



Lunch

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

Fried Mozzarella Triangles
Deep fried golden brown served on a bed of marinara sauce, shaved parmesan & chopped fresh basil 7.95

Lemon Pepper Chicken Wings
Six oven roasted lemon pepper chicken wings 8.95

Fried Boneless Chicken Tenders
(Buffalo, Thai Asian, BBQ & Mozambique)
Served on a bed of micro-greens with celery and carrots 9.95

Fried Calamari
With citrus butter tomatoes, banana peppers & parmesan cheese 9.95

Lobster Tail with Wo/Sabi Oil
Maine lobster tail served on a bed of micro-greens 19.95

Clams Casino
8 stuffed clams with casino butter topped with buttered crumbs 9.95

Lobster/Lump Crab Cakes
Chefs recipe, served on a bed of micro-greens with corn relish & chipotle mayo 13.95

Stuffed Quahog
A large quahog stuffed with chourico, clam stuffing & molho verde 6.95

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

Pizza

Fig Arugula
Feta cheese, Applewood bacon & fig jam topped with arugula 12.95

Margarita
Tomato sauce, fresh buffalo mozzarella cheese & fresh basil 12.95

Sandwiches/Burgers

Served with regular fries. Add sweet potato fries for 1.95

Lobster Grilled Cheese
Served on sour dough bread with swiss, provolone cheese & roasted tomatoes 22.95

Lobster Roll
Served on a toasted hot dog bun with our house remoulade sauce & micro-greens 22.95

Roasted Tomato 3 Bacon Grilled Cheese
Served on sourdough bread 9.95

Turkey Triple Decker Club
Jansal Valley smoked turkey with lettuce, tomato & bacon served on a triple stacked bun with cranberry mayo 13.95

Tangerine Chicken Sandwich
Marinated chicken breast served on schiacciata bread with drizzled tangerine honey, micro-green romaine & red onions 11.95

Prime Rib French Dip
Slow roasted prime rib of beef thinly sliced served au-jus 11.95

Classic Reuben
Corn Beef served on grilled marble rye bread with sauerkraut, swiss cheese & a thousand island dressing (sub turkey) 8.95

Turkey Sub
Thinly sliced Jansal Valley smoked turkey with bacon, lettuce, tomato & cranberry chutney 13.95

Veggie Wrap
Roasted assorted vegetables with pea shoots, kale, shredded carrots & zucchini. Finished with Italian dressing 8.95



Sandwiches/Burgers Continued

Served with sweet potato fries or regular fries

California Dreamer

Served on sourdough crostini, fresh avocados, roasted tomatoes, watermelon radishes, crumbled feta cheese, pea shoots & drizzled with a lemon oil 9.95

Italian Burger

Angus beef with provolone cheese, applewood smoked bacon, mushroom, caramelized onion & capicola 12.95

Portuguese Burger

Angus beef patty, 1 chourico patty, Sao George cheese, fried egg, roasted garlic, curried peppers & port wine sauce with papo seco roll 11.95

Topless Big Cheese

Angus beef with sliced avocados, pico de gallo, pepper jack cheese & tortilla straws on sourdough bread 11.95

Classic Venus Burger

Angus beef served with lettuce, tomato & onion 9.95

Bacon & Egg Burger

Angus beef served with Applewood smoked bacon topped with fried egg 13.95

Soup & Half Sandwich

Ask your server for details 9.95

Pasta

Famous Four Cheese Mac & Cheese

*Add: Buffalo Chicken, Pepper Bacon, or Chourico
Elbow macaroni with shredded mozzarella, cheddar & swiss cheese, topped with grated parmesan 10.95*

GF Braised Mushroom Ravioli
with roma tomatoes 11.95

GF Butternut Squash Ravioli
with sherry cream sauce 11.95

GF Sweet Potato Raisin Dates Ravioli
with citrus cream sauce 11.95

Pasta of the Day

Our chefs prepare pasta special's each day. Enjoy your choice of penne, linguini, or angel hair pasta. Ask your server about today's delicious creation 11.95

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

Entrees

Choice of starch and vegetable

Boston Baked Scrod

Served with butter, white wine & topped with buttered crumbs 13.95

Fried Clams

Deep fried golden brown with French fries, coleslaw, tartar sauce & lemon wedges 22.95

Fried Scallops

Fried to golden brown served with cole slaw & tartar sauce 15.95

Scallops Nantucket

Broiled served with butter, swiss cheese, tomatoes, white wine & topped with buttered crumbs 17.95

Seafood Newburg on Puff Pastries

Our renowned seafood newburg (lobster, scallops, shrimp) served in a puff pastry 17.95

Baked Cracker Shrimp

Four jumbo shrimp baked with buttered crumbs 17.95

Traditional Portuguese Steak

Served with wild rice, French fries, fried egg, curried pepper, roasted garlic & Portuguese sauce 17.00

Top Sirloin

Cooked to your liking with bourbon glaze 14.95

Petite Filet

Choice center cut angus filet 26.95

Surf & Turf

*Filet choice of sautéed lobster or baked scallops
Lobster 36.95 Scallops 28.95*

Boneless Stuffed Chicken Breast

Chicken breast stuffed with our house made sausage stuffing 12.95

Chicken Pot Pie

White chicken meat with peas, carrots, potatoes in a crock topped with puffed pastry 10.95

Chicken Parmesan

Served on linguini with garlic crostini 10.95

Chef's Special of the Day

Our chefs prepare different entree special's each day. Ask your server about today's delicious creation 12.95

Dessert

Ice Cream Sundae

House-made Grapenut Pudding

Custard/ Crème Brûlée

Hot Fudge Brownie Sundae

Chocolate Chip Cookie Pie

Sugar Free Dessert

*Our Chefs will gladly accommodate the requests of our guests who are on special diets.
Please feel free to let your server know how we can be of assistance to you.*