



## APPETIZERS

<b>Venus de Milo's Famous Minestrone</b>	Cup 3.95	Bowl 4.95
<b>Award Winning New England Clam Chowder</b>	Cup 4.95	Bowl 6.50
Four Time Winner of the Newport Chowder Cook-Off & The Boston Chowder Fest "Best Clam Chowder"		
<b>French Onion Soup</b>		6.95
Baked with house made focaccia croutons, provolone & swiss cheese		
<b>Lobster Bisque</b>		8.95
Rich & velvety, lobster tail meat garnish, chives		
<b>Calamari</b>		10.50
Buttermilk, fried golden and tossed with garlic, butter, parmesan		
<b>Lump Crab Cakes</b>		10.50
Mustard crema, seasonal greens		
<b>New England Clams Casino</b>		11.95
(8) Fresh local little necks topped with buttery crumbs & bacon		
<b>Venus Stuffies</b>		11.95
(8) stuffed littlenecks with clam meat, chourico and our famous blend of spices and breadcrumbs, Mulho Verde		
<b>Shrimp OR Mussels Mozambique</b>		9.95
Simmered in a beer & wine butter sauce with garlic, tomato & herbs		
<b>Dim Sum Dumplings</b>		11.95
With a soy glaze		
<b>Flash Fried Boneless Tenders</b>		9.95
Crispy mountain chicken tenderloins tossed in your choice of sauce: Buffalo, Thai, or lemon pepper		

## HAND MADE PIZZA

### Fig Pizza

House made dough, grilled and finished in the oven with Fig, Applewood Bacon, Goat Cheese Fig Jam & Arugula  
14.95

### Margherita

House Made Dough, Basil, Fresh Buffalo Mozzarella, Red Sauce  
14.95

## RAW BAR

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

## SALADS

<b>Empire Salad</b>		6.95
Our special blend of lettuces and field greens with tomatoes, cucumbers, carrots & red onions		
<b>Classic Caesar</b>		7.95
Romaine hearts, focaccia croutons, shaved parmesan		
<b>Asian Chicken</b>		8.95
Mixed micro greens, shredded carrots, water chestnuts, hearts of palm, watermelon, radishes, mandarin oranges, ginger & soy glaze dressing		
<b>Empire Greek</b>		12.95
Shards of tomato & cucumber, red onion, kalamata olives, marinated feta, rigani, greek olive oil, okra crisps		

\*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  
 Stuffed with *Only* Maine Lobster Tail Meat, buttery crumbs and seasonings  
 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**

<u>Steaks / Chops</u>			
Sirloin	12 oz. N.Y. Strip	27.95	Filet Mignon Center cut 6 oz. 26.95 10 oz. 36.95
Portuguese Steak	10 oz. Top loin strip	22.95	8 oz. Prime Rib & Three Baked Stuffed Shrimp 36.95
Princess Cut	8 oz.	20.95	8 oz. Prime Rib & Baked Scallops 36.95
Prince's Cut	12 oz.	22.95	8 oz. Prime Rib & Lobster Tail 38.95
Emporer Cut	16 oz.	28.95	

**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

### Seafood

Baked Boston Scrod	with butter, white wine, buttery crumbs	17.95
Atlantic Salmon	Pan seared with sea salt, lemon	18.95
Swordfish	Grilled with citrus garlic butter	21.95
Baked Sole	Wrapped around a luscious lump crabmeat stuffing, newburg sauce	16.95
Baked Stuffed Shrimp	Four jumbo shrimp with a lump crabmeat stuffing OR Five jumbo shrimp topped with buttery crumbs	22.95
Fried Clams	Deep fried to golden brown, served with fries, cole slaw & tartar sauce	26.95
Scallops Baked or Fried	with butter, white wine, buttery crumbs	19.95
Scallops Nantucket	Baked to with butter, swiss cheese, tomatoes, wine and buttery crumbs	20.95
Lobster Casserole	Tail meat finished with sherry cream, buttery crumbs	32.95
Seafood Ciopino	Snow crab, lobster tail, scallops, shrimp, littlenecks & mussels over angel hair	29.95
Fried Seafood Platter	Lobster tail, Baked Shrimp, Scallops, Clams, Clams Casino, Scrod, Calamari fried and finished in white wine & garlic butter with buttery crumbs	39.95

Steaks/Chops/Seafood are served with your choice of two house sides

**HOUSE: Two complimentary choices Included**

Seasonal Vegetable	Baked Potato
Rice Pilaf	Mashed Gold Potatoes
French Fries	

**Individual House Sides 3.95**

**PREMIUM: Substitute for +\$1.95 upcharge**

Delmonico Potatoes	Sweet Potato Fries
Grilled Asparagus (\$2.95)	side Empire Salad(\$2.95)
	side Caesar Salad (\$2.95)

**Individual Premium Sides 4.95**

### Specialty Entrees

Stuffed Breast of Chicken	House made sausage stuffing, house supreme sauce	16.95
Chicken Parmigiana	Crispy chicken with tomato sauce, provolone, served over your choice penne or linguini	17.95
Chicken Francaise	Lightly fried with a velvety, delicate lemon sauce with garlic mashed and asparagus	18.95
Empire Shrimp Scampi	Jumbo Shrimp, olive oil, garlic, lemon, tomatoes, mushrooms, tossed in linguine	24.95
Venus Alfredo	In a rich, creamy, decadent sauce tossed in fettuccine <b>Chicken 16.95 Lobster, Shrimp &amp; Scallops 28.95</b>	<b>28.95</b>
Filet Tips	Seared in a rich Burgundy demi with onions, peppers, mushroom over mashed	22.95
Paella	Shrimp, scallops, littlenecks, mussels, chicken, chourico, sofrito, tomato broth over rice	23.50
Steak Frites	Marinated, char grilled sliced steak, garlic butter, parmesan truffle fries, baby arugula	19.95
Lobster Mac & Cheese	Mixed cheeses, lobster tail, smoked bacon & buttery crumbs	25.95
12Hr Slow Braised Short Ribs	Roasted garlic mashed, roasted Cipollini's, sweet potatoes, parsnips, port wine demi	18.95

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