



Empire Grille

Dinner

Starters

- Venus de Milo Famous Minestrone Soup
Our renowned secret recipe 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
Our original recipe topped with garlic crostini, swiss, provolone & chopped scallions 6.95
- Lobster Bisque
Rich and velvety, lobster tail meat garnish, chives and sherried crostini 8.95

Appetizers

- Shishito Fried Peppers
Deep fried served on a bed of baby kale with soy glaze, roasted rice vinegar & red harissa sauce 7.95
- Fried Calamari
Buttermilk and corn flour, fried golden and tossed with garlic, butter, parmesan 10.50
- Shrimp Mozambique
Tender gulf shrimp simmered in a beer & wine butter sauce with garlic, tomato & herbs 9.95
- Chilean Crab Claws
Served on a bed of crushed ice with drawn citrus butter, cocktail sauce & molho verde 13.95
- Fried Romanesco Cauliflower
Deep fried golden brown with sriracha sauce 8.95
- Assorted Cheese Board
Chef's choice. Ask your server. Includes 3 honeys (tangerine, blueberry & lavender) with assorted gourmet crackers & grapes 16.95
- Applewood Bacon Skewers
Mongolian marinated slab bacon, caramelized pineapple, Asian slaw, sriracha aioli 11.95
- Spinach Hummus Crudité
Carrots, celery, red peppers & broccoli florets 13.95
- Lemon Pepper Chicken Wings
A dozen oven roasted lemon pepper chicken wings 15.95
- Caprese Chicken Skewer
Marinated chicken drizzled with balsamic glaze, fresh basil, fresh mozzarella, tomatoes & chicken 10.95
- Clams Casino
8 stuffed clams with casino butter topped with buttered crumbs 11.95
- Lobster/Lump Crab Cakes
Chefs recipe, served on a bed of micro-greens with corn relish & chipotle mayo 13.95
- Wonton Fish Tacos
Halibut with pea shoots, pico de gallo, avocado aioli 12.95
- Dim Sum Chicken Dumplings
(choice of sauce: white balsamic glaze, soy glaze, and roasted rice vinegar) 13.95
- Boneless Buffalo Chicken Tenders
Served on a bed of micro-greens with celery and carrots 11.95

Raw Bar

Served with cocktail sauce, horseradish sauce & lemon wedges

- Jumbo Shrimp Cocktail
Five Jumbo Gulf Shrimp with house classic cocktail sauce & fresh lemon 11.95
- Fresh Local Oysters on the Half Shell
2.95 each ½ Dozen 14.95 Dozen 28.95
- Littleneck Clams on the Half Shell
½ Dozen 8.95 Dozen 16.95
- Raw Bar Platter: (2) Jumbo Shrimp (2) Fresh Oysters (2) Littlenecks 14.95

Salad

- Baby Romaine Caesar
Full head of baby romaine halved with Caesar dressing, croutons & shaved parmesan cheese 7.95
- Detox Kale Salad
Quinoa, red cabbage, edamame, kale, carrots, cucumbers, red pepper, dried cranberries, almonds & sesame dressing 8.95
- Lobster Salad Plate
Lobster tail mixed with our house recipe remoulade sauce & fresh fruits 25.95
- Arcadia House Salad
Mixed greens with sliced euro cucumbers, red onions, grape tomatoes & shredded carrots 6.95
- Asian Chicken Salad
Mixed micro-greens, shredded carrots, water chestnuts, hearts of palm, watermelon, radishes, mandarin oranges, ginger & soy glaze dressing 8.95
- Granny Smith Caramelized Walnut Salad
Spinach, red onions, apples & cranberry chutney vinaigrette 11.95



Pizza

- Fig Arugula
Feta cheese, Applewood bacon & fig jam topped with arugula 14.95
- Margarita
Tomato sauce, fresh buffalo mozzarella cheese & fresh basil 14.95

House Specialties

All Entrees and House Specialties are accompanied by a choice of potato and vegetable

- Prime Rib
Slow roasted angus beef cooked to your liking
8oz. 20.95 12oz. 22.95 16oz. 28.95
- Captain Seafood Platter
with lobster tail sauté, baked cracker shrimp, fried calamari, clams, scallops, clams casino, baked scrod & fried onion straws 39.95
- Surf & Turf 8oz Prime Rib
served with choice of scallops Nantucket, baked stuffed shrimp or lobster tail sauté. Sub Filet or N.Y. Sirloin for Prime Rib at an additional price.
Scallops 36.95 Stuffed Shrimp 36.95 Lobster Tail 38.95
- Lobster Mac & Cheese
with smoked gouda cheese and ritz cracker topping 25.95
- Lobster Casserole
Tail meat finished with sherry cream sauce & buttery crumbs 32.95



Chicken

All chicken dishes are served with crostini toast points

Boneless Stuffed Chicken Breast

Chicken breast stuffed with our house made sausage stuffing. Choice of potato & vegetable 18.95

Chicken Parmigiana

Breaded boneless chicken served with tomato sauce and topped with cheese. Can also be served with brown gravy, provolone & linguini 16.95

Chipotle Rubbed Statler (Bone-in)

Choice of potato & vegetable 15.95

Chicken with Pink Vodka

Sautéed chicken medallions reduced with vodka, cream and tomato puree served over Ziti 16.95

Chicken Pesto

Fresh basil, pine nuts, garlic, sautéed chicken breast over linguine in a cream sauce 17.95

Chicken Carbonara

Sautéed chicken with peas, prosciutto reduced with white wine served over angel hair 17.95

Steaks & Chops

12 oz. NY Sirloin

Classic top loin strip. Choice of butter: burgundy butter, bacon jam, and béarnaise. Choice of potato & vegetable 26.95

Sirloin Portuguese Style

with roasted garlic ham, fried eggs, cured red peppers, in a Portuguese sauce. Choice of potato & vegetable 10oz. 22.95

Veal Chop

Grilled and topped with crystal cheddar casino butter 29.95

Steak Frites

Marinated, char grilled sliced steak, garlic butter, parmesan truffle fries & baby arugula 19.95

Raspberry Glazed Osso Bucco

Granny smith apple with Chambord glaze 25.95

Filet

Tenderloin center cut 6oz. 26.95 10oz. 37.95

Marinated Filet Tips

Port wine demi, over mashed potato, onions, peppers & mushrooms 22.95

Slow Braised Short Ribs

Roasted garlic mashed, roasted Cipollini's, sweet potatoes, parsnips & celery, port wine demi 17.95

Thai Braised Short Ribs

Served with magnolian sauce with our power blend vegetable mix 17.95

Asian Pork Tenderloin Stir Fry

Bok Choy, raw peanuts, onions, shredded vegetables, garnished with pea shoots 17.95

Burgers

Italian Burger

with provolone cheese, Applewood smoked bacon, mushroom, caramelized onion, and capicola 12.95

Portuguese Burger

1 burger patty, 1 chourico patty, Sao George cheese, fried egg, roasted garlic, curried peppers & port wine sauce 11.95

Topless Big Cheese

sliced avocados, pico de gallo, pepper jack cheese & tortilla straws 11.95

Classic Venus Burger

Served with lettuce, tomato & onion 9.95

Bacon & Egg Burger

Applewood smoked bacon topped with fried egg 13.95

South of the Border Burger

with chipotle ranch mayo, lettuce, & pico de gallo 13.95

Venus de Milo Baked Stuffed Lobster

Our signature dish "best baked stuffed lobster in Southern New England" -- Chef Emeril Lagasse

1 to 1½ Baked Stuffed or Boiled Lobster

2 to 2½ Baked Stuffed or Boiled Lobster

3 to 3½ Baked Stuffed or Boiled Lobster

Served with drawn butter & lemon. Also available is boiled lobster without cracker crumbs Market Price

Seafood & Pasta

All Entrees and House Specialties are accompanied by a choice of potato and vegetable

Boston Baked Scrod

Served with butter, white wine & topped with buttered crumbs 17.95

Fried Scallops

Fried to golden brown served with cole slaw & tartar sauce 19.95

Fried Clams

Deep fried golden brown with French fries, coleslaw, tartar sauce & lemon wedges 26.95

Scallops Nantucket

Broiled served with butter, swiss cheese, tomatoes, white wine & topped with buttered crumbs 20.95

Baked Scallops Stuffed Shrimp

Four jumbo shrimp with scallop stuffing & buttered crumbs 22.95

Baked Cracker Shrimp

Five jumbo shrimp baked with buttered crumbs 22.95

Grilled North Atlantic Salmon

Pan seared with shallot garlic citrus Chablis butter 18.95

Halibut Filet

Pan seared with citrus cream sauce 25.95

Cured Cod Steak

Portuguese style bone-in, steamed or grilled with chickpeas, port olive oil, red wine vinegar, boiled potato, boiled egg, and raw onion 22.95

Baked Stuffed Sole

Filet of sole, crabmeat stuffing with Newburg sauce 16.95

Seafood Cioppino

Crab claws, lobster tail meat, scallops, shrimp, little necks & mussels served over angel hair 29.95

Empire Shrimp Scampi

Jumbo Shrimp, olive oil, garlic, white wine, lemon, tomatoes, mushrooms, scallions capers, & tossed in linguine 22.95

Grilled Swordfish

Grilled with citrus butter 21.95

Seafood Paella

Shrimp, scallops, littlenecks, mussels, chicken, chourico, Tasso vegetable sofrito made in saffron tomato broth over white rice 22.95

Baked Seafood Medley

halibut, salmon, sword, sherry wine topped with buttered crumbs 19.95

GF Braised Mushroom Ravioli with roma tomatoes 16.95

GF Butternut Squash Ravioli with sherry cream sauce 17.95

GF Sweet Potato Raisin Dates Ravioli with citrus cream sauce 17.95