



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 Crostinis 11

SPINACH & CRAB DIP

Hot & Cheesy baked Crab and Spinach Dip. Accompanied by Crostinis 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

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 Peppers, 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 in a Buttery Broth 13

CHOWDERS, SOUPS & SALADS

All Salads & Soups served with our fresh hot Bread

Add to any Salad for - Chicken 4, Shrimp 6, Salmon 8, 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 chick full of Middle Neck Clams, Potatoes, Bacon and Onions. Cup 6 | Bowl 9

HOUSE SALAD

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

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 chopped Green Romaine Lettuce, Parmesan and house made Croutons 9

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

Add to any Roll for 3 - 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 18

MAINE LOBSTER ROLL (COLD)

A Maine Style Cold Lobster Roll. Fresh cold water Lobster Salad on a tossed New England Roll 18

BASKETS

All Baskets served with fresh thick cut Fries & Cole Slaw

SHRIMP BASKET

Golden fried Jumbo Shrimp 15

CHICKEN STRIP BASKET

Crispy fried Chicken Tenders 12

CLAM STRIP BASKET

Golden fried Clam Strips, from Ipswich Mass 14

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 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

FISHERMANS CIOPPINO

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

PARMESAN CRUSTED GROUPEL

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

LOBSTER TAIL SCAMPI

Cold water Lobster Tail poached in a butter broth, served over a Scampi Linguine Pasta 29

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 STEAMED 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 Red Skin 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 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 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, served with Garlic Mashed Potatoes and Asparagus 32

SALTIMBOCCA STYLE

Thinly sliced Free Range Chicken or Veal sauteed with Prosciutto, Mozzarella, Sage and White Wine, served with house made Spaghetti. Free Range Chicken 18 | Veal 24

MILANESE STYLE

Lightly Breaded and sauteed Free Range Chicken or Veal, topped with a Scampi Garlic Butter, Arugula and Heirloom Tomatoes, served with Asparagus. Free Range Chicken 18 | Veal 24

MARSALA STYLE

Thinly sliced Free Range Chicken or Veal sauteed 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

LINGUINE VONGOLE

An Italian classic. Fresh Whole Clams sauteed in a flavorful CLam Broth and served over Linguine 19

RIGATONI BOLOGNESE

House made Pasta with Layers of Cheese, Beef, Prosciutto & topped with Parmesan, Bolognese Sauce and fresh Mozzarella 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. 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 and served over house made Linguine 21

SHRIMP SCAMPI LINGUINE

Large Shrimp sauteed with Garlic Butter and White Wine, served with house made Linguine Pasta 19

BROCCOLI RABE & SAUSAGE RIGATONI

House made Rigatoni, Mild Sausage and Broccoli Rabe, sauteed 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 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 24

FRESH SIDES \$5

ASPARAGUS

BROCCOLI RABE

THICK CUT FRIES

NAVY BEANS BROCCOLI RABE

GARLIC MASHED POTATOES

HONEY PISTACHIO SWEET POTATO MASH

DRUNKEN SWEET POTATO W/ RUM SAUCE

FRESH GARLIC BREAD

ROSEMARY ROASTED BEETS

STEAMED BROCCOLINI

HOUSE MADE PASTA WITH RED SAUCE

RIGATONI, SPAGHETTI, LINGUINE,

ANGEL HAIR, PENNE, PAPPARDELLE

SD CAESAR SALAD

SD HOUSE SALAD

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