



## SOUPS & SALADS

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

## APPETIZERS

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

## 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

## HAND MADE PIZZA

<b>Buffalo Chicken</b>			
Crispy Buffalo Chicken   Bleu Cheese   Shaved Red Onion   Cheddar Cheese   Arugula			10.95
<b>Sausage</b>			
Hot Italian Sausage   Ricotta   Tomato Sauce   Cheese			11.95
<b>Traditional Cheese</b>			
Traditional Sauce   Cheese Blend			9.95
<b>Mushroom</b>			
Mushroom   Arugula   Caramelized Onion   Parmesan   Bacon			10.95
<b>Spinach</b>			
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>	
<b>Baked Boston Scrod</b> Butter   White Wine   Buttery Crumbs	17.95
<b>Grilled Atlantic Salmon</b> Lemon Herbed Butter	18.95
<b>Baked Stuffed Shrimp</b> Four Jumbo Shrimp   Lump Scallop Stuffing OR Five Jumbo Shrimp   Buttery Crumbs	22.95
<b>Scallops Fried or Broiled</b> Butter   White Wine   Buttery Crumbs	19.95
<b>Lobster Casserole</b> Tail Meat   Sherry Cream   Buttery Crumbs	32.95
<b>Seafood Newburg</b> Scrod   Scallops   Shrimp   Lobster   Newburg Sauce   Pastry	32.95

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

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

### SPECIALTY ENTREES

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

\*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.