



HAPPY VALENTINE'S DAY!

-With warmth, from the Empire Grille Staff

APPETIZERS

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
Fried Calamari Buttermilk and corn flour, fried golden and tossed with garlic butter and cherry & banana peppers	10.50
New England Clams Casino 8 Fresh local little necks topped with buttery crumbs & bacon	11.95
Arcadia House Salad Mixed greens with sliced euro cucumbers, red onions, grape tomatoes & shredded carrots	6.95
Baby Romaine Caesar Full head of baby romaine halved with Caesar dressing, croutons & shaved parmesan cheese	7.95
Shrimp Cocktail Five Jumbo Gulf Shrimp with house classic cocktail sauce & fresh lemon	11.95
Boneless Buffalo Chicken Tenders Served on a bed of micro-greens with celery and carrots	11.95

VENUS DE MILO BAKED STUFFED LOBSTER

Small Lobster 1- 1 ½ LB's. ∞ Market Price Medium Lobster 2- 2 ½ LB's'. ∞ Market Price
Large Lobster 3 - 3 ½ LB's ∞ Market Price

STEAKS & SURF & TURFS

Prime Rib 16 oz. Slow roasted	28.95	8oz. Prime Rib ∞ Lobster Tail	38.95
NY Sirloin 12 oz. Classic top loin strip	26.95	8 oz. Prime Rib ∞ Three Baked Stuffed Shrimp	36.95

SEAFOOD

Boston Baked Scrod Served with butter, white wine & topped with buttered crumbs	17.95
Scallops Nantucket Broiled served with butter, swiss cheese, tomatoes, white wine & topped with buttered crumbs	20.95
Baked Cracker Shrimp Five jumbo shrimps baked with buttered crumbs	22.95
Grilled North Atlantic Salmon Pan seared with shallot garlic citrus Chablis butter	18.95
Grilled Swordfish Grilled with citrus butter	21.95
Captain Seafood Platter with lobster tail sauté, baked cracker shrimp, fried calamari, clams, scallops, clams casino, baked scrod & fried onion straws	39.95
Empire Shrimp Scampi Jumbo Shrimp, olive oil, garlic, white wine, lemon, tomatoes, mushrooms, scallions' capers, & tossed in linguine	22.95
Lobster Casserole Tail meat finished with sherry cream sauce & buttery crumbs	32.95

SPECIALTY ENTREES

Empire Shrimp Scampi Jumbo Shrimp, olive oil, garlic, white wine, lemon, tomatoes, mushrooms, scallions, capers, tossed in linguine Scallop - 26.95 Lobster - 28.95	24.95
Venus Chicken Alfredo Chicken tenderloins in a rich, creamy, decadent sauce tossed in fettuccine & crispy pancetta	16.95
Marinated Filet Tips Port wine demi, over mashed potato, onions, peppers & mushrooms	22.95
Lobster Mac & Cheese Penne smothered in our house blend of cheeses, Maine lobster tails, finished with smoked bacon & buttery crumbs	25.95