



## 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>Lobster Bisque</b>				
Lobster Tail Meat   Chives   Crostini				8.95
<b>French Onion</b>				
House Made Focaccia Croutons   Provolone   Swiss cheese				6.95
<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

## APPETIZERS

<b>Calamari</b>				
Fried Golden   Garlic Butter   Banana Peppers   Tomato				10.50
<b>Crab Cake</b>				
Horseradish Remoulade   Arugula				12.95
<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>Traditional Wings</b>				
1lb Bone-In   Choice of: Buffalo, Thai, Lemon Pepper, Mozambique or Spicy Curry				9.95
<b>Lobster Mac &amp; Cheese</b>				
Lobster Tail   Mixed Cheeses   Buttery Crumbs				15.95
<b>Littlenecks</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
<b>Mezze Platter</b>				
Hummus   Tabbouleh   Olives   Roasted Peppers   Radish   Carrot   Celery   Cucumber   Sesame Lavash				14.95

## 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		
<b>Chilled Shellfish Sampler</b>	2 oysters, 2 littlenecks, 2 jumbo shrimp cocktail		

## 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.



## COMPLIMENTARY CUP OF SOUP OR PETITE SALAD

With the Purchase of an Adult Entree

# 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>	
Baked Boston Scrod Butter   White Wine  Buttery Crumbs	17.95
Grilled Atlantic Salmon Lemon Herbed Butter	18.95
Baked Stuffed Shrimp Four Jumbo Shrimp   Lump Scallop Stuffing OR Five Jumbo Shrimp   Buttery Crumbs	22.95
Scallops Fried or Broiled Butter   White Wine  Buttery Crumbs	19.95
Lobster Casserole Tail Meat  Sherry Cream   Buttery Crumbs	32.95
Seafood Newburg Scrod   Scallops   Shrimp   Lobster   Newburg Sauce  Pastry	32.95

<u>CHICKEN</u>	
Marsala Lightly Fried   Mushroom Marsala Demi	16.95
Francaise Egg Battered   Lightly Fried   Lemon Sauce	16.95
Oscar Egg Battered   Asparagus   Lump Crab Meat   Hollandaise Sauce	17.95
Cacciatore Peppers   Onions   Mushroom   Red Wine Tomato Sauce	16.95
Stuffed Chicken Breast Stuffed Chicken Breast   House Supreme Sauce	16.95

Seafood & Chicken are served with your choice of (2) house sides

<u>House Sides</u>		<u>Premium Sides</u>	
Seasonal Vegetable	Baked Potato	Sweet Potato Fries (\$1.95)	Side Caesar Salad (\$2.95)
Rice Pilaf	French Fries	Grilled Asparagus (\$2.95)	
Mashed Gold Potatoes	Pasta with Red Sauce	Delmonico Potato (\$2.95)	
<b>Individual House Sides 3.95</b>		<b>Individual Premium Sides 4.95</b>	

## PASTA

Spaghetti & Meatballs   Three Meatballs   House Made Tomato Sauce   Parmesan	11.95
Local Clams   Littlenecks   White Wine Herb Broth   Spaghetti	16.95
Frutti de Mari   Lobster Tail   Scallops   Shrimp   Littlenecks   Crab  Fettuccini	24.95
Lobster Carbonara   Lobster Meat   Alfredo Sauce   Bacon   Peas   Fettuccini   Parmesan	24.95
Baked Bolognese   Ground Beef  Italian Sausage   Tomatoes   Ricotta   Parmesan   Provolone   Cavatappi	16.95
Shrimp Scampi   Jumbo Shrimp  Olive Oil  Garlic  White Wine  Lemon  Tomato  Mushroom  Capers   Spaghetti	16.95
Roasted Vegetable Lasagna Sautéed Spinach   Ricotta   Tomato Sauce	13.95

## FAVORITES

8 oz. Angus Burger	Lettuce   Tomato   Onion   Cheese   Fries	11.95
Signature Burger	Caramelized Onions   Baby Arugula   Steak House Aioli   Swiss Cheese   Fries	12.95
Chicken Parmigiana	Crispy Chicken  Tomato Sauce  Provolone  Spaghetti	16.95
Fried Clams	Deep Fried   Fries   Lemon   Tartar Sauce   Cole Slaw	26.95
Pork & Littlenecks	Marinated Braised Pork   Local Littleneck Clams   Garlic   Red Wine Sauce   Crispy Potatoes	19.95
Fried Seafood Platter	Shrimp  Scallops   Clams   Fries   Cole Slaw   Tartar Sauce	34.95
8 oz. Filet Mignon	Mashed Potatoes   Mushroom Red Wine Demi   Whipped Bleu Cheese   Asparagus	29.95
Fish & Chips	Atlantic Cod   Fried Golden   Fries   Coleslaw  Tartar Sauce	15.95
Spanish Paella	Shrimp   Scallops  Littlenecks   Crab   Chicken   Chourico Sofrito   Tomato Broth   Rice	22.50
Portuguese Style Prime Rib	Fried Egg   Peppers  Fries   Rice   Gravy	18.95
Boneless Beef Short Rib	Mushroom Red Wine Demi   Braised Carrots   Crispy Potatoes   Onion Straws	21.95

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