

Appetizers



- CLAM CAKES** 1/2 dozen 7 | dozen 12
- STUFFIES (2)** 8
Jumbo Quahogs stuffed with famous Boardwalk stuffing.
- FRIED MOZZARELLA TRIANGLES** 9
Served with house-made marinara.
- TRUFFLE FRIES** 10
Shoestring fries tossed in white truffle oil with parsley and fresh shredded parmesan cheese.
- STUFFED MUSHROOMS** 10
Seasoned Ritz cracker crumbs with shrimp, scallops, and crabmeat.

- STEAMERS** 16
1 lb. Maine Steamers cooked in a natural broth.
- FRIED CALAMARI** 12
Lightly battered calamari rings tossed with hot peppers in a garlic sauce.
- CHICKEN WINGS OR TENDERS** 9
Plain or tossed in a sauce of your choice: barbeque, buffalo, ala mama or sticky-teriyaki.
- MUSSELS GIOVANNI** 16
1 lb. of fresh mussels steamed and tossed with garlic butter, banana peppers, and plum tomatoes.
*Make it an entrée served over linguini. 21

- CLAM ZUPPA** 16
Native littlenecks simmered in a zesty seafood broth with chorizo and marinara sauce.
*Make it a dinner served over linguini. 21
- CRAB CAKES (2)** 15
House specialty made with jump lump crabmeat and pan fried. Served with our remoulade sauce.
- CLAMS CASINO** 10
(6) littlenecks stuffed with seasoned crumbs and roasted red peppers, topped with Applewood Bacon.
- POTATO SKINS** 10
Topped with cheddar jack cheese, bacon and scallions, served with sour cream.

Raw Bar

- OYSTERS ON THE HALF SHELL** (4ea.) 10
- JUMBO SHRIMP COCKTAIL** (1 ea.) 4
- LITTLENECKS ON THE HALF SHELL** (6ea.) 9

NARRAGANSETT BAY PLATTER 48
12 Oysters, 6 Littlenecks 4 Shrimp Cocktail
- Add ½ Lobster Cocktail - 14 | Whole Lobster - 20

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** small 4 • large 7
- CAESAR SALAD** 10
ADD: Grilled Chicken - 6 | Grilled Shrimp - 12
Grilled Steak - 12 | Grilled Salmon - 12 | Lobster - 14

SNAIL SALAD 16

Sandwiches

*All sandwiches served with fries and a pickle.
Substitute Sweet Potato Fries for an additional - 2
or Truffle Fries for an additional - 4
Gluten free buns available for an additional - 2*

LOBSTER ROLL 21
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 24
Butter poached Maine lobster pieces served on a brioche roll with shredded lettuce. Accompanied with french fries, coleslaw and choice of a cup of chowder or salad.

FISH SANDWICH 12
Fresh cod lightly battered. Served with lettuce, tomato, tartar sauce, fries and coleslaw.

FISH TACOS 18
Warm soft shells filled with grilled cod, Pico de Gallo, shredded lettuce, cheddar jack cheese, and remoulade sauce. Served with fresh fried potato chips.

SURF & TURF BURGER 21
8oz Angus burger topped with butter poached lobster pieces, remoulade, tomato and green leaf.

BOARDWALK BURGER* 13
8oz. Angus Burger topped with sautéed spinach, mushrooms, roasted red peppers and mozzarella cheese.

OAKLAND BEACH BURGER* 11
8oz. Angus burger with lettuce, tomato, onion. Add cheese, bacon, mushrooms or sautéed peppers for - 1 ea.

MARINATED GRILLED CHICKEN SANDWICH 11
Topped with lettuce and tomato, served with a side of mayo. Also available Boardwalk style. 12

STEAK SANDWICH* 16
6 oz. Delmonico steak 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 16
Fresh cod lightly battered. Served with french fries & coleslaw.

BAKED SCROD 18
Fresh Atlantic cod fish baked in a lemon butter and Sherry wine sauce dusted with seasoned Ritz cracker crumbs.
- Add Newburg sauce 3

FRIED CLAM DINNER 24
Fresh Maine whole belly clams lightly breaded and fried. Served with french fries and coleslaw.

BAKED SEA SCALLOPS 24
Fresh sea scallops baked in a lemon butter and sherry wine sauce dusted with seasoned Ritz cracker crumbs.
- Add Newburg sauce 3

FARMED ATLANTIC SALMON 21
Seasoned and flame grilled finished with a lemon Dijon sauce with a touch of garlic and tarragon. Also available Cajun style.

BAKED STUFFED SHRIMP 24
(4) jumbo shrimp filled with a crabmeat stuffing.

BAKED SEAFOOD PLATTER 35
Baked scrod, (2) jumbo baked stuffed shrimp, (1) stuffie, baked scallops and lobster claws.
A fried version available (additional - 2)

BOARDWALK SEAFOOD PASTA 28
A generous portion of shrimp, scallops, mussels, littlenecks, and chopped clams in a red sauce.
- Add fresh lobster pieces 14

SHRIMP SCAMPI 24
Sautéed shrimp in a garlic wine sauce tossed with grape tomatoes, served over your choice of pasta.

GRILLED SWORDFISH 26
10oz. fresh hand-cut grilled swordfish topped with garlic butter. May also be prepared Cajun or Francese style.

LINGUINI WITH CLAMS 22
Fresh minced clams and littlenecks in a red or white clam sauce.

MAHI MAHI 22
Seasoned and flame grilled finished with a sweet and spicy mango salsa garnished with arugula and toasted almond slices.

RIB EYE* 28
14oz. hand cut rib eye. Grilled to your liking.

FILET MIGNON* 32
10oz. center cut tenderloin served with mushroom demi glaze.

CHICKEN PARMESAN 18
Lightly breaded boneless chicken breast with melted mozzarella cheese. Served with our house marinara sauce.

VEAL PARMESAN 21
Lightly breaded veal cutlet with melted mozzarella cheese. Served with our house marinara sauce.

CHICKEN MARSALA 18
Sautéed boneless chicken breast and mushrooms served in a sweet marsala wine sauce.

PASTA PRIMAVERA 18
Fresh seasoned vegetables tossed in a sherry wine garlic butter sauce. - add grilled chicken 6 | grilled shrimp 12

PASTA WITH MEATBALLS (2) 14
Our house made meatballs and marinara sauce served with your choice of pasta.

Lobster

LOBSTER "BOMB" 28
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 26 | 49
1.25lb. or 2.5lb fresh Maine lobster served with corn on the cob and roasted red potatoes.

LOBSTER CASSEROLE 28
Fresh lobster pieces baked in a lemon butter wine sauce topped with seasoned Ritz cracker crumbs.

LOBSTER MAC and CHEESE 28
Butter poached lobster pieces tossed in a rich and creamy cheese sauce with pipette pasta then baked with seasoned Ritz cracker crumbs.

LOBSTER RAVIOLI 26
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 39 | 65
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 32 | 59
1.25lb. or 2.5lb. fresh Maine lobster stuffed with scallops, shrimp and seasoned Ritz cracker crumbs.

BOARDWALK SHORE DINNER 42 | 76
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 36

SURF (Choose 1)	TURF (Choose 1)
(2) Baked Stuffed Shrimp	10 oz Ribeye*
Baked 1/2 Lobster	9 oz Filet Medallions*
Baked Scrod	10 oz Filet (+20)
Baked Scallops	
Whole Boiled Lobster (+20)	

Sides

POTATOES	VEGETABLES
Mashed with Gravy	Vegetable Medley
Baked	Cole Slaw
Roasted Red	Butternut Squash
Fries	Corn on the Cob
Rice Pilaf	Green Beans Almondine

UPCHARGES

Loaded Baked Potato 1.50	Truffle Fries 2
Sweet Potato Fries 1	Caesar Salad 1.50
Onion Rings 1	Chips 2

Executive Chef: *John Bordieri*