

STARTERS

NEW ENGLAND CLAM CHOWDER

Bowl 10

FRIED CALAMARI

Old Bay seasoned, buttermilk brined calamari and banana peppers. Served with marinara 18

GRILLED BRIE

Wheel of brie lightly grilled, then oven roasted, with pesto, confit garlic. Served with a warmed baguette 18

BUFFALO CAULIFLOWER

Buttermilk brined, sriracha dredged fried florets. Served with Buffalo sauce and house-made bleu cheese dressing 16

SPINACH AND ARTICHOKE DIP

Topped with Parmesan ranch panko breadcrumbs. Served with toasted Naan chips 16

CHICKEN TENDERS

With hand-cut fries and Offshore's Steeprock Stout BBQ sauce 15

HAND-CUT FRIES

Hand-cut fries served with choice of dipping sauce: Garlic aioli, sriracha ketchup, spicy aioli, Offshore's Steeprock Stout BBQ sauce, honey mustard, house-made bleu cheese dressing, ranch, avocado-corn poblano crema, marinara 12

TRUFFLE FRIES

Hand-cut fries, truffle oil, Parmesan cheese 15

WINGS

Wet: Buffalo, Offshore's Steeprock BBQ, or Teriyaki
Dry: Honey Habanero, Jamaican Jerk or Korean BBQ
Served with celery sticks, carrots and house-made bleu cheese dressing 15

STEAMED PEI MUSSELS

Sautéed in white wine, tomato fennel broth, shallots, garlic, red pepper flakes, leeks, butter. Served with a grilled baguette 20

SALADS

POWER BOWL

Mixed greens tossed with house-made carrot ginger dressing, corn poblano-farro salad, artichoke hearts, roasted red beets, garbanzo beans, edamame, grape tomatoes, pickled red onions, feta cheese 17

CAESAR

Crisp romaine, shaved Parmesan, croutons, tossed with house-made Caesar dressing 15

PUB SALAD

Bibb lettuce, endive, sliced pear, bleu cheese crumbles, candied walnuts, tossed with our classic house-made shallot vinaigrette 16

GREEK SALAD

Mixed greens and arugula tossed with house-made Greek vinaigrette, topped with feta cheese, banana peppers, shaved red onions, grape tomatoes, cucumbers, kalamata olives, roasted red peppers, artichoke hearts 17

ADD TO ANY SALAD

Avocado 4 | Marinated Portobello Mushroom 7 | Chicken 9
Shrimp 10 | Salmon 13

BRICK OVEN PIZZAS

CLASSIC CHEESE

20

BBQ CHICKEN

Garlic oil base, mozzarella cheese, diced chicken, caramelized onion, scallions, bacon, Offshore's Steeprock Stout BBQ drizzle 23

MEAT LOVERS

Red sauce base, mozzarella cheese, house-made meatballs, pepperoni, sausage, bacon 24

VEGGIE

Red sauce base, mozzarella cheese, mushrooms, shaved yellow onions, green peppers, roasted red peppers, spinach 22

HAWAIIAN

Red sauce base, mozzarella cheese, bacon, ham, pineapple, scallions 23

ROMA

Red sauce base, mozzarella cheese, Roma tomatoes, herbs, Parmesan cheese 22

CHICKEN PESTO

Basil pesto base, mozzarella cheese, Roma tomatoes, diced chicken 23

POTATO

Mashed potatoes, bacon, cheddar/jack cheese and scallions with a side of sour cream 24

ADD:

Artichokes, banana peppers, kalamata olives, green peppers, roasted red peppers, scallions, caramelized onions, portobello mushrooms, spinach, shaved red onions, shaved yellow onions, roasted garlic, Roma tomatoes, pineapple, corn poblano mix, basil pesto, garlic oil, Offshore's Steeprock Stout BBQ sauce 1.5
Sausage, meatballs, bacon, diced ham, anchovies, diced chicken, pepperoni, pulled pork 2
Truffle oil 3

Substitute cauliflower crust (Gluten Free Option) 3.5

MAINS

PORTUGUESE FISHERMAN'S STEW

The classic is back...

Atlantic cod, mussels, shrimp, simmered in our house-made tomato fennel broth with leeks, garlic, shallots, thyme, red pepper flakes, linguica, over puréed root vegetables. Served with a warmed baguette 35

LOBSTER ROLL

Lobster knuckle and claw meat, mayo, minced red onion, Dijon mustard, lemon juice, Boston bibb lettuce, butter grilled brioche. Served with hand-cut fries and coleslaw. MKT
*Hot buttered Lobster Roll available on request MKT +2

FISH AND CHIPS

Offshore's Amber Ale battered fresh Atlantic cod, hand-cut fries, house-made tartar sauce, coleslaw 27

POKE BOWL

Soy, ginger and sesame marinated ahi tuna, seasoned rice, pickled vegetables, scallions, pineapple, edamame, seaweed salad, finished with a spicy aioli drizzle and sesame seeds 30

MEDITERRANEAN SALMON

Grilled salmon over a Mediterranean orechiette salad (kalamata olives, grape tomatoes, shaved red onion, scallions, feta cheese, artichoke hearts, roasted red peppers, house-made Greek dressing), house tzatziki, arugula 32

NEW YORK STRIP

Grilled 12 oz sirloin steak, garlic mashed potatoes, haricot verts, grilled marinated portobello mushroom, rosemary red wine demi-glaze 35

HERB ROASTED CHICKEN

A Statler chicken breast, garlic mashed potatoes, seasonal house vegetables, robust chimichurri sauce 28

GRILLED PORK CHOP

House-brined, center cut pork chop, Parmesan crusted potato wedges, cilantro pineapple slaw, avocado-corn poblano crema 27

WOOD OVEN ROASTED VEGETABLE QUESADILLA

Portobello mushrooms, roasted red peppers, spinach, roasted corn, poblano pepper and onions blend, cheddar/jack cheese, flour tortilla. Served with sour cream and salsa 19
add house-made guacamole 3

WOOD OVEN ROASTED CHICKEN QUESADILLA

Diced chicken, spinach, tomatoes, cheddar/jack cheese, flour tortilla. Served with sour cream and salsa 20
add house-made guacamole 3

WOOD OVEN ROASTED PORK QUESADILLA

Shredded house-braised Cuban pork, cheddar/jack cheese, roasted corn, poblano pepper and onions blend, pineapple, banana peppers, flour tortilla. Served with avocado-corn poblano crema 20

TAVERN BURGER

Grilled half pound, hand-pressed ground beef, shredded lettuce, sliced tomatoes, shaved red onion, pickle chips, toasted brioche. Served with hand-cut fries 19

Substitute Veggie Burger for Ground Beef

Toppings: Swiss, cheddar, American, blue cheese crumbles, bacon, caramelized onions, sautéed green peppers, sauteed mushrooms, house-made bleu cheese dressing 2
garlic aioli, spicy aioli, sriracha ketchup,
Offshore's Stout BBQ sauce, ranch, honey mustard 1.5
Substitute truffle fries 3 | garden salad 3 | gluten free roll 2

VISIT OUR WEBSITE OFFSHOREALE.COM

**CONSUMING RAW OR UNDERCOOKED ANIMAL PRODUCTS INCREASES THE RISK OF CONTRACTING A FOODBORNE ILLNESS. THIS HEALTH ADVISORY IS REQUIRED BY MASSACHUSETTS STATE LAW*

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY
AN 18% GRATUITY MAY BE ADDED FOR PARTIES OF 6 OR MORE

OFFSHORE'S KITCHEN APPRECIATION FUND

This 3% charge for food items is added to each check to recognize our hard-working year-round kitchen crew, fostering team work, elevating pride, and rewarding consistency and quality for our guests. Each week, 100% of these funds are distributed to the members of our kitchen staff.



CAN BE PREPARED
GLUTEN FREE



BEER LIST

All of our offerings are hand crafted and brewed on-site under the direction of Head Brewer, Neil J. Atkins.
Our beer is available TO GO in 16oz four-pack cans and 64oz growlers

EAST CHOP LIGHTHOUSE - Award-winning golden ale, crisp, fresh and clean, brewed with 100% pilsner malt
16oz - 4.2% abv 8 ibu

STEEPROCK STOUT - Roasted, smooth and delicious with a deep black color and an easy, dry finish
16oz - 4.6% abv 29 ibu

AMBER ALE - Light amber in color, with a superb balance of malt and hops. Very soft and drinkable
16oz - 5.3% abv 25 ibu

MENEMSHA CREEK PALE ALE - This American Pale Ale is clean and approachable in style with bright hop flavors and balanced malt character
16oz - 5.0% abv 39 ibu

LAZY FROG IPA - A West Coast influenced India Pale Ale with bold hop character balanced by a malt backbone
16oz - 7.0% abv 70 ibu

FOUR OTHER STYLES ARE AVAILABLE ON A ROTATING / SEASONAL BASIS.
ASK A STAFF MEMBER, OR CHECK OUR BEER BOARDS AND
TABLE BUCKET MENUS, TO SEE OUR FULL LIST.

WHITE WINES

	6oz	9oz	Btl
Chardonnay, Ferrari Carano, CA	12	16	42
Pinot Grigio, di Lenardo, IT	10	14	36
Sauvignon Blanc, Villa Maria, NZ	12	16	42
Riesling, Dr. Loosen, Germany	10	14	36
Gruner Vetliner, Hopler, Austria	10	14	36

RED WINES

	6oz	9oz	Btl
Pinot Noir, Contour, CA	10	14	36
Cabernet Sauvignon, Juggernaut, CA	13	18	46
Red Blend, C.M.S., Columbia Valley	12	16	42

ROSÉ-SPARKLING

Miraval Studio, Rosé, Provence, FR	13	18	46
Prosecco, Adami, Italy	11	15	44

CIDERS-SELTZERS

Stateside Vodka Soda (ask about rotating flavors)	10
Ask about our rotating cider on draft	10

NON ALCOHOLIC

Heineken Zero	8
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SPECIALTY COCKTAILS

- APEROL SPRITZ** 14
Aperol, prosecco, soda water, garnished with an orange slice
- BLUEBERRY OR CRANBERRY MULE** 14
Triple Eight Blueberry or Cranberry vodka, a touch of fresh lime juice, and ginger beer
- ISLAND RUM PUNCH** 14
Light and Dark Plantation rums, falernum, pineapple juice, lemon juice and bitters
- OFFSHORE BLOODY** 13
Tito's Vodka, delicious house made bloody mix that has a kick, with a garden garnish
- A GOOD OLD FASHION'** 15
Bulleit Bourbon, simple, angostura bitters, Regan's orange bitters garnished with a luxardo cherry and orange peel

- BLOOD ORANGE SHANDY** 12
Crisp and refreshing, our Golden Ale, with a touch of St. Elder Blood Orange, mixed with lemonade
- ELDERFLOWER MARTINI** 15
Tito's Vodka, St, Germaine, a touch of lime juice, topped with prosecco
- FOG + HONEY** 15
Hendrick's Gin, house made honey simple, chilled Earl Grey, fresh lemon juice, topped with soda water
- SPICY BRAMBLE MARGARITA** 14
Rancho La Gloria jalapeno lime tequila, triple sec, muddle blackberries, fresh lime juice, and house made sour mix with your choice of salt or no salt on the rim
- HOUSE CRAFTED WHITE OR RED SANGRIA** 14