

Appetizers

CLAM CAKES 1/2 dozen 5.99 | dozen 10.99

STUFFIES (2) 7.99

Jumbo Quahogs stuffed with famous Boardwalk stuffing.

FRIED MOZZARELLA TRIANGLES 7.99

Served with housemade marinara.

TRUFFLE FRIES 6.99

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

STUFFED MUSHROOMS 9.99

Seasoned Ritz cracker crumbs with shrimp, scallops, and crabmeat.

STEAMERS 13.99

1 lb Maine Steamers cooked in a natural broth.

FRIED CALAMARI 11.99

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

CHICKEN WINGS OR TENDERS 8.99

Plain or tossed in a sauce of your choice: barbeque, buffalo, ala mama.

MUSSELS GIOVANNI 12.99

1 lb of fresh mussels steamed and tossed with garlic butter, banana peppers, and whole tomatoes with garlic toast. Make it an entrée served over linguini. 17.99

CLAM ZUPPA 12.99

Littlenecks simmered in a zesty seafood broth with chorizo served with garlic toast. *Make it a dinner served over linguini.* 17.99

CRAB CAKES (2) 11.99

House specialty made with lump crabmeat and fried to perfection. Served with our remoulade sauce.

CLAMS CASINO 9.99

Six littlenecks stuffed with seasoned crumbs and roasted red peppers, topped with Applewood Bacon.

POTATO SKINS 6.99

Topped with cheddar jack cheese, bacon and parsley, served with sour cream.

Raw Bar

LITTLENECKS ON THE HALF SHELL* (6) 7.99

OYSTERS ON THE HALF SHELL (4) 8.99

JUMBO SHRIMP COCKTAIL 3.50 EA

NARRAGANSETT BAY PLATTER* 44.99

12 oysters, 6 littlenecks, 4 shrimp cocktail
- add a fresh cold 1/2 lobster - 12 · whole lobster - 20

Soup + Salads

CLAM CHOWDER COMBO

Chowder with three clam cakes - cup 6.99 · bowl 9.99

CLAM CHOWDER

(red, white, or clear) - cup 3.49 · bowl 5.99

LOBSTER BISQUE cup 4.99 · bowl 7.99

SOUP OF THE DAY

GARDEN SALAD sm 2.99 · lg 5.99

CAESAR SALAD 7.99

ADD: Grilled Chicken - 4 | Grilled Shrimp - 10 | Grilled Steak - 10 | Grilled Salmon - 12 | Lobster - 14

SNAIL SALAD 11.99

Sandwiches

All sandwiches served with fries and a pickle
Gluten free buns available for an additional 2

LOBSTER ROLL 17.99

Fresh Maine lobster meat served hot or cold with french fries, coleslaw and choice of a cup of chowder or salad.

FISH SANDWICH 9.99

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

FISH TACOS 12.99

Warmed soft shells filled with grilled cod, pico de gallo, shredded lettuce, cheddar jack cheese, and remoulade sauce. Served with fresh fried potato chips.

BOARDWALK BURGER* 11.99

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

OAKLAND BEACH BURGER* 10.99

8 oz Angus burger with a choice of lettuce, tomato, onion, and cheese. Add bacon, mushrooms or sautéed peppers for - 50¢ EA

MARINATED GRILLED CHICKEN SANDWICH 9.99

Topped with lettuce and tomato, served with a side of mayo. Also available Boardwalk style. 10.99

STEAK SANDWICH* 13.99

6 oz Delmonico steak cooked to your liking. Served on a Torpedo roll.

Entrées

All Entrées served with choice of soup, chowder, or salad

FISH AND CHIPS 14.99

Fresh cod lightly battered. Served with french fries and coleslaw.

BAKED SCROD 15.99

Fresh Atlantic cod fish baked in a lemon butter and sherry wine sauce dusted with seasoned Ritz cracker crumbs.
- add newburg sauce 2.99

FRIED CLAM DINNER 19.99

Fresh Maine whole belly clams lightly breaded and fried, served with french fries and coleslaw.

BAKED SEA SCALLOPS 19.99

Fresh sea scallops baked in a lemon butter and sherry wine sauce dusted with seasoned Ritz cracker crumbs.
- add newburg sauce 2.99

GRILLED SALMON 18.99

Served over rice pilaf with a lemon dijon sauce with a touch of garlic and tarragon. Also available Cajun style.

BAKED STUFFED SHRIMP 22.99

4 jumbo shrimp filled with a crabmeat stuffing.

BAKED SEAFOOD PLATTER 27.99

Baked scrod, 2 jumbo baked stuffed shrimp, 1 stuffie, baked scallops and lobster claws. Also available fried (additional - 5)

BOARDWALK SEAFOOD PASTA 24.99

A generous portion of shrimp, scallops, mussels, littlenecks, and chopped clams in a red sauce served with garlic toast. add fresh lobster meat (additional - 14)

SHRIMP SCAMPI 21.99

Sautéed shrimp in a garlic wine sauce tossed with grape tomatoes over rice pilaf or linguine. Served with garlic toast.

GRILLED SWORDFISH 21.99

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

LINGUINI WITH CLAMS 17.99

Fresh minced clams and littlenecks in a red or white clam sauce. Served with garlic toast.

MAHI MAHI 18.99

Grilled to perfection served over a bed of rice pilaf finished with a sweet and spicy mango salsa garnished with arugula, toasted almond slices, roasted red peppers and black olives.

RIB EYE* 22.99

14 oz hand cut rib eye. Grilled to your liking.

FILET MIGNON* 26.99

10 oz center cut tenderloin served with a mushroom demi glaze.

CHICKEN PARMESAN 16.99

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

VEAL PARMESAN 19.99

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

CHICKEN MARSALA 16.99

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

PASTA PRIMAVERA 14.99

Fresh seasoned vegetables tossed in a white wine garlic butter sauce. - add grilled chicken - 4 | grilled shrimp - 10

PASTA WITH MEATBALLS (2) 12.99

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

Lobster

All Entrées served with choice of soup, chowder, or salad

LOBSTER "BOMB" 26.99

Seasoned and toasted French bread bowl filled with lobster bisque and half pound poached lobster pieces. Served with fresh fried potato chips.

BOILED LOBSTER DINNER 22.99

1.25 lb boiled lobster served with corn on the cob and roasted red potatoes.

LOBSTER CASSEROLE 26.99

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

LOBSTER MAC and CHEESE 21.99

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

LOBSTER RAVIOLI 24.99

6 Jumbo pasta pillows filled with ricotta cheese and lobster meat tossed into pink vodka sauce. Served with poached lobster claw.

LOBSTER and STEAMER or LITTLENECK COMBO 31.99

1.25 lb boiled lobster and your choice of steamers or littlenecks served with corn on the cob and roasted red potatoes.

BAKED STUFFED LOBSTER 31.99

1.25 lb lobster stuffed with scallops, shrimp and seasoned Ritz cracker crumbs.

BOARDWALK SHORE DINNER 34.99

1.25 lb 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 26.99

SURF: 2 Baked Stuffed Shrimp | Baked 1/2 Lobster
Baked Scrod | Baked Scallops

TURF: 10 oz Ribeye* | 9 oz Filet Medallion

Sides

POTATOES

Mashed with Gravy

Baked

Roasted Red

Fries

Rice Pilaf

VEGETABLES

Vegetable Medley

Cole Slaw

Butternut Squash

Corn on the Cob

Green Beans Almondine

UP CHARGE

Loaded Baked Potato 1.50

Sweet Potato Fries 1

Onion Rings 1

Truffle Fries 2

Caesar Salad 1.50

Chips 2

Executive Chef: John Bordieri

For parties of 8 or more a 20% gratuity will be added. Items are available gluten free upon request. | Gluten Free | Please notify your server if you have any food allergies.
*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.