

## STARTERS

### NEW ENGLAND CLAM CHOWDER\*

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

### HUMMUS

House-made with chickpeas, garlic, tahini and Evoo.  
Served with pita bread, celery, carrots, and cucumbers 14

### 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 16

### TWISTED BAVARIAN PRETZEL

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 15

### WINGS

*Wet: Garlic Parmesan, Buffalo, Honey Buffalo,  
Sweet Chili, Teriyaki, BBQ, Korean BBQ  
Dry: Honey Habanero, Jamaican Jerk*  
With celery, carrots and bleu cheese dressing 18

### GUACAMOLE AND CHIPS

House-made guacamole with tri-colored tortilla chips 13

### STEAMED PEI MUSSELS

Sautéed in white wine, tomato fennel broth,  
with shallots, garlic, red pepper flakes, leeks, and butter.  
Served with a grilled baguette 21

## 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 18

### CAESAR SALAD

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

### PUB SALAD

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

### ARUGULA AND GOAT CHEESE SALAD

Roasted red beets, arugula, crumbled goat cheese,  
crispy quinoa and candied walnuts, tossed with  
our house-made lemon vinaigrette 18

### GREEK SALAD

Chopped romaine lettuce, kalamata olives, red onion,  
feta cheese, banana peppers, cucumbers, tomatoes and  
falafel balls, tossed with Greek dressing 18

### ADD TO ANY SALAD

Avocado 4 | Falafel 5 | 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 24

### MEAT LOVERS

Red sauce base, mozzarella cheese, house-made meatballs,  
pepperoni, sausage, bacon 25

### VEGGIE

Red sauce base, mozzarella cheese, mushrooms, onions,  
green peppers, roasted red peppers, spinach 23

### 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 24

### 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

### FISH AND CHIPS

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

### FISH SANDWICH

Offshore's Amber Ale battered fresh Atlantic cod,  
house-made tartar sauce, and coleslaw, on toasted brioche.  
Served with hand-cut fries 22

### SALMON BLT

Grilled salmon, crispy bacon, tomato,  
spicy avocado aioli on ciabatta.  
Served with hand-cut fries 23

### KNIFE AND FORK FRIED CHICKEN SANDWICH

Crispy chicken, pimento cheese, bread & butter pickles,  
hot sauce, honey butter and coleslaw  
on toasted brioche with hand-cut fries 22

### BABY BACK RIBS

Rubbed with our house blend of spices then slow cooked.  
Finished with our Offshore Stout BBQ sauce,  
with hand-cut fries and coleslaw 28

### QUESADILLAS

**Add House-made guacamole - 3**

Flour tortillas, served with salsa and sour cream

### CHICKEN

Spinach, tomato, cheddar/jack cheese 20

### STEAK

Red and green peppers, onions, cheddar/jack cheese 22

### VEGGIE

Mushrooms, corn poblano mix, spinach,  
roasted red peppers, cheddar/jack cheese 19

### 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 19

### VEGGIE BURGER

Swiss cheese, ranch dressing, caramelized onion,  
lettuce and tomato on toasted whole grain bread 19

### Burger Add-ons - 2

Swiss, cheddar, American, blue 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, Ferrari Carano, CA	14	21	48
Pinot Grigio, di Lenardo, IT	11	15	40
Sauvignon Blanc, Villa Maria, NZ	12	17	42
Pinot Gris, Pike Road, OR	13	19	44
Alvarinho, Foral, PT	12	17	42

## RED WINES

	6oz	9oz	Btl
Pinot Noir, Contour, CA	11	15	40
Dough, Cabernet Sauvignon, CA	14	20	48
Malbec, Argento, AR	11	15	40

## ROSÉ-SPARKLING

	6oz	9oz	Btl
Rose, Forever Young, FR	12	17	42
Prosecco, Villa Sandi, IT	12	17	42
Sparkling Rose, JC Calvert, FR	14	21	48

## CIDERS-SELTZERS

High-Noon Hard Seltzers (ask about rotating flavors)	10
High Limb Cider on tap (ask about rotating selection)	10

## NON ALCOHOLIC

Athletic Brewing	8
------------------	---

## SPECIALTY COCKTAILS

### 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 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!*

### MARTINI'S VINEYARD 14

Tito's Vodka, St. Germain, pink grapefruit juice, Sauvignon Blanc topper

### COCONUT MOJITO 14

Plantation Silver Rum, coconut puree, lime juice, mint

### SPICY BRAMBLE MARGARITA 14

Rancho La Gloria Jalapeño 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

### WHISKEY SMASH 14

Bulleit Bourbon, lemon juice, simple syrup, mint

### PISTACHIO SOUR 14

Plantation Silver Rum, Amaretto, lemon juice, pineapple juice, pistachio syrup, egg white, garnished with pistachios and Luxardo cherry

### GIN SPRITZ 14

Citadelle Jardin Gin, Lillet Blanc, lemon juice, simple syrup, soda water topper

### ESPRESSO MARTINI 15

Tito's Vodka, Kahlua, espresso  
Have it Italian Style - Averna Amaro, Kahlua, espresso

### HOUSE CRAFTED RED SANGRIA 14