

STARTERS

NEW ENGLAND CLAM CHOWDER*

House-made, creamy clam chowder 12 *contains pork

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 14

TOMATO SOUP

House-made creamy tomato soup, with basil and parmesan cheese 9

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

Served with hand-cut fries and house-made honey mustard dipping sauce 17

BAVARIAN PRETZEL STICKS

Salted, served with a poblano cheese sauce 10

HAND-CUT FRIES

Served with chipotle aioli 12

TRUFFLE FRIES

Hand-cut fries, truffle oil, Parmesan cheese 15

WINGS

Wet: Garlic Parmesan, Buffalo, Honey Buffalo, Sweet Chili, Teriyaki, BBQ, Korean BBQ
Dry: Honey Habanero, Jamaican Jerk
With celery, carrots and bleu cheese dressing 18

STEAMED PEI MUSSELS

Sautéed in white wine, tomato fennel broth, with shallots, garlic, red pepper flakes, leeks, and butter. Served with a grilled baguette 22

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 19

CAESAR SALAD

Crisp romaine, shaved Parmesan, and croutons, tossed with house-made Caesar dressing 15

PUB SALAD

Bibb lettuce, radicchio, 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, crispy quinoa and candied walnuts, tossed with our house-made lemon vinaigrette 17

GREEK SALAD

Chopped romaine lettuce, kalamata olives, red onion, feta cheese, banana peppers, cucumbers, tomatoes and tossed with Greek dressing 18

ADD TO ANY SALAD

Avocado 4 | 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 25

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 24

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 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

GRILLED CHEESE AND TOMATO SOUP

Gruyere, American and mozzarella grilled on sourdough. Served with our house-made tomato soup 18

FISH AND CHIPS

Offshore's Amber Ale battered fresh Atlantic cod, hand-cut fries, house-made tartar sauce, and coleslaw 28

FISH SANDWICH

Offshore's Amber Ale battered fresh Atlantic cod, house-made tartar sauce, and coleslaw, on toasted brioche. Served with hand-cut fries 22

SALMON BLT

Grilled salmon, crispy bacon, tomato, and spicy avocado aioli, on ciabatta. Served with hand-cut fries 24

KNIFE AND FORK FRIED CHICKEN SANDWICH

Crispy chicken, pimento cheese, bread & butter pickles, hot sauce, honey butter and coleslaw on toasted brioche, with hand-cut fries 22

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

QUESADILLAS

Add House-made guacamole - 3

Flour tortillas, served with salsa and sour cream

CHICKEN

Spinach, tomato, cheddar/jack cheese 21

STEAK

Red and green peppers, onions, cheddar/jack cheese 23

VEGGIE

Mushrooms, corn poblano mix, spinach, roasted red peppers, cheddar/jack cheese 20

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 20

VEGGIE BURGER

Swiss cheese, ranch dressing, caramelized onion, lettuce and tomato on toasted brioche 19

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

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	14	20	48
Pinot Grigio, di Lenardo, IT	11	16	40
Sauvignon Blanc, Villa Maria, NZ	12	18	42

RED WINES

	6oz	9oz	Btl
Pinot Noir, Contour, CA	12	18	42
Dough, Cabernet Sauvignon, CA	14	20	48
Malbec, Argento, AR	11	16	40
Super Tuscan, Aia Vecchia Lagone, IT	14	20	48
Red Blend, Hedges CMS, WA	12	16	42

ROSÉ-SPARKLING

	6oz	9oz	Btl
Rose, Natura, CL	12	18	42
Prosecco, Villa Sandi, IT	12	18	42

CIDERS-SELTZERS

High-Noon Hard Seltzers (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

SIDECAR 14
 Maison Rouge VSOP Cognac, Cointreau, lemon juice, sugar rim (optional), orange twist garnish

MARTHA'S VINEYARD 14
 Tito's Vodka, St. Germain, pink grapefruit juice, Sauvignon Blanc topper

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!

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

OFF-SEASON BEACH HOUSE 14
 Bulleit Bourbon, apple cider, lemon juice, Barritt's Ginger Beer, apple and cinnamon garnish

APPLE CIDER MIMOSA 14
 Villa Sandi Prosecco, apple cider, garnished with cinnamon sugar rim, add Van Gough Vanilla Vodka for \$2

ESPRESSO MARTINI 15
 Tito's Vodka, Kahlua, Café Borghetti, espresso
 Add Baileys for \$1

HOUSE CRAFTED RED SANGRIA 14