



Appetizers

Venus de Milo's Famous Minestrone	Cup	3.95	Bowl	4.95
Award Winning New England Clam Chowder	Cup	4.95	Bowl	6.50
Four Time Winner of the Newport Chowder Cook-Off & The Boston Chowder Fest "Best Clam Chowder"				
French Onion Soup				6.95
Baked with house made focaccia croutons, provolone & swiss cheese				
Lobster Bisque ^{GF}				8.95
Rich & velvety, lobster tail meat garnish, chives, sherried crostini				
Calamari ^{GF}				10.50
Buttermilk and corn flour, fried golden and tossed with a garlic butter parmesan tomato sauce				
Steamed Mussels				9.95
PEI mussels steamed in an ale broth with garlic, herbs and tomato				
Lump Crab Cakes				10.50
Mustard crema, seasonal greens				
New England Clams Casino - Eight Fresh local little necks topped with buttery crumbs & bacon				11.95
Shrimp Mozambique				9.95
Tender gulf shrimp simmered in a beer & wine butter sauce with garlic, tomato & herbs				
Bacon Skewers ^{GF}				11.95
Mongolian marinated slab bacon, caramelized pineapple, Asian slaw, sriracha aioli				
Flash Fried Boneless Tenders				9.95
Crispy mountain chicken tenderloins tossed in your choice of sauce: Buffalo, Thai, or lemon pepper				

Salads

Empire Salad ^{GF}	6.95	Classic Caesar ^{GF}	7.95
Our special blend of lettuces and field greens with grape tomatoes, cucumbers, carrots & red onions		Romaine hearts, focaccia croutons, shaved parmesan	
Empire Greek ^{GF}	8.95	Venus Cobb Salad ^{GF}	11.95
Chopped romaine, Kalamata Olives, marinated red onion, tomatoes, cucumbers, pepperoncini, feta in a lemon oregano vinaigrette		Mixed greens with tomatoes, bleu cheese, bacon, avocado, hardboiled egg, grilled chicken in a balsamic vinaigrette	

Hand Made Pizza

Cheese Pizza	9.95	Shaved Prime Rib & Ricotta	14.95
House made dough, grilled and finished in the oven with fresh tomato and a blend of cheeses		Narragansett Creamery Ricotta, National Prime Rib, caramelized onions, peppers, mushrooms, light olive oil	

Lunch Fare

Burgers, sandwiches and wraps are served with your choice of French Fries or Cole Slaw.
Sweet Potato Fries, a side Empire or a side Caesar salad is available for and upcharge of \$1.95

Fish & Chips	11.95	Lobster Salad Roll	22.95
Golden fried cod, French, fries, cole slaw		Buttery grilled roll, romaine	
Empire French Dip	12.95	The Bacon Cheeseburger	10.50
Shaved roast beef, French baguette, horseradish crema, provolone, onion soup for dipping		Ground chuck, brioche roll, cheddar, smoked bacon, lettuce, tomato	
The Turkey Burger	9.95	Monterey Chicken	9.95
100% Breast meat, brioche roll, lettuce, tomato		Grilled chicken breast, brioche roll, Swiss, smoked bacon,	
Mac & Cheese	9.95	Ribeye Steak Bomb	12.95
Penne pasta smothered in our house blend of cheeses and finished with smoked bacon and buttery crumbs		Sliced Rib Eye Steak, hoagie roll, garlic aioli, mushroom, onions, peppers, cheddar, lettuce, tomato, roasted garlic ranch, lettuce, tomato	
Chicken Bacon Ranch Wrap	9.95	Roast Vegetable Wrap	8.95
Grilled chicken breast, flour tortilla, roasted garlic ranch, cheddar, smoked bacon, lettuce, tomato		Roasted zucchini & summer squash, mushrooms, peppers, onions, baby spinach, garlic aioli	
Soup & Half Sandwich or Wrap	9.95	Chicken Caesar Wrap	9.95
A cup of our Venus de Milo Minestrone Soup with half of a veggie wrap or chicken Caesar wrap		Grilled chicken breast & Caesar salad in a flour tortilla	



VENUS DE MILO BAKED STUFFED LOBSTER

Our signature dish “best baked stuffed lobster in Southern New England” –Chef Emeril Lagasse

Served with drawn butter ∞ lemon. Also, Available boiled ^{GF} without cracker crumbs.

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

Entrées

Petite Filet 6 oz. ^{GF} Center cut tenderloin	26.95	Pork Chop 14 oz. ^{GF} Center cut, bone in, brined	17.95
Boston Scrod Baked ^{GF} with butter ∞ white wine ∞ buttery crumbs	13.95	Stuffed Breast of Chicken Chicken breast stuffed with our house made sausage stuffing	13.95
Scallops Broiled ^{GF} with butter ∞ white wine ∞ buttery crumbs	18.95	Lobster Casserole ^{GF} Almost ½LB of Tail meat with sherry cream ∞ buttery crumbs	32.95
Atlantic Salmon ^{GF} Pan seared with sea salt ∞ lemon	14.95	Swordfish ^{GF} Grilled with herbed garlic butter	20.95
Empire Seafood Platter ^{GF} Lobster tail ∞ Baked Stuffed Shrimp ∞ Scallops ∞ Cod Clams Casino baked in white wine ∞ garlic butter with buttery crumbs	29.95	Baked Stuffed Shrimp Four jumbo shrimp with a lump crabmeat stuffing OR Five jumbo shrimp topped with buttery crumbs	22.95

Steak Companions (Add to any Entrée) ^{GF}

Oscar Style – Lump crab ∞ grilled asparagus ∞ béarnaise 7.95

Empire Style – Lobster meat ∞ grilled asparagus ∞ béarnaise 9.95

Steak Sauces (available on any Meat)

Béarnaise ∞ horseradish crème ∞ cabernet butter

Venus steak butter ∞ bacon onion jam

Doneness:

Rare = Cool Red Center

Medium = Hot Pink Center

Well Done = Gray with a Charred Outside

Medium Rare = Warm Red Center

Medium Well = Little to no Pink

Entrees come with your choice of two house sides

Two complimentary choices Included

Seasonal Vegetable	Baked Potato
Steamed Broccoli	Mashed Gold Potatoes
Rice Pilaf	French Fries

Individual House Sides 3.95

Substitute for +\$1.95 upcharge

Delmonico Potatoes	Quinoa Pilaf
Grilled Asparagus (\$2.95)	Sweet Potato Fries
side Empire Salad (\$2.95)	side Caesar Salad (\$2.95)

Individual Premium Sides 4.95

Weekly Specials

Additional specials may be available. Please inquire with your server.

Wednesday	Meatloaf House Made meatloaf served with two house sides	9.95
Thursday	Turkey Dinner Sliced meat served with brown gravy, house stuffing and two house sides	9.95
Friday	Chicken Francais Lightly battered, flash fried and served with a house made lemon sauce and two house sides	10.95
	Prime Rib ^{GF} (WHEN AVAILABLE) Served with two house sides	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.