

STARTERS

OYSTERS

Always local, always fresh...\$3.75 each
Ask your server for today's selection

NEW ENGLAND CLAM CHOWDER*

House-made, creamy clam chowder 12 *contains pork

CALAMARI

Old Bay seasoned, buttermilk brined calamari,
fried cherry peppers. Served with marinara 21

GUACAMOLE AND CHIPS

House-made guacamole with tri-colored tortilla chips 14

GRILLED BRIE

Wheel of brie lightly grilled, then oven roasted.
Served with pesto, roasted garlic and a warm baguette 19

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 20

BAVARIAN PRETZEL STICKS

Salted, served with a poblano cheese sauce 10

HAND-CUT FRIES

Served with chipotle aioli 13

TRUFFLE FRIES

Hand-cut fries, truffle oil, Parmesan cheese 17

OFFSHORE WINGS

Wet: *Garlic Parmesan, Buffalo, Honey Buffalo,
Sweet Chili, BBQ, Korean BBQ*
Dry: *Honey Habanero, Jamaican Jerk*
With celery, carrots and bleu cheese dressing 20

STEAMED PEI MUSSELS

Sautéed in white wine, tomato fennel broth,
with shallots, garlic, red pepper flakes, leeks, and butter.
Served with a grilled baguette 25

SALADS

CAESAR SALAD

Crisp romaine, shaved Parmesan, and croutons,
tossed with house-made Caesar dressing 17

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 20

GREEK SALAD

Chopped romaine, kalamata olives, pepperoncini,
red onion, feta cheese, cucumbers, tomatoes
tossed with our Greek dressing 18

PUB SALAD

Bibb lettuce, radicchio, sliced pear,
bleu cheese crumbles, and candied walnuts,
tossed with our classic house-made shallot vinaigrette 17

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

ADD TO ANY SALAD

Avocado 5 | Chicken 10 | Shrimp 13 | Salmon or Steak 15

BRICK OVEN PIZZAS

CLASSIC CHEESE 21

BBQ CHICKEN

Garlic oil base, mozzarella cheese, diced chicken,
caramelized onion, scallions, bacon,
Offshore's Steeprock Stout BBQ drizzle 26

MEAT LOVERS

Red sauce base, mozzarella cheese, house-made meatballs,
pepperoni, sausage, bacon 26

VEGGIE

Red sauce base, mozzarella cheese, mushrooms, onions,
green peppers, roasted red peppers, spinach 24

HAWAIIAN

Red sauce base, mozzarella cheese, bacon,
ham, pineapple, scallions 25

MARGHERITA

Red sauce base, fresh mozzarella, basil, EVOO 23

CHICKEN PESTO

Basil pesto base, mozzarella cheese,
Roma tomatoes, diced chicken 25

POTATO

Garlic oil base, cheddar/jack cheese,
mashed potatoes, bacon, scallions,
Served with a side of sour cream 26

TUSCAN GARDEN CHICKEN

*Alpha Gal friendly - Garlic oil base, diced chicken,
green pepper, roasted red pepper, red onion, Kalamata olives,
spinach, mushrooms, chipotle aioli drizzle. 26

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

LOBSTER ROLL

Lobster knuckle and claw meat, mayo, minced red onion,
Dijon mustard, lemon juice, Boston bibb lettuce, on buttered
grilled brioche. Served with hand-cut fries MKT

**Hot buttered Lobster Roll available on request MKT +3

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 linguica, over pureed root
vegetables. Served with a warmed baguette 38

BREWERS MAC & CHEESE

Crispy chicken and rotini tossed in a
creamy three cheese blend topped with
toasted breadcrumbs and Parmesan cheese 28

Substitute Lobster MKT

FISH AND CHIPS

Offshore's Amber Ale battered fresh Atlantic cod,
hand-cut fries, house-made tartar sauce, and coleslaw 30

BAKED COD

Atlantic cod, topped with breadcrumbs,
baked then drizzled with a carrot ginger sauce.
Served with jasmine rice and the vegetable of the day 36

BROILED SCALLOPS

Bay scallops, with spinach and roasted red peppers,
topped with seasoned breadcrumbs then
broiled with white wine, lemon and butter.
Served with jasmine rice and the vegetable of the day 40

TUNA POKE

Soy, ginger and sesame marinated Ahi tuna,
seasoned rice, pickled vegetables, scallions,
pineapple, edamame, fresh avocado, seaweed salad,
spicy aioli drizzle and white sesame seeds 34

STUFFED SALMON

Salmon stuffed with lump crab, drizzled with
a lemon thyme butter sauce, with potatoes au gratin
and vegetable of the day 39

STEAK FRITES

Sliced tenderloin with chive chimichurri,
hand-cut parmesan truffle fries, and a petite salad 39
Add shrimp 13 | Salmon 15

BABY BACK RIBS

Rubbed with our house blend of spices then slow cooked.
Finished with our Offshore Stout BBQ sauce.
Served with hand-cut fries, coleslaw and cornbread 30

FRIED CHICKEN

Boneless, lightly breaded chicken breast fried golden.
Served with creamy mac & cheese and corn bread 29

QUESADILLAS

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

CHICKEN

Spinach, tomato, cheddar/jack cheese 23

STEAK

Red and green peppers, onions, cheddar/jack cheese 25

VEGGIE

Mushrooms, corn poblano mix, spinach,
roasted red peppers, cheddar/jack cheese 21

TAVERN BURGER

Grilled half pound, hand pressed ground beef, lettuce,
tomato, red onion, pickles, on toasted brioche.
Served with hand-cut fries 20

TURKEY BURGER

Hand pressed ground turkey with cheddar cheese
topped with lettuce, tomato, red onion and pickles,
on toasted brioche with garlic mayo.

*Contains dairy and breadcrumbs
Served with hand-cut fries or coleslaw 23

Burger Add-ons - 2

Swiss, cheddar, American, bleu 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



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

**FIVE 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, Bogle Phantom, CA	12	18	44
Pinot Grigio, Lagaria, IT	11	17	40
Sauvignon Blanc, Villa Maria, NZ	12	18	44
Verdejo, Marques De Riscal, SP	11	17	40
Alvarinho, Foral, PT	11	17	40

RED WINES

	6oz	9oz	Btl
Pinot Noir, Carmel Road, CA	12	18	44
Cabernet Sauvignon, Earthquake, CA	14	22	48
Malbec, Argento, AR	11	17	40

ROSÉ & SPARKLING

	6oz	9oz	Btl
Rosé, Château Routas, FR	12	18	44
Prosecco, Villa Sandi, IT	12	18	44

CIDERS-SELTZERS

High-Noon Hard Seltzers (ask about rotating flavors)	10.5
Rotating Cider Selection (ask your server or bartender)	10.5

NON ALCOHOLIC

Athletic Brewing N/A Golden Ale	8
Citrus Ginger Cooler 10 orange, pineapple and lemon juices, ginger ale topper	Blackberry Lemon Smash 10 Fresh blackberry purée, lemon juice, simple syrup soda water

SPECIALTY COCKTAILS

PEAR, BLUEBERRY OR CRANBERRY MULE 15
 Grey Goose Pear, Triple 8 Blueberry or Cranberry Vodka,
 fresh lime juice, and ginger beer

ISLAND RUM PUNCH 14
 Planteray Silver and Dark Rum, Golden Falernum,
 pineapple juice, lemon juice, Angostura bitters

COCONUT OR STRAWBERRY MOJITO 14
 Planteray Silver Rum, coconut or strawberry purée,
 fresh lime juice, mint

SPICY BRAMBLE MARGARITA 14
 Rancho La Gloria Jalapeno Lime Tequila,
 triple sec, muddled blackberries,
 house-made sour mix, salt rim

FEELIN' PEACHY 14
 Tito's Vodka, peach schnapps, peach purée,
 pineapple juice, lime juice

PRESSURE DROP 15
 Bulleit Bourbon, Aperol, peach purée,
 lemon juice, ginger beer

THE ROSE 15
 Hendrick's Gin, strawberry purée, lemon juice,
 rosemary, soda water topper

APEROL OR HUGO SPRITZ 14
 Aperol Spritz - Aperol, Prosecco, soda water topper
 Hugo Spritz - St-Germain Elderflower Liqueur,
 prosecco, mint, soda topper

PEARTINI 15
 Grey Goose La Poire, St-Germain
 Elderflower Liqueur, fresh lemon juice, simple syrup

ESPRESSO MARTINI 15
 Tito's Vodka, Kahlua, Café Borghetti, espresso
 Add shot of Baileys for \$2

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!

HOUSE CRAFTED RED SANGRIA 14