

STARTERS

CLAM CHOWDER

House-made, creamy New England clam chowder 12

OFFSHORE CHILI

House-made with tenderloin and ground beef, 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

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

House-made served with hand-cut fries and house-made honey mustard 16

BAVARIAN PRETZEL STICKS

Salted pretzel sticks served with a jalapeño cheese sauce 11

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 celery sticks, carrots and bleu cheese dressing 17

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, endive, 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, and candied walnuts, tossed with our house-made lemon vinaigrette 16

ADD TO ANY SALAD

Avocado 4 | Marinated Portobello Mushroom 7 | 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

ROMA

Red sauce base, mozzarella cheese, roma tomatoes, herbs, Parmesan cheese 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 27

FISH SANDWICH

Offshore Amber Ale battered fresh Atlantic cod, house-made tartar sauce, and coleslaw, on toasted brioche. Served with hand-cut fries 21

SALMON BLT

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

ROAST CHICKEN SANDWICH

Pulled chicken with arugula, chipotle aioli and cheddar cheese on ciabatta with a smashed avocado spread. Served with hand-cut fries 20

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 19

STEAK

Red and green peppers, onions, cheddar/jack cheese 20

VEGGIE

Mushrooms, corn poblano mix, spinach roasted red peppers, cheddar/jack cheese 18

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

BLACK BEAN BURGER

Lettuce, tomato, smashed avocado on toasted brioche with hand-cut fries 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	13	19	46
Pinot Grigio, di Lenardo, IT	10	14	36
Sauvignon Blanc, Villa Maria, NZ	12	16	42

RED WINES

	6oz	9oz	Btl
Pinot Noir, Contour, CA	10	14	36
Dough, Cabernet Sauvignon, CA	13	19	46
Red Blend, C.M.S., CA	12	16	42
Portillo, Malbec, Argentina	10	14	36

ROSÉ-SPARKLING

Liquid Geography, Rosé, Spain	12	16	42
Valdo Numero 1, Sparkling Wine, Italy	10	14	36

CIDERS-SELTZERS

Stateside Vodka Soda (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!

A GOOD OLD FASHION' 15
Bulleit Bourbon, simple syrup, Angostura bitters, Regan's orange bitters garnished with a luxardo cherry and orange peel

ROTATING MIMOSA 12
Ask about our rotating mimosa

KEY LIME COCKTAIL 14
Van Gogh Vanilla Vodka, pineapple juice, and lime juice served shaken over ice garnished with a lime

CUCUMBER COSMOPOLITAN 15
Pearl Cucumber vodka, triple sec, cranberry and lime juice shaken and served up with a lime

GIN FLOWER 15
Tanqueray, St Germain, a touch of simple syrup, grapefruit juice, and lime juice topped with lemon lime soda

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

HOUSE CRAFTED RED SANGRIA 14