



## 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>Flash Fried Boneless Tenders</b>		9.95
Crispy mountain chicken tenderloins tossed in your choice of sauce: Buffalo, Thai, or lemon pepper		

## 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>Okra Greek</b>		12.95
Marinated tomato & cucumber shards, red onion, kalamata olives, marinated feta, rigani, greek olive oil, okra crisps		

## SANDWICHES/BURGERS

<b>Soup &amp; Half Wrap</b>		9.95
Cup of soup (chowder for an upcharge) and half of a chicken caesar or veggie wrap		
<b>Veggie Wrap</b>		8.95
Roasted assorted vegetables with kale, shredded carrots & zucchini. Finished with Italian dressing		
<b>Chicken Caesar Wrap</b>		8.95
Chicken breast sliced with romaine, shredded parmesan, caesar dres.sing		
<b>Lobster Roll</b>		22.95
Tail meat served on a toasted sub bun with a remoulade & micro greens		
<b>Roasted Tomato Grilled Cheese 3x</b>		9.95
3 Cheeses with slow roasted tomato on sourdough		
<b>Tangerine Chicken Sandwich</b>		11.95
Marinated chicken with tangerine honey, micro green romaine & red onions		
<b>Prime Rib French Dip</b>		11.95
Slow roasted prime rib of beef, thinly sliced served on a French baguette with au jus		
<b>Classic Reuben</b>		8.95
Corn beef served on grilled marbled rye bread with sauerkraut, swiss cheese & a thousand island dressing (sub turkey)		
<b>Classic Venus Burger</b>		9.95
Angus beef served with cheese, lettuce, tomato & onion		
<b>Topless Big cheese</b>		11.95
Angus beef with sliced avocados, caramelized onion smothered with pepper jack cheese on sourdough		
<b>Italian Burger</b>		12.95
Angus beef, provolone, smoked bacon, mushroom, caramelized onion & capicola		

\*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 ½ LB's. Market Price**

**Medium Lobster 2 ½ LB's. Market Price**

**Large Lobster 3 ½ LB's. Market Price**

### Steaks

Sirloin	12 oz. N.Y. Strip	21.95	6 oz. Filet Mignon & Baked Scallops	36.95
Portuguese Steak	10 oz. Top loin strip	19.95	6 oz. Filet Mignon & 3 Baked Stuffed Shrimp	36.95
Filet Mignon	Center cut 6 oz.	26.95	10 oz.	36.95
			6 oz. Filet Mignon & Lobster Tail	38.95

<b>Doneness:</b>	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	

### Entrees

Breast of Chicken	House made sausage stuffing, house supreme sauce	13.95
Chicken Parmigiana	Crispy chicken with tomato sauce, provolone	14.95
Chicken Francaise	Lightly fried with a velvety, delicate lemon sauce	15.95
Four Cheese Mac & Cheese	Shredded mozzarella, cheddar, swiss and grated parmesan	10.95
	Add: Buffalo Chicken, Pepper Bacon or Chourico	15.95
Baked Boston Scrod	with butter, white wine, buttery crumbs	13.95
Atlantic Salmon	Pan seared with sea salt, lemon	15.95
Swordfish	Grilled with citrus garlic butter	21.95
Baked Stuffed Shrimp	Four jumbo shrimp with a lump crabmeat stuffing OR Five jumbo shrimp topped with buttery crumbs	17.95
Fried Clams	Deep fried to golden brown, served with fries, cole slaw & tartar sauce	22.95
Scallops Baked or Fried	with butter, white wine, buttery crumbs	17.95
Scallops Nantucket	Baked to with butter, swiss cheese, tomatoes, wine and buttery crumbs	17.95
Lobster Casserole	Tail meat finished with sherry cream, buttery crumbs	32.95
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
Steak Frites	Marinated, char grilled sliced steak, garlic butter, parmesan truffle fries, baby arugula	19.95

**Sandwiches/Burgers are served with fries**

**Entrees come 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**

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