

STARTERS

NEW ENGLAND CLAM CHOWDER*

House-made, creamy clam chowder 12 *contains pork

OFFSHORE CHILI

House-made with tenderloin and ground beef, topped with cheddar/jack cheese, scallions and a dollop of sour cream. With tri-color tortilla chips 13

FRENCH ONION SOUP

Packed with onions, topped with a crostini, Gruyere and Swiss cheese - Crock 12

TOMATO SOUP

House-made creamy tomato soup, with basil and parmesan cheese 9

GRILLED BRIE

Wheel of brie lightly grilled, then oven roasted. Served with pesto, roasted garlic and a warm baguette 18

BUFFALO CAULIFLOWER

Buttermilk brined, sriracha dredged fried florets. Served with Buffalo sauce and bleu cheese dressing 16

CHICKEN TENDERS

Served with hand-cut fries and house-made honey mustard dipping sauce 16

BAVARIAN PRETZEL STICKS

Salted, served with a poblano cheese sauce 10

HAND-CUT FRIES

Served with chipotle aioli 12

TRUFFLE FRIES

Hand-cut fries, truffle oil, Parmesan cheese 15

WINGS

Wet: Garlic Parmesan, Buffalo, Honey Buffalo, Sweet Chili, Teriyaki, BBQ, Korean BBQ
Dry: Honey Habanero, Jamaican Jerk
With celery, carrots and bleu cheese dressing 18

STEAMED PEI MUSSELS

Sautéed in white wine, tomato fennel broth, with shallots, garlic, red pepper flakes, leeks, and butter. Served with a grilled baguette 21

SALADS

POWER BOWL

Mixed greens tossed with house-made carrot ginger dressing, corn poblano-farro salad, artichoke hearts, roasted red beets, garbanzo beans, edamame, grape tomatoes, pickled red onions, and feta cheese 18

CAESAR SALAD

Crisp romaine, shaved Parmesan, and croutons, tossed with house-made Caesar dressing 15

GREEK SALAD

Chopped romaine lettuce, kalamata olives, red onion, feta cheese, banana peppers, cucumbers, tomatoes and tossed with Greek dressing 18

PUB SALAD

Bibb lettuce, radicchio, sliced pear, bleu cheese crumbles, and candied walnuts, tossed with our classic house-made shallot vinaigrette 16

ARUGULA AND GOAT CHEESE SALAD

Roasted red beets, arugula, crumbled goat cheese, crispy quinoa and candied walnuts, tossed with our house-made lemon vinaigrette 16

ADD TO ANY SALAD

Avocado 4 | Chicken 9 | Shrimp 11 | Salmon or Steak 14

BRICK OVEN PIZZAS

CLASSIC CHEESE 20

BBQ CHICKEN

Garlic oil base, mozzarella cheese, diced chicken, caramelized onion, scallions, bacon, Offshore's Steeprock Stout BBQ drizzle 24

MEAT LOVERS

Red sauce base, mozzarella cheese, house-made meatballs, pepperoni, sausage, bacon 25

VEGGIE

Red sauce base, mozzarella cheese, mushrooms, onions, green peppers, roasted red peppers, spinach 23

HAWAIIAN

Red sauce base, mozzarella cheese, bacon, ham, pineapple, scallions 24

MARGHERITA

Red sauce base, fresh mozzarella, basil, Evoo 23

CHICKEN PESTO

Basil pesto base, mozzarella cheese, Roma tomatoes, diced chicken 24

POTATO

Garlic oil base, cheddar/jack cheese, mashed potatoes, bacon, scallions. Served with a side of sour cream 25

ADD:

2.25 each - Artichokes, banana peppers, kalamata olives, green peppers, roasted red peppers, scallions, caramelized onions, portobello mushrooms, spinach, shaved red onions, shaved yellow onions, roasted garlic, Roma tomatoes, pineapple, corn poblano mix, Basil pesto, garlic oil, Offshore's Steeprock Stout BBQ sauce

2.75 each - Sausage, meatballs, bacon, diced ham, anchovies, diced chicken, pepperoni
3 - truffle oil

Substitute cauliflower crust (Gluten Free Option) 3.5

MAINS

PORTUGUESE FISHERMAN'S STEW

The classic is back...

Atlantic cod, mussels, and shrimp, simmered in our house-made tomato fennel broth with leeks, garlic, shallots, thyme, red pepper flakes, and linguica, over puréed root vegetables. Served with a warmed baguette 38

FISH AND CHIPS

Offshore's Amber Ale battered fresh Atlantic cod, hand-cut fries, house-made tartar sauce, and coleslaw 28

STUFFED SALMON

Salmon stuffed with lump crab, drizzled with a lemon thyme butter sauce, with potatoes au gratin and asparagus 35

STEAK FRITES

Sliced tenderloin with chive chimichurri, hand-cut parmesan truffle fries, and a petite salad 36
Add shrimp 11 | Salmon 14

BABY BACK RIBS

Rubbed with our house blend of spices then slow cooked. Finished with our Offshore Stout BBQ sauce. Served with hand-cut fries, coleslaw and cornbread 28

TURKEY DINNER

Oven roasted all white meat turkey, house-made stuffing, red bliss mashed potatoes, cranberry sauce, turkey gravy and house vegetables 28

GRILLED MEATLOAF

Ground beef mixed with feta cheese, onions, corn, red and green peppers then grilled. Topped with mushroom beef gravy and onion strings. Served with red bliss mashed potatoes and house vegetables 27

SHEPHERD'S PIE

Ground lamb and ground beef mixed with corn, peas, carrots and onions topped with toasted red bliss mashed potatoes and mushroom beef gravy 28

FRIED CHICKEN

Boneless, lightly breaded chicken breast fried golden. Served with creamy mac & cheese and corn bread 27

QUESADILLAS

Add House-made guacamole - 3

Flour tortillas, served with salsa and sour cream

CHICKEN

Spinach, tomato, cheddar/jack cheese 20

STEAK

Red and green peppers, onions, cheddar/jack cheese 22

VEGGIE

Mushrooms, corn poblano mix, spinach, roasted red peppers, cheddar/jack cheese 19

TAVERN BURGER

Grilled half pound, hand pressed ground beef, lettuce, tomato, red onion, bread and butter pickles, on toasted brioche. Served with hand-cut fries 19

VEGGIE BURGER

Swiss cheese, ranch dressing, caramelized onion, lettuce and tomato on toasted brioche 19

Burger Add-ons - 2

Swiss, cheddar, American, bleu cheese crumbles, bacon, caramelized onions, sautéed green peppers, sautéed mushrooms, house-made guacamole - 3

Substitute truffle fries 3 | garden salad 3 | gluten free roll 2

**VISIT OUR WEBSITE
OFFSHOREALE.COM**

*CONSUMING RAW OR UNDERCOOKED ANIMAL PRODUCTS INCREASES THE RISK OF CONTRACTING A FOODBORNE ILLNESS. THIS HEALTH ADVISORY IS REQUIRED BY MASSACHUSETTS STATE LAW

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY
AN 18% GRATUITY MAY BE ADDED FOR PARTIES OF 6 OR MORE

OFFSHORE'S KITCHEN APPRECIATION FUND

This 3% charge for food items is added to each check to recognize our hard-working year-round kitchen crew, fostering team work, elevating pride, and rewarding consistency and quality for our guests. Each week, 100% of these funds are distributed to the members of our kitchen staff.



CAN BE PREPARED
GLUTEN FREE



BEER LIST

All of our offerings are hand crafted and brewed on-site under the direction of Head Brewer, Neil J. Atkins.

*Our beer is available **TO GO** in 16oz four-pack cans and 64oz growlers*

EAST CHOP LIGHTHOUSE - Award-winning golden ale, crisp, fresh and clean, brewed with 100% pilsner malt
16oz - 4.2% abv 8 ibu

STEEPROCK STOUT - Roasted, smooth and delicious with a deep black color and an easy, dry finish
16oz - 4.6% abv 29 ibu

AMBER ALE - Light amber in color, with a superb balance of malt and hops. Very soft and drinkable
16oz - 5.3% abv 25 ibu

MENEMSHA CREEK PALE ALE - This American Pale Ale is clean and approachable in style with bright hop flavors and balanced malt character
16oz - 5.0% abv 39 ibu

LAZY FROG IPA - A West Coast influenced India Pale Ale with bold hop character balanced by a malt backbone
16oz - 7.0% abv 70 ibu

**FOUR OTHER STYLES ARE AVAILABLE ON A ROTATING / SEASONAL BASIS.
 ASK A STAFF MEMBER, OR CHECK OUR BEER BOARDS AND
 TABLE BUCKET MENUS, TO SEE OUR FULL LIST.**

WHITE WINES

	6oz	9oz	Btl
Chardonnay, Ferrari Carano, CA	14	20	48
Pinot Grigio, di Lenardo, IT	11	16	40
Sauvignon Blanc, Villa Maria, NZ	12	18	42

RED WINES

	6oz	9oz	Btl
Pinot Noir, Contour, CA	12	18	42
Dough, Cabernet Sauvignon, CA	14	20	48
Malbec, Argento, AR	11	16	40
Super Tuscan, Aia Vecchia Lagone, IT	14	20	48
Red Blend, High on the Hog, CA	14	20	48

ROSÉ-SPARKLING

	6oz	9oz	Btl
Rose, Natura, CL	12	18	42
Prosecco, Villa Sandi, IT	12	18	42

CIDERS-SELTZERS

High-Noon Hard Seltzers (ask about rotating flavors)	10
High Limb Cider on tap (ask about rotating selection)	10

NON ALCOHOLIC

Athletic Brewing	8
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SPECIALTY COCKTAILS

BLUEBERRY OR CRANBERRY MULE 14
 Triple Eight Blueberry or Cranberry Vodka, a touch of fresh lime juice, and ginger beer

SIDECAR 14
 Maison Rouge VSOP Cognac, Cointreau, lemon juice, sugar rim (optional), orange twist garnish

LION'S TAIL 14
 Bulleit Bourbon, Bitter Truth Allspice Liqueur, lemon juice, simple syrup, Angostura Bitters, orange twist garnish

ISLAND RUM PUNCH 14
 Light and Dark Plantation rums, falernum, pineapple juice, lemon juice and bitters

OFFSHORE BLOODY 14
 Tito's Vodka, delicious house made bloody mix that has a kick, with a garden garnish
Make it a Bloody Maria by using blanco tequila!

SPICY BRAMBLE MARGARITA 14
 Rancho La Gloria Jalapeño Lime Tequila, triple sec, muddle blackberries, fresh lime juice, and house made sour mix with your choice of salt or no salt on the rim

OFF-SEASON BEACH HOUSE 14
 Bulleit Bourbon, apple cider, lemon juice, Barritt's Ginger Beer, apple and cinnamon garnish

APPLE CIDER MIMOSA 14
 Villa Sandi Prosecco, apple cider, garnished with cinnamon sugar rim, add Van Gough Vanilla Vodka for \$2

ESPRESSO MARTINI 15
 Tito's Vodka, Kahlua, Café Borghetti, espresso
 Add Baileys for \$1

HOUSE CRAFTED RED SANGRIA 14