



## STARTERS

See The Daily Catch For Raw Bar Selections

### DRUNKEN PEI MUSSELS

Steamed and tossed in our Marinara Sauce or White Wine Sauce 10

### SMOKED FISH DIP

Served with Capers, Onion, Tomatoes, Cherry Peppers. Accompanied by Crostini 10

### COLD ANTIPASTO PLATE

A beautiful display of fresh Mozzarella, Prosciutto, sweet stuffed Peppers, Olives, aged Parmesan, grilled Artichokes, roasted Red Peppers 15

### SPINACH & CRAB DIP

Hot & cheesy baked Crab and Spinach Dip. Accompanied by Crostini 12

### CALAMARI FRITTI

Tender Fresh Calamari, lightly fried and served with grilled Sweet and Banana Peppers. Your choice of our house made Red Sauce: Sweet Marinara, Medium, or Hot 14

### SHRIMP BOWL

Large Shrimp Sautéed with Broccoli Rabe, White Navy Beans in a delicious Garlic White Wine Broth. Served with Garlic Toast 15 (Add spiralized zucchini \$5)

### ARANCINI SHRIMP BALLS

Three Crispy, golden Fried Risotto Shrimp Balls with our house made Red Sauce: Sweet Marinara, Medium, or Hot 9

### SPEAKS MEATBALL TASTE

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

### OUR COLOSSAL MOZZARELLA STICKS

Three huge homemade Mozzarella Sticks golden fried, your choice of our house made Red Sauce: Sweet Marinara, Medium, or Hot 9

### CLAM BOWL

Steamed Middle Neck Clams with Broccoli Rabe, White Navy Beans in a delicious Garlic White Wine Broth. Served with Garlic Toast 15 (Add spiralized zucchini \$5)

### STEAMED MIDDLE NECK CLAMS

Steamed and served with Broth & Butter 10

### EGGPLANT NAPOLEON

Mouthwatering Layers of golden fried Eggplant, Beef Steak Tomatoes and fresh Mozzarella Cheese drizzled with Balsamic glaze. Your choice of house made Red Sauce: Sweet Marinara, Medium, or Hot Single Stack 7 Double Stack 11

## CHOWDERS, SOUPS & SALADS

Add to any Salad Chicken 4, Shrimp 6, Salmon 8, Crab Cake 10

### LOBSTER BISQUE Cup 6 Bowl 9

### MEATY LOBSTER BISQUE Cup 10 Bowl 14

### NEW ENGLAND CLAM CHOWDER Cup 6 Bowl 9

### LOBSTER & SHRIMP SALAD PLATE

Lobster & Shrimp Salad served on a Fresh bed of mixed Greens with Heirloom Tomatoes, Cucumbers and Red Onion 17

### CAPRESE SALAD

Fresh house made Mozzarella, Arugula and Basil, Beef Steak Tomatoes, Pesto, Balsamic Glaze 12

### CAESAR SALAD

The classic Romaine, Parmesan and house made croutons 9 Side 5

### SPINACH SALAD

Fresh Spinach With Mushrooms, chopped Bacon, hardboiled Eggs and hot Tarragon Dressing 12

### HOUSE SALAD

Aromatic mixed Baby Greens, Arugula, Tomato, Cucumber, Mozzarella, House Balsamic Vinaigrette 9 Side 5

### ROASTED BEET AND PINEAPPLE SALAD

An intriguing combination of earthy roasted beets, combined with sweet Wine marinated Pineapple, Goat Cheese, Candied Pecans, Arugula 12

### SPINACH & FRIED CALAMARI SALAD

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

## SPEAKS 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 19

### MAINE LOBSTER ROLL (COLD)

A Maine Style Cold Lobster Roll. Fresh cold water Lobster Salad on a toasted New England Roll 19

## BASKETS

All Baskets served with fresh thick cut Fries & Cole Slaw

### SHRIMP BASKET

Golden fried Jumbo Shrimp 15

### BUBBA BASKET

A trio of golden fried Clams, Cod Strips & Jumbo Shrimp 18

### CHICKEN STRIP BASKET

Crispy fried Chicken Tenders 12

### COD FATHER BASKET

Authentic Beer battered golden fried Cod 15

### CLAM STRIP BASKET

Golden fried Cold water Clam Strips, from Ipswich Massachusetts 15

## HEALTHY EATING AND 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 No App Needed

Or go to url: [g-o.to/spklwr](http://g-o.to/spklwr)

### Speaks Signature Items

Consuming raw or undercooked 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 and should eat oysters fully cooked.

Gluten Free Menu Available • [SpeaksClamBar.com](http://SpeaksClamBar.com)



## SEA

Add a Lobster Tail \$15

### LOBSTER & CLAM STEAM POT

Treat yourself to a lavish spread of steamed whole 1 1/2 Lb fresh cold water Lobster, Clams, Mussels, Corn on the Cobb and Potatoes 38

### 1 1/2 LB STEAMED COLD WATER LOBSTER

New England classic dinner. Steamed 1 1/2 Lb fresh cold Water Lobster, Corn on the Cobb and Potatoes 32

### BAKED STUFFED SHRIMP

Large Shrimp stuffed with Crab, baked in Scampi boat, served with Asparagus and a Drunken Sweet Potato with Rum Sauce 19

### PAN-SEARED CORVINA (when available)

Tender filet of Corvina topped with Wild Mushroom Cream Sauce, served with Asparagus and Garlic Mashed Potatoes 24

### PESTO GRILLED SHRIMP

Large Pesto grilled Shrimp over a bed of Arugula, topped with balsamic glaze and served with a drunken Sweet Potato with Rum Sauce 18

### GRILLED GARLIC LOBSTER TAILS

Two cold water grilled Lobster Tails brushed with Garlic Parsley Butter. Served with Pesto Spaghetti and Broccoli 38

### PARMESAN CRUSTED COD

Our Cod Filet topped with house made Herb Parmesan Crust, baked and finished with Caper Cream Sauce, served with steamed Broccoli and Honey Pistachio Sweet Potato Mash 18

### CRAB CAKES

Flat grilled Baltimore style Crab Cakes, made in house with lump Crab and topped with Caponata Aioli paired with Asparagus and Drunken Sweet Potato 26

### FISHERMAN'S MORE CIOPPINO

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

### TODAY'S MARKET CATCH (See Daily Catch Menu)

## LAND

### CHICKEN SALTIMBOCCA

Thinly sliced Chicken sautéed with Prosciutto, Mozzarella, Sage and White Wine, Served with house made Spaghetti 18

### NY STRIP STEAK ROMANO

Grilled 12 oz hand cut choice Black Angus Steak, topped with Parmesan Garlic Crust, served with Asparagus and Garlic Mashed Potatoes 24 ... add Shrimp Skewer \$6 ... add Lobster Tail \$15

### PEPPERCORN PORTERHOUSE PORK CHOP

Grilled 14oz Porterhouse Pork Chop. Topped with Peppercorn Garlic Red Wine Sauce, served with steamed Broccoli and Garlic Mashed Potatoes 17

### CHICKEN MILANESE

Lightly Breaded and sautéed, topped with a Scampi Garlic Butter, Arugula and Cherry Tomatoes, served with Asparagus. 18

### CHICKEN MARSALA

Sautéed Mushrooms in Marsala Wine, served with house made Spaghetti 18

### CHICKEN PARMESAN

Breaded and draped with fresh Mozzarella & your choice of house made red Sauce: Sweet Marinara, Medium or Hot, Served with house made Spaghetti 18

### EGGPLANT PARMESAN

Breaded and 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 and draped with fresh Mozzarella & your choice of house made red Sauce: Sweet Marinara, Medium or Hot, Served with house made Spaghetti 24

## PASTA

Substitute spiralized Zucchini for any Pasta (Except Lasagna, Baked Ziti and Ravioli) \$5

### LINGUINI VONGOLE

An Italian classic. Fresh Whole Clams sautéed in a flavorful Clam Broth and served over Linguini 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 and fresh Mozzarella 16

### CORFU SEAFOOD LINGUINI

Jumbo Shrimp, Clams, Calamari, Mussels, Artichoke, Eggplant, Tomato, black Olives, roasted red Peppers, with your choice of house made Red Sauce: Sweet Marinara, Medium or Hot, Served over house made Linguini 22

### LOBSTER SHRIMP LASAGNA

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

### BAKED ZITI

House made Rigatoni, Ricotta Cheese and fresh Mozzarella. Your choice of our house made Red Sauce: Sweet Marinara, Medium, or Hot 15

### PASTA PRIMAVERA

House made Penne with Zucchini, Artichoke, Eggplant, roasted red Peppers, tossed with Garlic, Olive Oil and diced Tomatoes 16

### SPAGHETTI AND MEATBALLS

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

### FRUTTI DI MARE LINGUINI

Clams, Mussels, Shrimp, Calamari, sautéed with our Marinara Sauce and served over house made Linguini 20

### SHRIMP SCAMPI LINGUINI

Large Shrimp Sautéed with Garlic Butter and White Wine, served with house made Linguini Pasta 18

### BROCCOLI RABE & SAUSAGE RIGATONI

House made Rigatoni, Mild Sausage and Broccoli Rabe, sautéed in a lite Cream Sauce 16

### CHEESE RAVIOLI

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

### PENNE ALLA VODKA

House made Penne Pasta in our Pink Alla Vodka Sauce 15

## FRESH SIDES \$5

### ASPARAGUS

### THICK CUT FRIES

### NAVY BEANS & BROCCOLI RABE

### STEAMED BROCCOLINI

### HONEY PISTACHIO SWEET POTATO MASH

### DRUNKEN SWEET POTATO WITH RUM SAUCE

### GARLIC MASHED POTATOES

### FRESH HOT GARLIC BREAD

### ROSEMARY ROASTED BEETS

### HOUSE MADE PASTA WITH SAUCE: RIGATONI, SPAGHETTI, PENNE OR LINGUINI