with lettuce, tomato, and tartar sauce. 15

FISH TACOS

Two warmed soft shells filled with grilled cod, lettuce, cheddar jack cheese, and a choice of remoulade or mango salsa served with pico de gallo 18  
Salmon, Mahi *or* Shrimp Tacos available for an additional charge

SURF & TURF BURGER\*

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

BOARDWALK BURGER\* or GRILLED CHICKEN SANDWICH

8oz. Angus Burger or 8oz. grilled chicken breast topped with sautéed spinach, mushrooms, roasted red peppers, and mozzarella cheese served on a grilled brioche roll. 18

OAKLAND BEACH BURGER\*

8oz. Angus burger with lettuce, tomato, onion served on grilled brioche roll. 15

*Add* bacon +2 · mushrooms +1.50 · cheese · sautéed onions · sautéed peppers +1 ea.

MARINATED GRILLED CHICKEN SANDWICH

Light balsamic marinade, served on a grilled brioche roll with lettuce and tomato. 14

## ★ ULTIMATE STEAK SANDWICH\*

6oz tender filet medallions cooked to your liking. Topped with American cheese, sautéed onions, sautéed peppers, and mushrooms. Served on a grilled torpedo roll. 22

# Sides

Cup of Chowder

Soup of the Day

Garden House Salad

Vegetable Medley

Coleslaw

Baked Potato

Mashed Potatoes

Roasted Red Potatoes

Rice Pilaf

French Fries

Chef's Seasonal Vegetable

# Signature Sides

upgrade your side to a signature side for an additional charge

Caesar Salad

Potato Chips

Truffle Fries

Sweet Potato Fries

Loaded Baked Potato

Baked Sweet Potato

Onion Rings

Penne Marinara



# Raw Bar

OYSTERS ON THE HALF SHELL 3.00 ea.

ONE JUMBO SHRIMP COCKTAIL 4.50 ea.

LITTLENECKS ON THE HALF SHELL 2.75 ea.

## ★ NARRAGANSETT BAY PLATTER 70

12 Oysters, 6 Littlenecks, 4 Shrimp Cocktail  
½ Lobster Cocktail MKT | Whole Lobster MKT

# Appetizers

CLAM CAKES ½ doz. 9 1 doz. 15

FRIED MOZZARELLA TRIANGLES (3)

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 (6)

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

STUFFIES (2)

Jumbo Quahogs stuffed with famous Boardwalk stuffing. 10

## ★ FRIED CALAMARI

Lightly battered calamari rings tossed with hot peppers in a garlic sauce. 16

CHICKEN WINGS 15

OR 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. 20

CLAM ZUPPA

(10) Native littlenecks simmered in a zesty seafood broth with chorizo in a red or white clam sauce. 20

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 (4)

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



MAKE YOUR DOLLARS COUNT

EARN 1 POINT FOR EVERY  
DOLLAR YOU SPEND.

200 POINTS = A \$5 REWARD!

Sign Up For Our

Dough Rewards Program



# 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 a cup of chowder, corn on the cob and roasted red potatoes. MKT

**LOBSTER CASSEROLE**

1.25 lb or 2.5 lb fresh Maine lobster stuffed with scallops, shrimp tossed with buttery Ritz cracker crumbs. 38

**LOBSTER MAC & CHEESE**

Butter poached lobster pieces tossed in a rich and creamy cheese sauce. Tossed with cavatappi 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. 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** MKT

1.25lb. *or* 2.5lb. fresh Maine lobster served with steamers, mussels, corn on the cob, roasted red potatoes, coleslaw, slice of watermelon <sup>(seasonal)</sup>, cup of chowder and a scoop of Gifford's Ice Cream.

# Entrées

## ★ FISH AND CHIPS

Fresh Atlantic cod fish lightly battered and crispy fried. Served with seasoned french fries and coleslaw. 22

**FRIED CLAM DINNER**

Fresh Maine whole belly clams lightly battered and fried. Served with seasoned fries and coleslaw. MKT

**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*

**BAKED SEA SCALLOPS**

Fresh sea scallops baked in a lemon butter and sherry wine sauce dusted with buttery Ritz cracker crumbs. 36

*Add Newburg sauce +4*

**BAKED STUFFED SHRIMP (4)**

Jumbo shrimp filled with a crabmeat stuffing. 26

## ★ BAKED SEAFOOD PLATTER

Baked Scrod, (2) Jumbo Baked Stuffed Shrimp, (1) Stuffed, Baked Scallops 38  
add fresh lobster meat +MKT

**FRIED SEAFOOD PLATTER**

Fried stuffed quahog, 4 fried sea scallops, fried whole belly clams and strips, two fried shrimp, fried fish, and seasoned french fries and coleslaw. 45

**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.

**MAHI MAHI**

Seasoned and flame grilled finished with a sweet and spicy mango salsa garnished with toasted almond slices. 30

# Steak

**RIBEYE\***

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 glace. 56

**FILET MEDALLION DINNER**

9oz filet medallions grilled to your liking. 40

**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 add chourico +2

**MUSSELS GIOVANNI OVER LINGUINI**

1lb of fresh mussels steamed and tossed with onion, garlic butter, banana peppers and plum tomatoes over linguini. 28

## ★ 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

**PASTA PRIMAVERA**

Fresh seasonal vegetables tossed in a sherry wine garlic butter sauce. 20

*Add grilled chicken +8 · grilled shrimp +16*

**CHICKEN FRANCESE**

Thinly sliced chicken breast egg battered and pan fried finished with a lemon butter and white wine sauce. 24

## ★ CHICKEN MARSALA

Sautéed boneless chicken breast and mushrooms served in a sweet Marsala wine sauce. 24

**CHICKEN 24 *or* VEAL 26 PARMESAN**

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

**CHICKEN PESTO**

Grilled chicken and grape tomatoes tossed in a basil pesto cream sauce over your choice of pasta. 24

**PASTA WITH MEATBALLS (2)**

Our house made meatballs and marinara sauce served over your choice of pasta. 18

## ★ ULTIMATE SURF & TURF

Ultimate Surf & Turf ½ baked lobster dusted with buttery Ritz cracker crumbs paired with a 16oz ribeye grilled to your liking topped with 2 pan seared sea scallops. Accompanied with a cup of chowder, roasted red potatoes, and vegetable medley. 70

**WICKED SURF & TURF**

2 Baked Stuffed Shrimp, 9 oz. filet medallions grilled to your liking accompanied with a cup of chowder, roasted red potatoes and vegetable medley. 48

Please notify your server if you have any food allergies.

For parties of 8 or more a 20% gratuity will be added. There will be a \$6 split charge fee added to the bill for each dish that the kitchen splits for you. \*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.

Restaurateur: David Gravino Executive Chef: John Bordieri

11-13-24