



STARTERS

NEW ENGLAND CLAM CHOWDER

Bowl 10

WINGS

Wet: Buffalo, BBQ, or Teriyaki
Dry: Honey Habanero, Jamaican Jerk or Korean BBQ
Served with celery sticks, carrots and
bleu cheese dressing 15

CHICKEN TENDERS

Served with hand-cut fries and
a side of Offshore Stout BBQ sauce 15

STEAMED MUSSELS

White wine butter broth with garlic, shallots, grape tomatoes,
leeks, lemon, red pepper flakes and thyme 18

FRIED CALAMARI

Buttermilk battered calamari, tubes and tentacles,
fried golden brown, tossed with banana peppers.
Served with our house-made remoulade 16

PARMESAN TRUFFLE FRIES

Hand-cut fries drizzled with truffle oil then
shaken with Parmesan cheese and salt 12

GRILLED BRIE

A grilled wheel of brie, rubbed with basil pesto. Served
with roasted garlic cloves and a toasted baguette 16

BUFFALO CAULIFLOWER

Buttermilk fried cauliflower, served with a side of
hot sauce and bleu cheese dressing 13

TWISTED PRETZEL

A fresh baked pretzel twist dusted with "everything" bagel
spice, served with a side of Offshore Stout beer cheese 8

SALADS

PUB SALAD

Boston Bibb lettuce, endive, pears, candied walnuts and
crumbled bleu cheese, with a shallot vinaigrette dressing 15

POWER BOWL

Mixed greens with farro blended with roasted corn, diced
onion, and poblano peppers, served over roasted beets,
pickled red onion, grape tomatoes, artichoke hearts,
edamame, chick peas and feta cheese
with a carrot ginger dressing 16

CAESAR

Chopped romaine, grape tomatoes, garlic croutons,
Parmesan cheese and our house-made Caesar dressing 14

ARUGULA AND GOAT CHEESE SALAD

Toasted almonds, pickled golden beets, dried cranberries,
dried apricot and our lemon white balsamic dressing 15

ADD TO ANY SALAD

Avocado 3 | Chicken 7 | Salmon 8 | Steak Tips 9 | Ahi Tuna 10

BRICK OVEN PIZZAS

CHEESE 19.5

BBQ CHICKEN

Garlic oil base with chicken, mozzarella, bacon, scallions,
caramelized onions and a Offshore Stout BBQ drizzle 23

MEAT LOVERS

House-made meatballs, sausage, bacon and pepperoni 24

ROMA

Sliced roma tomatoes, mozzarella, marinara,
herbs and Parmesan 20

VEGGIE

Garlic oil base, roma tomatoes, spinach, shaved onion,
mozzarella and feta cheese 22

CHICKEN PESTO

Basil pesto base, chicken, sliced tomatoes and
mozzarella 23

POTATO

Mashed potatoes, bacon, cheddar/jack cheese and scallions
with a side of sour cream 23

ADD:

artichokes, banana peppers, black olives, broccoli,
caramelized onions, green peppers, portobello,
roasted garlic, roasted red peppers, scallions,
shaved red onion, spinach, tomato 1.5
anchovies, bacon, chicken, goat cheese,
meatballs, pepperoni, sausage 2
truffle oil 3

Substitute cauliflower crust (Gluten Free Option) 3.5

MAINS

LOBSTER ROLL

Fresh Maine lobster, knuckle and claw meat, lightly
dressed with mayo and onion on a buttered brioche roll.
Served with hand-cut fries and coleslaw MKT Price

FISH & CHIPS

Flaky fresh cod dipped in our Offshore Amber Ale batter
then fried golden. Served with hand-cut fries,
coleslaw and tartar sauce 26

BABY BACK RIBS

Midwestern baby back ribs rubbed
with our house blend of spices then slow cooked.
Finished with our Offshore Stout BBQ sauce and
served with hand-cut fries and coleslaw 25

AHI TUNA

Sliced sesame crusted Ahi tuna with poke rice,
edamame, seaweed salad, spicy aioli, crispy wontons
and fresh sliced mango 30

BLACKENED SALMON BOWL

Blackened salmon with roasted summer squash, zucchini,
onions and sweet potatoes over jasmine rice, topped with
arugula, pickled onions and a lemon caper aioli 28

ELAINE'S MARINATED STEAK TIPS

Sirloin steak tips marinated with a blend of BBQ sauce,
soy sauce and honey. Served with red bliss garlic
mashed potatoes and asparagus 28

CHICKEN QUESADILLA

Diced chicken, spinach, tomatoes and cheddar/jack cheese
stuffed in a flour tortilla then baked in our wood fired
oven. Served with salsa and sour cream 19

ADD: HOUSE-MADE GUACAMOLE 3

VEGGIE QUESADILLA

Portobello mushrooms, roasted red peppers, spinach, and
a blend of roasted corn, poblano peppers, and onions with
cheddar/jack cheese stuffed in a flour tortilla then baked in
our wood fired oven. Served with salsa and sour cream 18

ADD: HOUSE-MADE GUACAMOLE 3

FRIED CHICKEN

Topped with Offshore Amber Ale gravy, served with red
bliss garlic mashed potatoes and house vegetables 25

IMPOSSIBLE BURGER

A grilled plant based "Impossible Burger" on toasted
brioche with lettuce, tomato, onion and pickles.
Served with hand-cut fries 18

TAVERN BURGER

Fresh ground beef, ½ lb, hand packed, then grilled to your
liking. Served on toasted brioche, with cheddar cheese,
bacon, lettuce, tomato, onions and pickles.
Served with hand-cut fries 19

Toppings: American cheese, Swiss cheese, bacon,
mushrooms, salsa, BBQ, sriracha aioli, sautéed peppers,
caramelized onions 1.5 bleu cheese crumbles 2
guacamole or avocado 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

As we rebuild during this challenging time, 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.



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

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

AMBER ALE - Light, amber in color, with a superb balance of malt and hops. Very soft and drinkable
16oz - 5.3%abv 25 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	12	16	42
Pinot Grigio, Principato, IT	10	14	36
Sauvignon Blanc, Villa Maria, NZ	10	14	36
Albarino, Senda Verde, SP	11	15	38
Rose, Jean Luc Columbo, FR	10	14	36
Riesling, J. Lohr, (Bay Mist), CA	10	14	36

RED WINES

	6oz	9oz	Btl
Pinot Noir, Contour, CA	10	14	36
Malbec, Gascon "Colossal", AR	10	14	36
Cabernet Sauvignon, Juggernaut, CA	12	16	42
Red Blend (Locations E), SP	12	16	42

CIDER-SANGRIA-BUBBLES

Downeast Cider - Original or Seasonal	8
Wolffer's Dry Rose Cider	8
Stowe "Tips Up" Semi-Dry Hard Cider	8
Iay Carumba! Red Sangria, CA	8 26
Omission GF Beer - IPA or Lager	8
Heineken Zero	7
Barritt's N/A Ginger Beer	6
High Noon Spiked Seltzers Black Cherry, Pineapple, and Grapefruit	9
Lunetta Prosecco 187ml	10

SPECIALTY COCKTAILS

- APEROL SPRITZ** 14
Aperol, prosecco, soda water,
garnished with an orange slice
- BLUEBERRY OR CRANBERRY MULE** 14
888 blueberry or cranberry vodka and
ginger beer
- ISLAND RUM PUNCH** 14
Light and Dark Plantation rums, falernum,
pineapple juice, lemon juice, bitters
- MARTINI'S VINEYARD** 15
Kettle One, St. Germain, grapefruit juice with a
sauvignon blanc topper

- MV STRONG...ISLAND TEA** 15
Lotsa stuff (think Long Island)!
- PALOMA** 14
Silver tequila, grapefruit juice,
lime, salt rim
- OFFSHORE BLOODY** 13
Vodka, house-made bloody mary mix,
garden garnish
- GIN THIRTY** 14
Tanqueray, fresh mint, simple syrup,
lime juice and soda water