



## SEA

### BAKED STUFFED SHRIMP

Large Shrimp stuffed with Crab, baked in a Scampi boat, served with Asparagus & drunken Sweet Potato with Rum Sauce 21

### PESTO GRILLED SHRIMP

Large Pesto grilled Shrimp over a bed of Arugula, topped with Balsamic Glaze & served with a drunken Sweet Potato with Rum Sauce 18

### FISHERMAN'S CIOPPINO

A San Francisco classic. Mussels, Middle Neck Clams, Shrimp, fresh Fish in Red Basil Stew 22

### PAN-SEARED CORVINA

Tender fillet of Corvina topped with Wild Mushroom Cream Sauce, served with Asparagus & Garlic Mashed Potatoes 26

### CRAB CAKES

Baltimore style lump Crab Cakes topped with Caponata Aioli paired with Asparagus and Drunken Sweet Potato 26

### GRILLED LOBSTER TAILS

Two cold water Lobster Tails brushed with Garlic Butter, served with Pesto Spaghetti and Broccolini 38

### PARMESAN CRUSTED COD

Our Cod Fillet topped with house made Herb Parmesan Crust, baked & finished with Caper Cream Sauce, served with Steamed Broccolini & Honey Pistachio Sweet Mashed Potatoes 22

### LOBSTER & CLAM STEAM POT

(UPON AVAILABILITY)

Treat yourself to a lavish spread of steamed whole 1½ lb fresh cold water Lobster, Clams, Mussels, Corn on the Cob & Red Skin Potatoes 38

### 1½ LB STEAMED COLD WATER LOBSTER

(UPON AVAILABILITY)

New England classic dinner. Steamed 1½ lb fresh cold water Lobster, Corn on the Cob & Red Skin Potatoes 32

## LAND

### NY STRIP STEAK ROMANO

Grilled 12 oz hand cut choice Black Angus Steak, topped with Parmesan Garlic Crust, served with Asparagus & Garlic Mashed Potatoes 26  
add Shrimp 6 | add Lobster Tail 15

### PEPPERCORN PORTERHOUSE PORK CHOP

Grilled 12 oz bone-in Pork Chop topped with Peppercorn Red Wine Reduction Sauce, served with Garlic Mashed Potatoes and Broccolini 18

### CHICKEN SALTIMBOCCA

Thinly sliced Free Range Chicken sauteed with Prosciutto, Mozzarella, Sage & White Wine, served with house made Spaghetti 19

### CHICKEN MILANESE

Lightly Breaded & sauteed Free Range Chicken, topped with a Scampi Garlic Butter, Arugula & Heirloom Tomatoes, served with Asparagus 19

### CHICKEN MARSALA

Thinly sliced Free Range Chicken, topped with sauteed Mushrooms in Marsala Wine Reduction, served with house made Spaghetti 19

### CHICKEN PARMESAN

Breaded & draped with fresh Mozzarella & your choice of house made Red Sauce: Sweet Marinara, Medium or Hot, Served with house made Spaghetti 19

### EGGPLANT PARMESAN

Breaded & draped with fresh Mozzarella & your choice of house made Red Sauce: Sweet Marinara, Medium or Hot, Served with house made Spaghetti 16

### CHICKEN & EGGPLANT PARMESAN

Chicken and Eggplant breaded & draped with fresh Mozzarella & your choice of house made Red Sauce: Sweet Marinara, Medium or Hot, Served with house made Spaghetti 26

## PASTA

Substitute spiralized Zucchini for any Pasta (Except Lasagna & Ravioli) 5

### PENNE ALLA VODKA

House made Penne Pasta in our Pink Vodka Sauce 15

### LINGUINE VONGOLE

An Italian classic. Fresh Whole Clams sauteed in a flavorful Clam Broth & served over Linguine 18

### RIGATONI BOLOGNESE

Straight from Portofino. House made Rigatoni served with our Bolognese Meat Sauce 16

### LASAGNA BOLOGNESE

House made Pasta with Layers of Cheese, Beef, Prosciutto & topped with Parmesan, Bolognese Sauce & Mozzarella 16

### LOBSTER SHRIMP LASAGNA

House made Pasta with layers of Shrimp, Lobster, Ricotta, lobster Cream Sauce & topped with Parmesan & Fresh Mozzarella 18

### SPAGHETTI & MEATBALLS

House made Spaghetti with Meatballs. Your choice of house made Red Sauce: Sweet Marinara, Medium, or Hot 16

### FRUTTI DI MARE LINGUINE

Clams, Mussels, Shrimp, Calamari, sauteed with our Marinara Sauce & served over house made Linguine Pasta 22

### SHRIMP SCAMPI LINGUINE

Large Shrimp sauteed with Garlic Butter & White Wine, served with house made Linguine Pasta 18

### BROCCOLI RABE & SAUSAGE RIGATONI

House made Rigatoni, Mild Sausage & Broccoli Rabe, sauteed in a light Cream Sauce 16

### CHEESE RAVIOLI

House made Ravioli stuffed with Ricotta Cheese & Parmesan. Your choice of house made Red Sauce: Sweet Marinara, Medium, or Hot 15

### CORFU SEAFOOD LINGUINE

Jumbo Shrimp, Clams, Calamari, Mussels, Artichoke, Eggplant, Tomato, Kalamata Olives, Roasted Red Peppers, with your choice of house made Red Sauce: Sweet Marinara, Medium, or Hot. Served over house made Linguine Pasta 24

## FRESH SIDES 5

### ASPARAGUS

### THICK CUT FRIES

### WHITE BEANS BROCCOLI RABE

### GARLIC MASHED POTATOES

### HONEY PISTACHIO SWEET POTATO MASH

### DRUNKEN SWEET POTATO W/ RUM SAUCE

### ROSEMARY ROASTED BEETS

### STEAMED BROCCOLINI

### HOUSE MADE PASTA WITH RED SAUCE:

### RIGATONI, SPAGHETTI, LINGUINE,

### PENNE, PAPPARDELLE

Consuming raw or uncooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness - especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters & should eat oysters fully cooked.

Gluten Free Menu Available | [Speaksclambar.com](http://Speaksclambar.com)



## STARTERS

See the Daily Catch For Raw Bar Selections

### MEATBALL TASTE

Three Scrumptious Meatballs with Ricotta & Parmesan Cheese. Your choice of house made Red Sauce: Sweet Marinara, Medium, or Hot 9

### COLOSSAL MOZZARELLA STICKS

Three huge homemade Mozzarella Sticks golden fried, your choice of our house made Red Sauce: Sweet Marinara, Medium, or Hot 10

### SHRIMP ARANCINI

Three Crispy, Mozzarella stuffed Fried Risotto Shrimp Balls, served with our house made Red Sauce: Sweet Marinara, Medium, or Hot 12

### SMOKED FISH DIP

Served with Capers, chopped Onions, Tomatoes, Cherry Peppers. Accompanied by Crostini 12

### SPINACH & CRAB DIP

Hot & cheesy baked Crab & Spinach Dip. Accompanied by Crostini 14

### DRUNKEN PEI MUSSELS

Steamed & tossed in our White Wine or Red Sauce 12

### STEAMED MIDDLE NECK CLAMS

Fresh Florida steamed and served in a Buttery Broth 14

### CLASSIC SHRIMP COCKTAIL

Five perfectly poached and chilled jumbo Shrimp served with our homemade Horseradish Cocktail sauce 12

### SHRIMP BOWL

Large Shrimp Sauteed with Broccoli Rabe and White Beans in a delicious Garlic White Wine Broth. Served with Garlic Toast 15  
Add spiralized Zucchini 5

### CLAM BOWL

Fresh steamed Middle Neck Clams with Broccoli Rabe and White Beans in a delicious Garlic White Wine Broth. Served with Garlic Toast 15  
Add spiralized Zucchini 5

### CALAMARI FRITTI

Fresh tender Calamari, lightly fried & served with Sweet Cherry & Banana Peppers. Your choice of our house made Red Sauce: Sweet Marinara, Medium, or Hot 15

### EGGPLANT NAPOLEON

Mouthwatering Layers of golden fried Eggplant with Beef Steak Tomatoes & fresh Mozzarella Cheese drizzled with Balsamic glaze. Your choice of house made Red Sauce: Sweet Marinara, Medium, or Hot  
Single Stack 8 | Double Stack 12

## CHOWDERS, SOUPS, & SALADS

All Salads & Soups served with our fresh hot Bread

Add to any Salad Chicken 6, Shrimp 6, Salmon 10, Fresh Black Grouper 15

### LOBSTER BISQUE

Rich & smooth, our slow cooked Lobster Bisque is the ultimate in comfort food. Cup 6 Bowl 9, Add Maine Lobster Meat 5

### NEW ENGLAND CLAM CHOWDER

This rich & creamy Clam Chowder is full of Middle Neck Clams, Potatoes, Bacon & Onions. Cup 6 Bowl 9

### ZUPPA DEL GIORNO

Chef's creation of a healthy broth based soup. Cup 6 Bowl 9

### HOUSE SALAD

Aromatic mixed Baby Greens, Arugula, Tomato, Cucumber, Mozzarella, House Balsamic Vinaigrette 10 | Side 6

### CAESAR SALAD

The classic chopped Green Romaine, Parmesan Cheese and house made Croutons 10 | Side 6

### SPINACH & FRIED CALAMARI SALAD

Fresh Baby Spinach, Heirloom Tomatoes, Goat Cheese Crumbles, Red Onions, Olives, Crispy Fried Calamari served with choice of Dressing 14

### CAPRESE SALAD

Fresh Arugula tossed in Balsamic Vinaigrette, Beef Steak Tomatoes, house made Mozzarella, Pesto, Balsamic Glaze 12

### ROASTED BEETS & PINEAPPLE SALAD

An intriguing combination of earthy roasted Beets, fresh cut Pineapple, Goat Cheese, Candied Pecans, Arugula and Balsamic dressing 12

### LOBSTER & SHRIMP SALAD

Fresh bed of mixed Greens with Heirloom Tomatoes, Cucumbers, Red Onion and Balsamic Vinaigrette. Topped with cold water Lobster & Shrimp Salad 20

### SPINACH SALAD

Fresh Spinach With Mushrooms, chopped Bacon, hard-boiled Eggs & a Hot Tarragon Dressing 12

## ROLLS

All Rolls are served with Chips, Fries, or Coleslaw

### BUTTERED LOBSTER ROLL (HOT)

A Connecticut Style Hot Lobster Roll. Fresh butter poached cold water Lobster Chunks on a buttered toasted New England Roll 21

### MAINE LOBSTER ROLL (COLD)

A Maine Style Cold Lobster Roll. Fresh cold water Lobster Salad on a toasted New England Roll 21

## BASKETS

All Baskets served with fresh thick cut Fries & Cole Slaw

### SHRIMP BASKET

Golden fried Jumbo Shrimp 16

### CHICKEN STRIP BASKET

Crispy fried Chicken Tenders 13

### BUBBA BASKET

A trio of golden fried Clams, Cod Strips and Jumbo Shrimp 20

### CLAM STRIP BASKET

Golden fried Clam Strips, from Ipswich, Massachusetts 16

### COD FATHER BASKET

Authentic Beer battered golden fried Cod 16

## HEALTHY EATING & DIETARY LIMITATIONS

If you have dietary limitations or just want to eat a little healthier, see our Healthy Intent® Certified Menu



VEGAN



VEGETARIAN



GLUTEN FREE



UNDER 500



DAIRY FREE



SEAFOOD



Point your phone camera at the QR Code to see our Healthy Intent® Menu

 Speaks Signature Items