STARTERS

CLAM CHOWDER
House-made, creamy New England clam chowder 12

OFFSHORE CHILI
Topped with cheddar/jack cheese, scallions and a dollop of sour cream. With tri-color tortilla chips - 13

FRENCH ONION SOUP
Packed with onions, topped with a crostini, Gruyere and Swiss cheese - Crock 12

BUFFALO CAULIFLOWER
Buttermilk-dipped, sriracha-dredged, fried florets. Served with Buffalo sauce and bleu cheese dressing 16

BAVARIAN PRETZEL STICKS
Salted pretzel sticks served with a jalapeño cheese sauce 11

HANDBUT CRIED
Hand-cut fries, served with chipotle aioli 12

TRUFFLE FRIES
Hand-cut fries, truffle oil, Parmesan cheese 15

WINGS
Wet: Buffalo, BBQ, Teriyaki
Dry: Honey Habanero, Jamaican Jerk, Korean BBQ
With c’leery sticks, carrots and bleu cheese dressing 17

GUACAMOLE AND CHIPS
House-made guacamole with tri-colored tortilla chips 13

STEAMED PEI MUSSELS
Rubbed with our house blend of spices then slow cooked. Finished with our Offshore’s Steeprock Stout BBQ drizzle 24

SALADS

POWER BOWL
Mixed greens tossed with house-made carrot ginger dressing, corn poblano-farro salad, artichoke hearts, roasted red beets, garlic oil, 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, endive, sliced pear, bleu cheese crumbles, and candied walnuts, tossed with our classic house-made lemon vinaigrette 16

ARUGULA AND GOAT CHEESE SALAD
Roasted red beets, arugula, crumbled goat cheese, and candied walnuts, tossed with our house-made lemon vinaigrette 16

ADD TO ANY SALAD
Avocado 4 | Marinated Portobello Mushroom 7 | Chicken 9

BRICK OVEN PIZZAS

CLASSIC CHEESE
Garlic oil base, mozzarella cheese, diced chicken, caramelized onion, scallions, bacon. Served with hand-cut fries and house-made honey mustard 16

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

CHICKEN
Mushrooms, corn poblano mix, spinach roasted red peppers, cheddar/jack cheese 17

STEAK
Red and green peppers, onions, cheddar/jack cheese 19

POWER BOWL
Grilled half pound, hand pressed ground beef, lettuce, tomato, red onion, bread and butter pickles, on toasted brioche. Served with hand-cut fries 19

BLACK BEAN BURGER
LeMODE SMASHED AVOCADO AND TOASTED 12

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.

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

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LCH1023
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* 

**BEER LIST**

**WHITE WINES**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Origin</th>
<th>Glass Size</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Chardonnay, Ferrari Carano, CA</td>
<td>6oz</td>
<td>13</td>
<td>9oz Btl 19 46</td>
</tr>
<tr>
<td>Pinot Grigio, di Lenardo, IT</td>
<td>6oz</td>
<td>10</td>
<td>9oz Btl 14 36</td>
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<tr>
<td>Sauvignon Blanc, Villa Maria, NZ</td>
<td>6oz</td>
<td>12</td>
<td>9oz Btl 16 42</td>
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**RED WINES**

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<th>Wine Type</th>
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<th>Glass Size</th>
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</thead>
<tbody>
<tr>
<td>Pinot Noir, Contour, CA</td>
<td>6oz</td>
<td>10</td>
<td>9oz Btl 14 36</td>
</tr>
<tr>
<td>Dough, Cabernet Sauvignon, CA</td>
<td>6oz</td>
<td>13</td>
<td>9oz Btl 19 46</td>
</tr>
<tr>
<td>Red Blend, C.M.S., CA</td>
<td>6oz</td>
<td>12</td>
<td>9oz Btl 16 42</td>
</tr>
<tr>
<td>Portillo, Malbec, Argentina</td>
<td>6oz</td>
<td>10</td>
<td>9oz Btl 14 36</td>
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**ROSÉ-SPARKLING**

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<th>Wine Type</th>
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<tbody>
<tr>
<td>Liquid Geography, Rosé, Spain</td>
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<td>16 42</td>
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<tr>
<td>Valdo Numero 1, Sparkling Wine, Italy</td>
<td>12</td>
<td>16 42</td>
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**CIDER-SELTZERS**

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<th>Glass Size</th>
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<tbody>
<tr>
<td>Stateside Vodka Soda</td>
<td>10</td>
<td>16 42</td>
<td></td>
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<tr>
<td>High Limb Cider on tap</td>
<td>10</td>
<td>16 42</td>
<td></td>
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**NON ALCOHOLIC**

<table>
<thead>
<tr>
<th>Non-Alcoholic Drink</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Athletic Brewing</td>
<td>8</td>
</tr>
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**SPECIALTY COCKTAILS**

**BLUEBERRY OR CRANBERRY MULE**

Triple Eight Blueberry or Cranberry Vodka, a touch of fresh lime juice, and ginger beer

**ISLAND RUM PUNCH**

Light and Dark Plantation rums, falernum, pineapple juice, lemon juice and bitters

**OFFSHORE BLOODY**

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!

**A GOOD OLD FASHION’**

Bulleit Bourbon, simple syrup, Angostura bitters, Regan’s orange bitters garnished with a luxardo cherry and orange peel

**ROTATING MIMOSA**

Ask about our rotating mimosa

**KEY LIME COCKTAIL**

Van Gogh Vanilla Vodka, pineapple juice, and lime juice served shaken over ice garnished with a lime

**CUCUMBER COSMOPOLITAN**

Pearl Cucumber vodka, triple sec, cranberry and lime juice shaken and served up with a lime

**GIN FLOWER**

Tanqueray, St Germain, a touch of simple syrup, grapefruit juice, and lime juice topped with lemon lime soda

**SPICY BRAMBLE MARGARITA**

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

**HOUSE CRAFTED RED SANGRIA**

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.