

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
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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