



APPETIZERS

Venus de Milo's Famous Minestrone	Cup 3.95 Bowl 4.95
Award Winning New England Clam Chowder	Cup 4.95 Bowl 6.50
Four Time Winner of the Newport Chowder Cook-Off & The Boston Chowder Fest "Best Clam Chowder"	
French Onion Soup	6.95
Baked with house made focaccia croutons, provolone & swiss cheese	
Lobster Bisque ^{GF}	8.95
Rich & velvety, lobster tail meat garnish, chives, sherried crostini	
Calamari ^{GF}	10.50
Buttermilk and corn flour, fried golden and tossed with a garlic butter parmesan tomato sauce	
Steamed Mussels	9.95
PEI mussels steamed in an ale broth with garlic, herbs and tomato	
Lump Crab Cakes	10.50
Mustard crema, seasonal greens	
New England Clams Casino - 8 Fresh local little necks topped with buttery crumbs & bacon	11.95
Shrimp Mozambique	9.95
Tender gulf shrimp simmered in a beer & wine butter sauce with garlic, tomato & herbs	
Bacon Skewers ^{GF}	11.95
Mongolian marinated slab bacon, caramelized pineapple, Asian slaw, sriracha aioli	
Beef Carpaccio ^{GF}	11.95
Shaved Tenderloin, baby arugula, lemon aioli, capers, red onion, shaved parmesan, crostini	
Flash Fried Boneless Tenders	9.95
Crispy mountain chicken tenderloins tossed in your choice of sauce: Buffalo, Thai, or lemon pepper	
Hummus	8.95
House made Garbanzo & Tahini hummus with seasonal vegetables, assorted pitas, crackers and crostini	

HAND MADE PIZZA

Cheese

House made dough, grilled and finished in the oven with fresh tomato and a blend of cheeses

9.95

*Pizza Toppings add +\$1 per vegetable topping
add +\$1 per meat topping*

Shaved Prime Rib & Ricotta

Narragansett Creamery Ricotta, Mozzarella, National Prime Rib, caramelized onions, peppers, mushrooms, light olive oil

14.95

RAW BAR ^{GF}

Fresh Local Oysters on the Half Shell	2.95 each	½ Dozen 14.95	Dozen 28.95
Little Neck Clams on the Half Shell		½ Dozen 8.95	Dozen 16.95
Jumbo Shrimp Cocktail	Five Jumbo Gulf shrimp, house classic cocktail sauce and fresh lemon		11.95
Chilled Shellfish Sampler	2 oysters, 2 littlenecks, 2 jumbo shrimp cocktail		14.95

SALADS

Empire Salad ^{GF}	6.95
Our special blend of lettuces and field greens with tomatoes, cucumbers, carrots & red onions	
Classic Caesar ^{GF}	7.95
Romaine hearts, focaccia croutons, shaved parmesan	
Empire Greek ^{GF}	8.95
Chopped romaine, Kalamata Olives, marinated red onion, grape tomatoes, cucumbers, pepperoncini, feta in a lemon oregano vinaigrette	
Venus Cobb Salad ^{GF}	11.95
Mixed greens with tomatoes, bleu cheese, bacon, avocado, hardboiled egg, grilled chicken in a balsamic vinaigrette	

*Raw meat & shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry & seafood. If you have any allergies, please bring them to your server's attention.



VENUS DE MILO BAKED STUFFED LOBSTER

Our signature dish "best baked stuffed lobster in Southern New England" –Chef Emeril Lagasse
 Stuffed with *Only* Main Lobster Tail Meat, buttery crumbs and seasonings
 Served with drawn butter ∞ lemon. Also, Available boiled (GF) without cracker crumbs.

Small Lobster 1- 1 ½ LB's. ∞ Market Price Medium Lobster 2- 2 ½ LB's. ∞ Market Price
Large Lobster 3 - 3 ½ LB's ∞ Market Price

Steaks / Chops

Sirloin (GF)	12 oz. Classic top loin strip	27.95	Filet (GF)	10 oz. Tenderloin center cut	37.95
Pork Chop (GF)	14 oz. Center cut, bone in & Brined	17.95	Petite Filet (GF)	6 oz. Tenderloin center cut	26.95

Signature Slow Roasted Prime Rib (GF)	Signature Empire Surf & Turf Selections (GF)
Emperor's Cut 16 oz. 28.95	8 oz. Prime Rib ∞ Lobster Tail 38.95
Prince's Cut 12 oz. 22.95	8 oz. Prime Rib ∞ Three Baked Stuffed Shrimp 36.95
	8 oz. Prime Rib ∞ Baked Scallops 36.95

Doneness: Rare = Cool Red Center Medium = Hot Pink Center Well Done = Gray with a Charred Outside
 Medium Rare = Warm Red Center Medium Well = Little to no Pink

Meat/Seafood Companions (Add to any Meat/Seafood) (GF)

Oscar Style – Lump crab ∞ grilled asparagus ∞ béarnaise 7.95
 Empire Style – Lobster meat ∞ grilled asparagus ∞ béarnaise 9.95

Steak Sauces (available on any steak/chop)

Béarnaise ∞ horseradish crème ∞ cabernet butter
 Venus steak butter ∞ bacon onion jam

Seafood

Boston Scrod Baked (GF) 16.95	Baked Stuffed Shrimp 22.95
with butter ∞ white wine ∞ buttery crumbs	Four jumbo shrimp with a lump crabmeat stuffing OR Five jumbo shrimp topped with buttery crumbs
Scallops Broiled (GF) 19.95	Lobster Casserole (GF) 32.95
with butter ∞ white wine ∞ buttery crumbs	Tail meat finished with sherry cream ∞ buttery crumbs
Atlantic Salmon (GF) 19.95	Swordfish (GF) 20.95
Pan seared with sea salt ∞ lemon	Grilled with herbed garlic butter

Empire Seafood Platter (GF) 29.95

Lobster tail ∞ Baked Stuffed Shrimp ∞ Scallops ∞ Cod ∞ Clams Casino baked in white wine ∞ garlic butter with buttery crumbs

Steaks/Chops/Seafood come with your choice of two house sides

Two complimentary choices Included	Substitute for +\$1.95 upcharge
Seasonal Vegetable Baked Potato	Delmonico Potatoes Quinoa Pilaf
Steamed Broccoli Mashed Gold Potatoes	Grilled Asparagus (\$2.95) Sweet Potato Fries
Rice Pilaf French Fries	side Empire Salad(\$2.95) side Caesar Salad (\$2.95)
Individual House Sides 3.95	Individual Premium Sides 4.95

Specialty Entrees

Empire Shrimp Scampi - Jumbo Shrimp, olive oil, garlic, white wine, lemon, tomatoes, mushrooms, scallions, capers, tossed in linguine 18.95	Scallop - 19.95 Lobster - 26.95
Venus Chicken Alfredo - Chicken tenderloins in a rich, creamy, decadent sauce tossed in fettuccine & crispy pancetta 16.95	Shrimp - 18.95 Scallop - 19.95 Lobster - 26.95
Portuguese Littlenecks 16.95	Tenderloin Tips (GF) 22.95
Local littlenecks simmered in a hearty garlic, tomato broth, chourico, gold potatoes, crusty bread	Pan Seared Tenderloin in a rich Burgundy demi-glace with onions, peppers, mushroom over garlic mashed potatoes
Paella 23.50	Steak Frites (GF) 19.95
Shrimp, scallops, littlenecks, mussels, chicken, chourico, Tasso vegetable sofrito, saffron tomato broth over white rice	Marinated, char grilled sliced steak, garlic butter, parmesan truffle fries, baby arugula
Lobster Mac & Cheese 25.95	Stuffed Breast of Chicken 16.95
Penne smothered in our house blend of cheeses, Maine lobster tails, finished with smoked bacon & buttery crumbs	Chicken breast stuffed with our house made sausage stuffing, served with our seasonal vegetable and baked potato
Herb Roasted Chicken (GF) 16.95	Slow Braised Short Ribs (GF) 18.95
Bell & Evans Statler Breast, Portuguese roasted potatoes, Sautéed Spinach & Chourico	Roasted garlic mashed, roasted Cipollini's, sweet potatoes, parsnips & celery, port wine demi

