

## STARTERS

### OYSTERS

Always local, always fresh  
See your table bucket menu for today's selection

### NEW ENGLAND CLAM CHOWDER\*

House-made, creamy clam chowder 12 \*contains pork

### GUACAMOLE AND CHIPS

House-made guacamole with tri-colored tortilla chips 13

### GRILLED BRIE ☼

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

### BUFFALO CAULIFLOWER

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

### CHICKEN TENDERS

Served with hand-cut fries and  
house-made honey mustard dipping sauce 18

### BAVARIAN PRETZEL STICKS

Salted, served with a poblano cheese sauce 10

### HAND-CUT FRIES

Served with chipotle aioli 12

### TRUFFLE FRIES

Hand-cut fries, truffle oil, Parmesan cheese 16

### WINGS

Wet: Garlic Parmesan, Buffalo, Honey Buffalo,  
Sweet Chili, Honey Chipotle, BBQ, Korean BBQ

Dry: Honey Habanero, Jamaican Jerk

With celery, carrots and bleu cheese dressing 18

### STEAMED PEI MUSSELS

Sautéed in white wine, tomato fennel broth,  
with shallots, garlic, red pepper flakes, leeks, and butter.  
Served with a grilled baguette 23

## 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, and feta cheese 19

### CAESAR SALAD ☼

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

### KALE SALAD ☼

Kale, quinoa, sliced almonds, dried cranberries,  
feta cheese, house-made lemon thyme dressing 17

### PUB SALAD ☼

Bibb lettuce, radicchio, sliced pear,  
bleu cheese crumbles, and candied walnuts,  
tossed with our classic house-made shallot vinaigrette 17

### ARUGULA AND GOAT CHEESE SALAD ☼

Roasted red beets, arugula, crumbled goat cheese,  
crispy quinoa and candied walnuts, tossed with our  
house-made lemon vinaigrette 17

### ADD TO ANY SALAD ☼

Avocado 4 | Chicken 9 | Shrimp 11 | Salmon or Steak 14

## 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 25

### MEAT LOVERS

Red sauce base, mozzarella cheese, house-made meatballs,  
pepperoni, sausage, bacon 26

### VEGGIE

Red sauce base, mozzarella cheese, mushrooms, onions,  
green peppers, roasted red peppers, spinach 24

### HAWAIIAN

Red sauce base, mozzarella cheese, bacon,  
ham, pineapple, scallions 24

### MARGHERITA

Red sauce base, fresh mozzarella, basil, Evoo 23

### CHICKEN PESTO

Basil pesto base, mozzarella cheese,  
Roma tomatoes, diced chicken 25

### POTATO

Garlic oil base, cheddar/jack cheese,  
mashed potatoes, bacon, scallions.  
Served with a side of sour cream 25

### ADD:

2.25 each - 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

2.75 each - Sausage, meatballs, bacon, diced ham, anchovies,  
diced chicken, pepperoni  
3 - truffle oil

Substitute cauliflower crust (Gluten Free Option) 3.5

## MAINS

### LOBSTER ROLL

Lobster knuckle and claw meat, mayo, minced red onion,  
Dijon mustard, lemon juice, Boston bibb lettuce,  
on buttered grilled brioche. Served with hand-cut fries MKT  
\*\*Hot buttered Lobster Roll available on request MKT +3

### PORTUGUESE FISHERMAN'S STEW

The classic is back...  
Atlantic cod, mussels, and shrimp, simmered in our  
house-made tomato fennel broth with leeks, garlic, shallots,  
thyme, red pepper flakes, and linguica, over pureed root  
vegetables. Served with a warmed baguette 38

### BREWERS MAC AND CHEESE

Rotini tossed in a creamy three cheese blend topped with  
toasted breadcrumbs and Parmesan cheese  
**Lobster MKT Crispy Chicken 28**

### FISH AND CHIPS

Offshore's Amber Ale battered fresh Atlantic cod,  
hand-cut fries, house-made tartar sauce, and coleslaw 28

### TUNA POKE

Soy, ginger and sesame marinated Ahi tuna,  
seasoned rice, pickled vegetables, scallions,  
pineapple, edamame, fresh avocado, seaweed salad,  
spicy aioli drizzle and white sesame seeds 32

### STUFFED SALMON

Salmon stuffed with lump crab, drizzled with a lemon thyme  
butter sauce, with potatoes au gratin and asparagus 36

### STEAK FRITES

Sliced tenderloin with chive chimichurri,  
hand-cut parmesan truffle fries, and a petite salad 36  
Add shrimp 11 Salmon 14

### ROAST CHICKEN

Herb roasted Statler chicken breast, garlic mashed potatoes,  
asparagus, and chive chimichurri 28

### BABY BACK RIBS

Rubbed with our house blend of spices then slow cooked.  
Finished with our Offshore Stout BBQ sauce.  
Served with hand-cut fries, coleslaw and cornbread 29

### FRIED CHICKEN

Boneless, lightly breaded chicken breast fried golden.  
Served with creamy mac & cheese and corn bread 28

### QUESADILLAS

#### Add House-made guacamole - 3

Flour tortillas, served with salsa and sour cream

#### CHICKEN

Spinach, tomato, cheddar/jack cheese 23

#### STEAK

Red and green peppers, onions, cheddar/jack cheese 25

#### VEGGIE

Mushrooms, corn poblano mix, spinach,  
roasted red peppers, cheddar/jack cheese 21

### TAVERN BURGER

Grilled half pound, hand pressed ground beef, lettuce,  
tomato, red onion, bread and butter pickles,  
on toasted brioche. Served with hand-cut fries 20

### TURKEY BURGER

Ground turkey, hand pressed with cheddar cheese,  
topped with lettuce, tomato, red onion and  
bread & butter pickles, on toasted brioche with garlic mayo.  
Served with hand-cut fries or coleslaw 22

#### Burger Add-ons - 2

Swiss, cheddar, American, bleu cheese crumbles,  
bacon, caramelized onions,  
sautéed green peppers, sautéed mushrooms,  
house-made guacamole - 3

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, Michael David, CA	14	21	48
Pinot Grigio, di Lenardo, IT	11	17	40
Sauvignon Blanc, Villa Maria, NZ	12	18	44
Vermentino, Surrau Limizzani, IT	13	20	46
Alvarinho, Foral, PT	12	18	42

## RED WINES

	6oz	9oz	Btl
Pinot Noir, Contour, CA	11	17	44
Cabernet Sauvignon, Dough, CA	14	21	48
Malbec, Argento, AR	11	17	40

## ROSÉ-SPARKLING

	6oz	9oz	Btl
Rose, Mirabeau Forever Summer, FR	12	18	44
Prosecco, Villa Sandi, IT	12	18	44
Sparkling Rose, Drop of Sunshine, CA	14	21	48
Lambrusco, Cantina di Sorbara, IT	10	15	36

## CIDERS-SELTZERS

High Limb Cider on tap (ask about rotating selection)	10.5
High-Noon Hard Seltzers (ask about rotating flavors)	10.5

## NON ALCOHOLIC

Athletic Brewing	9
------------------	---

## SPECIALTY COCKTAILS

**BLUEBERRY OR CRANBERRY MULE** 14  
Triple Eight Blueberry or Cranberry Vodka,  
a touch of fresh lime juice, and ginger beer

**MAI TAI (TRADER VIC'S STYLE)** 14  
Planteray Silver and Dark Rum,  
Orange Curacao, orgeat, fresh lime juice, mint  
Add Dark Rum floater for \$2

**COCONUT MOJITO** 14  
Planteray Silver Rum, coconut puree, fresh lime juice, mint

**SPICY BRAMBLE MARGARITA** 14  
Rancho La Gloria Jalapeno Lime Tequila, triple sec,  
muddled blackberries, house-made sour mix, salt rim

**BLOOD ORANGE SHANDY** 14  
Offshore Ale East Chop Golden Ale,  
St Elder Blood Orange liquor, lemonade

**OFFSHORE BLOODY** 14  
Tito's Vodka, delicious house made bloody mix  
that has a kick, with a garden garnish  
**Make it a Bloody Maria by using blanco tequila!**

**FEELIN' PEACHY** 14  
Tito's Vodka, peach schnapps, peach puree,  
pineapple juice, lime juice

**THYME ON THE VINEYARD** 14  
Tanqueray Gin, strawberry puree, lemon juice,  
thyme infused simple syrup

**SPRITZ YOUR WAY** 14  
**Aperol Spritz** – Aperol, Prosecco, soda water topper  
**Hugo Spritz** – St Germain Elderflower liquor,  
prosecco, mint, soda water topper  
**Limoncello Spritz** – Limoncello, prosecco,  
soda water topper

**TEA LANE** 14  
Bulleit Bourbon, peach schnapps, simple syrup, iced tea

**ESPRESSO MARTINI** 15  
Tito's Vodka, Kahlua, Café Borghetti, espresso  
Add Baileys for \$1

**HOUSE CRAFTED RED OR WHITE SANGRIA** 14