

## 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, Offshore's Steeprock 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, 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

### 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 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 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 36  
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

### 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.



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