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, garlic, 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 drizzled 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 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 Steeplecreek BBQ, Teriyaki Dry: Honey Habanero, Jamaican Jerk or 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, thyme, red pepper flakes, and linguica, over puréed root vegetables. Served with garlic mashed potatoes and the vegetable of the day 28

BUFFALO CAULIFLOWER
Buttermilk brined, sriracha drizzled fried florets. Served with buffalo sauce and bleu cheese dressing 16

POWER BOWL
Mixed greens tossed with house-made carrot ginger dressing, corn poblano-farro salad, artichoke hearts, roasted red peppers, cheddar/jack 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 classic house-made Caesar salad dressing 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 10
BBQ CHICKEN
Garlic oil base, mozzarella cheese, diced chicken, caramelized onion, scallions, bacon, Offshore’s Steeplecreek 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 Steeplecreek Stout BBQ sauce
2.75 each - Sausage, meatballs, bacon, diced ham, anchovies, diced chicken, pepperoni 3 - truffle oil

Mais

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

TURKEY DINNER
Fresh roasted all white meat turkey, turkey gravy, mashed potatoes, cranberry walnut stuffing, cranberry sauce, vegetable of the day 28

GRILLED MEALOAF
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 FRIES
Sliced tenderloin with chive chimichurri, hand-cut fries, truffle fried shrimp salad 36

BABY BACK RIBS
Rubbed with our house blend of spices then slow cooked. Finished with our Offshore’s Steeplecreek BBQ sauce, with hand-cut fries and coleslaw 28

CHICKEN FLORENTINE
Roasted half chicken served over mashed potatoes topped with a white wine, garlic, butter sauce with cherry tomatoes and baby spinach. 26

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.
**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**

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

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

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<th>Rosé-Sparkling</th>
<th>12</th>
<th>16</th>
<th>42</th>
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<tbody>
<tr>
<td>Liquid Geography, Rosé, Spain</td>
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<tr>
<td>Valdo Numero 1, Sparkling Wine, Italy</td>
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<td>14</td>
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**Ciders-Seltzers**

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<tbody>
<tr>
<td>Stateside Vodka Soda (ask about rotating flavors)</td>
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<tr>
<td>High Limb Cider on tap (ask about rotating selection)</td>
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**Non Alcoholic**

<table>
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<tr>
<th>Non Alcoholic</th>
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</thead>
<tbody>
<tr>
<td>Athletic Brewing</td>
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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**

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