



APPETIZERS

Venus de Milo's Famous Minestrone	Cup	3.95	Bowl	4.95	
Award Winning New England Clam Chowder	Cup	4.95	Bowl	6.50	
Four Time Winner of the Newport Chowder Cook-Off & The Boston Chowder Fest "Best Clam Chowder"					
French Onion Soup				4.95	
Baked with house made focaccia croutons, provolone & swiss cheese					
Fried Calamari				10.50	
Buttermilk and corn flour, fried golden and tossed with garlic butter and cherry & banana peppers					
Steamed Mussels				9.95	
PEI mussels steamed in an ale broth with garlic, herbs and tomato					
Lump Crab Cakes				10.50	
Mustard crema, seasonal greens					
New England Clams Casino - 8 Fresh local little necks topped with buttery crumbs & bacon				11.95	
Shrimp Mozambique				9.95	
Tender gulf shrimp simmered in a beer & wine butter sauce with garlic, tomato & herbs					
Bacon Skewers				9.95	
Mongolian marinated slab bacon, caramelized pineapple, Asian slaw, sriracha aioli					
Beef Carpaccio				11.95	
Shaved Tenderloin, baby arugula, lemon aioli, capers, red onion, shaved parmesan, crostini					
Fried Chicken Wings or Tenders				7.95	
Buffalo, Thai, or lemon pepper					
Hummus				7.95	
House made hummus with seasonal vegetables, assorted pitas, crackers and crostini					
Lebanese Trio of Pies			Trio:	14.95	
Authentically crafted, savory handmade pies. 1 meat, 1 chourico, 1 spinach				Individual:	5.95

RAW BAR

Fresh Local Oysters on the Half Shell	2.95 each	½ Dozen 14.95	Dozen 28.95	
Little Neck Clams on the Half Shell		½ Dozen 8.95	Dozen 16.95	
Jumbo Shrimp Cocktail	Five Jumbo Gulf shrimp, house classic cocktail sauce and fresh lemon			11.95
Chilled Shellfish Sampler	2 oysters, 2 littlenecks, 2 jumbo shrimp cocktail			14.95

SALADS

Empire Salad	5.95
Our special blend of lettuces and field greens with tomatoes, cucumbers, carrots & red onions	
Classic Caesar	6.95
Romaine hearts, focaccia croutons, shaved parmesan	
Caprese	10.95
Rose Hill Farm Heirloom Tomatoes, fresh mozzarella, basil, olive oil, balsamic	
Arugula	7.95
Baby arugula, goat cheese, blueberries, candied walnuts, citrus vinaigrette	
Empire Greek	7.95
Chopped romaine, Kalamata Olives, marinated red onion, grape tomatoes, cucumbers, pepperoncini, feta in a lemon oregano vinaigrette	
Venus Cobb Salad	11.95
Mixed greens with tomatoes, bleu cheese, bacon, avocado, hardboiled egg, grilled chicken in a balsamic vinaigrette	

*Raw meat & shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry & seafood. If you have any allergies, please bring them to your server's attention.



VENUS DE MILO BAKED STUFFED LOBSTER

Our signature dish "best baked stuffed lobster in Southern New England" –Chef Emeril Lagasse

Served with drawn butter ∞ lemon. Also Available boiled without cracker crumbs.

Small Lobster 1- 1 ½ LB's. ∞ Market Price

Medium Lobster 2- 2 ½ LB's. ∞ Market Price

Large Lobster 3 - 3 ½ LB's ∞ Market Price

STEAKS & CHOPS

Sirloin 16 oz. Classic top loin strip	36.95	Lamb Chops	Four bone chops	28.95
Filet 10 oz. Tenderloin center cut	37.95	Petite Filet 6 oz.	Center cut tenderloin	24.95
Ribeye 16 oz. Prime, well marbled	28.95	Pork Chop 14 oz.	Center cut, bone in ∞ brined	17.95

Signature Slow Roasted Prime Rib

Emperor's Cut	28.95
Prince's Cut	22.95

Signature Empire Surf & Turf Selections

8 oz. Prime Rib ∞ Lobster Tail	38.95
8 oz. Prime Rib ∞ Three Baked Stuffed Shrimp	36.95
8 oz. Prime Rib ∞ Baked Scallops	36.95

Doneness: Rare = Cool Red Center | Medium = Hot Pink Center | Well Done = Gray with a Charred Outside
 Medium Rare = Warm Red Center | Medium Well = Little to no Pink

Steak Companions (Add to any steak/chop)

Oscar Style – Lump crab ∞ grilled asparagus ∞ béarnaise 7.95
 Empire Style – Lobster meat ∞ grilled asparagus ∞ béarnaise 9.95

Steak Sauces (available on any steak/chop)

Béarnaise ∞ horseradish crème ∞ cabernet butter
 Venus steak butter ∞ bacon onion jam

SEAFOOD

Boston Scrod Baked 16.95 with butter ∞ white wine ∞ buttery crumbs	Baked Stuffed Shrimp 19.95 Five jumbo shrimp with a lump crabmeat stuffing
Scallops Broiled 18.95 with butter ∞ white wine ∞ buttery crumbs	Lobster Casserole 29.95 Tail meat finished with sherry cream ∞ buttery crumbs
Atlantic Salmon 17.95 Pan seared with sea salt ∞ lemon	Swordfish 20.95 Grilled with herbed garlic butter

Empire Seafood Platter 29.95

Lobster tail ∞ Baked Stuffed Shrimp ∞ Scallops ∞ Cod ∞ Clams Casino baked in white wine ∞ garlic butter with buttery crumbs

Steaks ∞ Chops ∞ Seafood offerings come with your choice of two house sides

House Sides 3.95

Two choices Included with steaks/chops/seafood

Seasonal Vegetable	Baked Potato
Steamed Broccoli	Mashed Gold Potatoes
Rice Pilaf	French Fries

Premium Sides 4.95

Add to Steaks/Chops/Seafood items +\$1.95

Delmonico Potatoes	Quinoa Pilaf
Grilled Asparagus	Sweet Potato Fries
side Caesar Salad	side Empire Salad

SPECIALTY ENTREES

Empire Shrimp Scampi - Jumbo Shrimp, olive oil, garlic, white wine, lemon, tomatoes, mushrooms, scallions, capers, 18.95 tossed in linguine	Scallop - 19.95 Lobster - 26.95
Venus Chicken Alfredo - Chicken tenderloins in a rich, creamy, decadent sauce tossed in fettuccine & crispy pancetta 16.95 Shrimp - 18.95 Scallop - 19.95 Lobster - 26.95	
Portuguese Littlenecks 15.95 Local littlenecks simmered in a hearty garlic, tomato broth, chourico, gold potatoes, crusty bread	Tenderloin Tips 22.95 Pan Seared Tenderloin in a rich Burgundy demi-glace with onions, peppers, mushroom over garlic mashed potatoes
Paella 23.50 Shrimp, scallops, littlenecks, mussels, chicken, chourico, Tasso vegetable sofrito, saffron tomato broth over white rice	Steak Frites 19.95 Marinated, char grilled sliced steak, garlic butter, parmesan truffle fries, baby arugula
Lobster Mac & Cheese 25.95 Penne smothered in our house blend of cheeses, Maine lobster tails, finished with smoked bacon & buttery crumbs	Chicken Breast Clemenceau 16.95 Pan roasted breast of chicken, garlic, onion, mushrooms, Tasso spring peas, asparagus & gold potatoes laced with Béarnaise
Herb Roasted Chicken 16.95 Bell & Evans Statler Breast, Portuguese roasted potatoes, wilted baby kale & chourico	Quinoa Bowl 14.95 Seasonal pan roasted vegetables on quinoa pilaf, finished with goat cheese
	Vegetable Ratatouille 14.95 Wild mushrooms, broccoli, tomatoes, leeks, squash, peppers garlic & baby spinach in a savory vegetable broth

