



SOUPS & SALADS

Venus de Milo's Famous Minestrone	Cup	3.95	Bowl	4.95
Award Winning New England Clam Chowder				
Four Time Winner of the Newport Chowder Cook-Off & The Boston Chowder Fest "Best Clam Chowder"	Cup	4.95	Bowl	6.50
French Onion Soup				
Sourdough Croutons Provolone Swiss Cheese				6.95
Lobster Bisque				
Lobster Tail Meat Chives Crostini				8.95
Empire Salad				
Field Greens Tomatoes Cucumbers Carrots Red Onions				6.95
Classic Caesar				
Romaine Hearts Focaccia Croutons Shaved Parmesan				7.95
Empire Greek				
Tomato Cucumber Red Onion Kalamata Olives Feta Lemon Vinaigrette Herbs Crispy Quinoa				12.95

APPETIZERS

Calamari				
Fried Golden Garlic Butter Banana Peppers Tomato				10.50
New England Clams Casino				
(8) Fresh Littlenecks Buttery Crumbs Bacon				11.95
Venus Stuffies				
(8) Stuffed Littlenecks Clam Meat Chourico Blend of Spices Breadcrumbs				11.95
Shrimp Mozambique				
Gulf Shrimp Beer & Wine Butter Sauce Garlic Tomato Herbs				9.95
Flash Fried Boneless Tenders				
Crispy Chicken Tenderloins Choice of: Buffalo, Thai, or Lemon Pepper				9.95
Lobster Mac & Cheese				
Lobster Tail Mixed Cheeses Buttery Crumbs				15.95
Mussels				
Tomato Chourico White Wine Garlic Butter Bread				10.95
Parmesan Truffle Fries				
Shaved Parmesan White Truffle Oil Sea Salt Cracked Pepper				6.95
Baked Meatballs				
Parmesan Provolone Roasted Garlic Ricotta Arugula Salad				9.95

RAW BAR

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

HAND MADE PIZZA

Buffalo Chicken			
Crispy Buffalo Chicken Bleu Cheese Shaved Red Onion Cheddar Cheese Arugula			10.95
Sausage			
Hot Italian Sausage Ricotta Tomato Sauce Cheese			11.95
Traditional Cheese			
Traditional Sauce Cheese Blend			9.95
Mushroom			
Mushroom Arugula Caramelized Onion Parmesan Bacon			10.95
Spinach			
Spinach Feta Roasted Pepper			10.95

*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 lbs ~ Market Price

Medium Lobster 2- 2 ½ lbs ~ Market Price

Large Lobster 3 - 3 ½ lbs ~ Market Price

<u>SEAFOOD</u>	
Baked Boston Scrod Butter White Wine Buttery Crumbs	17.95
Grilled Atlantic Salmon Lemon Herbed Butter	18.95
Baked Stuffed Shrimp Four Jumbo Shrimp Lump Scallop Stuffing OR Five Jumbo Shrimp Buttery Crumbs	22.95
Scallops Fried or Broiled Butter White Wine Buttery Crumbs	19.95
Lobster Casserole Tail Meat Sherry Cream Buttery Crumbs	32.95
Seafood Newburg Scrod Scallops Shrimp Lobster Newburg Sauce Pastry	32.95

<u>CHICKEN</u>	
Marsala Lightly Fried Mushroom Marsala Demi	16.95
Francaise Egg Battered Lightly Fried Lemon Sauce	16.95
Saltimbocca Prosciutto Sage Mozzarella Marsala Sauce	17.95
Cacciatore Peppers Onions Mushroom Red Wine Tomato Sauce	16.95
Stuffed Chicken Breast Stuffed Chicken Breast House Supreme Sauce	16.95

Seafood & Chicken are served with your choice of two house sides

Seasonal Vegetable
Rice Pilaf

Baked Potato
Mashed Gold Potatoes

French Fries
Pasta with Red Sauce

Sweet Potato Fries (\$1.95)
Grilled Asparagus (\$2.95)
Delmonico Potato (\$2.95)

Individual House Sides 3.95

PASTA

Spaghetti & Meatballs Three Meatballs House Made Tomato Sauce Parmesan	11.95
Baked Rigatoni Bolognese Traditional Meat Sauce Parmesan Provolone Roasted Garlic Ricotta	13.95
Linguini Clams Native Littlenecks White Wine Herb Broth Linguini	16.95
Frutti de Mari Lobster Tail Scallops Shrimp Littlenecks Mussels Linguini	24.95
Lobster Carbonara Lobster Meat Alfredo Sauce Bacon Peas Fettuccini Parmesan	24.95
Penne Primavera Zucchini Squash Tomato Pepper Garlic Butter Sauce	12.95
Shrimp Scampi Jumbo Shrimp Olive Oil Garlic White Wine Lemon Tomato Mushroom Scallion Capers	16.95

SPECIALTY ENTREES

8 oz. Angus Burger	Lettuce Tomato Onion Cheese Fries	11.95
Signature Burger	Caramelized Onions Baby Arugula Steak House Aioli Swiss Cheese Fries	12.95
Chicken Parmigiana	Crispy Chicken Tomato Sauce Provolone Linguini	16.95
Fried Clams	Deep Fried Fries Lemon Tartar Sauce Cole Slaw	26.95
Fried Seafood Platter	Lobster Tail Baked Shrimp Scallops Clams Casino Scrod Calamari	
	Clams Onion Rings Fries Cole Slaw Tartar Sauce	39.95
8 oz. Filet Mignon	Mashed Potatoes Mushroom Red Wine Demi Whipped Bleu Cheese Asparagus	29.95
Fish & Chips	Atlantic Cod Fried Golden Fries Coleslaw Tartar Sauce	17.95
Spanish Paella	Shrimp Scallops Littlenecks Mussels Chicken Chourico	
	Sofrito Tomato Broth Rice	22.50
Portuguese Steak	Fried Egg Peppers Fries Rice Gravy	20.95
Grilled Sirloin Steak Tips	Grilled Vegetables House Steak Sauce Rice Pilaf	19.95
Roasted Vegetable Lasagna	Sautéed Spinach Ricotta Tomato Sauce	13.95

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