



## STARTERS

See The Daily Catch For Raw Bar Selections

### MEATBALL TASTE

Three Scrumptious Meatballs with Ricotta and Parmesan Cheese. Your choice of house made Red Sauce: Sweet Marinara, Medium, or Hot 11

### COLOSSAL MOZZARELLA STICKS

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

### ARANCINI SHRIMP BALLS

Three Crispy, golden Fried Risotto Shrimp Balls with our house made Red Sauce: Sweet Marinara, Medium, or Hot 11

### SMOKED FISH DIP

Served with Capers, chopped Onions, Tomatoes, Cherry Peppers. Accompanied by Crostini 11

### SPINACH & CRAB DIP

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

### DRUNKEN PEI MUSSELS

Steamed and tossed in our Marinara Sauce or White Wine Sauce 13

### SHRIMP BOWL

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

### CLAM BOWL

Steamed Middle Neck Clams with Broccoli Rabe, White Navy Beans in a delicious Garlic White Wine Broth. Served with Garlic Toast 15

### 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 15

### EGGPLANT NAPOLEON

Mouthwatering Layers of golden fried Eggplant with 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 12

### STEAMED MIDDLE NECK CLAMS

Steamed and served with Broth & Butter 13

## CHOWDERS, SOUPS & SALADS

All Salads & Soups served with our fresh hot Bread

Add to any Salad Chicken 4, Shrimp 7, Salmon 8, Crab Cake 10, Fresh Black Grouper 15

### LOBSTER BISQUE

Rich and smooth, our slow cooked Lobster Bisque is the ultimate in comfort food. Cup 6 Bowl 9

### MEATY LOBSTER BISQUE

Enjoy our Lobster Bisque with chunks of cold water Lobster Meat. Cup 10 Bowl 14

### NEW ENGLAND CLAM CHOWDER

This rich and creamy clam chowder is chock full of Middle Neck Clams, Potatoes and Onions. Cup 6 Bowl 9

### HOUSE SALAD

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

### 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 16

### CAPRESE SALAD

Fresh house made Mozzarella, Arugula and Basil, Beef Steak Tomatoes, Pesto, Balsamic Glaze 13

### CAESAR SALAD

The classic green Romaine, Parmesan and house made Croutons 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 and Arugula 12

### LOBSTER & SHRIMP SALAD PLATE

Fresh bed of mixed greens with Heirloom Tomatoes, Cucumbers, Red Onion, Topped with Cold water Lobster & Shrimp Salad 19

### SPINACH SALAD

Fresh Spinach With Mushrooms, chopped Bacon, hardboiled Eggs and 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 15

### CLAM STRIP BASKET

Golden fried Clam Strips, from Ipswich Mass 14

### CHICKEN STRIP BASKET

Crispy fried Chicken Tenders 12

### COD FATHER BASKET

Authentic Beer battered golden fried Cod 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

Speaks Signature Items



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



## SEA

Add a Lobster Tail \$15

### BAKED STUFFED SHRIMP 🍤

Large Shrimp stuffed with Crab, baked in Scampi boat, served with Asparagus and a drunken Sweet Potato with Rum Sauce 22

### 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

### LUMP CRAB CAKES

Flat grilled Baltimore style Crab Cakes, made in house with Lump Crab and topped with Ricotta Mousse paired with Arugula Pineapple Salad 26

### FISHERMAN'S CIOPPINO

A San Francisco classic. Mussels, Middle Neck Clams, Shrimp, Salmon in Garlic Basil Stew 25

### PARMESAN CRUSTED GROUPER

Fresh Black Grouper Filet topped with house made Herb Parmesan Crust, baked and finished with Caper Cream Sauce, served with Steamed Broccoli and Garlic Mashed Potatoes 34

### GRILLED GARLIC LOBSTER TAILS

Two Cold Water Lobster Tails brushed with Garlic Parsley Butter, split and grilled. Served with Salmoriglio Angel Hair Pasta and Broccoli 39

### PAN-SEARED CORVINA (when available) 🍤

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

### 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

### LOBSTER TAIL SCAMPI

Cold water Lobster Tail steamed in a Butter broth, served over a Scampi Linguini Pasta 29

## LAND

### 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

### BONE-IN VEAL CHOP FORESTIERE

Tender bone-in Veal Chop grilled and served with Forestiere sauce, Paired with Garlic Mashed Potatoes and Asparagus 32

### SALTIMBOCCA STYLE

Thinly sliced Chicken or Veal sautéed with Prosciutto, Mozzarella, Sage and White Wine, Served with house made Spaghetti, Free Range Chicken 18, Veal 24

### MILANESE STYLE

Lightly Breaded and sautéed, topped with a Scampi Garlic Butter, Arugula and Cherry Tomatoes, served with Asparagus. Free Range Chicken 18, Veal 24

### MARSALA STYLE

Sautéed Mushrooms in Marsala Wine, served with house made Angel Hair Pasta, Free Range Chicken 18, Veal 24

### PARMESAN STYLE

Breaded and draped with fresh Mozzarella & your choice of house made red Sauce: Sweet Marinara, Medium or Hot, Served with house made Spaghetti, Free Range Chicken 18, Eggplant 16, Veal 24, Chicken/Eggplant Combo 26

## PASTA

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

### PENNE ALLA VODKA

House made Penne Pasta in our Pink Alla Vodka Sauce 15

### LINGUINI VONGOLE

An Italian classic. Fresh Whole Clams sautéed in a flavorful Clam Broth and served over Linguini 19

### 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

### LOBSTER SHRIMP LASAGNA 🍤

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

### SPAGHETTI AND MEATBALLS

House made Spaghetti with Meatballs. You 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 21

### SHRIMP SCAMPI LINGUINI

Large Shrimp Sautéed with Garlic Butter and White Wine, served with house made Linguini Pasta 19

### BROCCOLI RABE & SAUSAGE RIGATONI

House made Rigatoni, Mild Sausage and Broccoli Rabe, sautéed in a lite Cream Sauce 17

### CHEESE RAVIOLI

House made Ravioli stuffed with Ricotta Cheese and Parmesan. Your choice of house made red Sauce: Sweet Marinara, Medium or Hot 18

### 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 24

## FRESH SIDES \$5

### ASPARAGUS

### BROCCOLI RABE

### THICK CUT FRIES

### NAVY BEANS BROCCOLI RABE

### HONEY PISTACHIO SWEET POTATO MASH

### GARLIC MASHED POTATOES

### DRUNKEN SWEET POTATO W/ RUM SAUCE

### FRESH HOT GARLIC BREAD

### ROSEMARY ROASTED BEETS

### HOUSE MADE PASTA WITH RED SAUCE:

### RIGATONI, SPAGHETTI OR LINGUINI

### STEAMED BROCCOLINI

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