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

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

BUFFALO CAULIFLOWER
Buttermilk dipped, sriracha glazed and fried florets. Served with Buffalo sauce and bleu cheese dressing 15

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

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

HAND-CUT FRIES
Served with chipotle aioli 12

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

WINGS
Wet: Buffalo, Offshore’s Steepleock BBQ. Teriyaki Dry: Honey Habanero, Jamaican Jerk or Korean BBQ

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

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 1 I Mariinated Portobello Mushroom 1 I Chicken 9 I Shrimp 11 I Crab Cake 13 I Salmon or Steak 14

CLASSIC CHEESE  20
BBQ CHICKEN
Garlic oil base, mozzarella cheese, diced chicken, creamy BBQ sauce, bacon, Offshore’s Steepleock Stout BBQ grizzle 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, pepperoni, 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 Steepleock Stout BBQ sauce 2.75 each - Sausage, meatballs, bacon, diced ham, anchovies, diced chicken, pepperoni 3 - truffle oil

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 linguaica, over puréed root vegetables. Served with a warmed baguette 37

BRAISED SHORT RIBS
Over a mashed potato croquette stuffed with mozzarella cheese and prosciutto. Served with roasted rainbow carrots and topped with a red wine reduction 36

GRIllED MEATLOAF
Just like Mom used to make, but better! Ground beef mixed with feta cheese, onions, corn, red and green peppers then grilled. Topped with a mushroom beef gravy and onion strings. Served with garlic mashed potatoes and the vegetable of the day 28

FISH AND CHIPS
Offshore’s Amber Ale battered fresh Atlantic cod, hand-cut fries, house-made tartar sauce, and coleslaw 27

STUFFED SALMON
Salmon stuffed with lump crab, drizzled with a lemon thyme butter sauce, with potatoes au gratin and asparagus 35

STEAK FRITES
Sliced tenderloin with chive chimichurri, hand-cut parmesan truffle fries, and a petite salad 35
Add shrimp 11 Crab Cake 13 Salmon 14

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

HERB ROASTED CHICKEN
A Statler chicken breast, garlic mashed potatoes, seasonal house vegetables, and chive chimichurri sauce 28

QUESADILLAS
Add House-made guacamole - 3
Flour tortillas, served with salsa and sour cream

CHICKEN
Spinach, tomato, cheddar/jack cheese 18

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

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

TAVERN BURGER
Grilled half pound, hand pressed ground beef, lettuce, tomato, onion, cheddar, bacon, 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

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.
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
Chardonnay, Ferrari Carano, CA
6oz 9oz Btl 13 19 46
Pinot Grigio, di Lenardo, IT
10 14 36
Sauvignon Blanc, Villa Maria, NZ
12 16 42

RED WINES
Pinot Noir, Contour, CA
6oz 9oz Btl 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

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