

OUTRIGGERS' RESTAURANT

GF - Gluten Free . **V** - Vegan Some items can be customized to be gluten free available; please let us know of ANY allergies you may have so we can accommodate your needs

RAW BAR

served w/lemon & cocktail sauce

clams GF on the half shell **6 for \$10.99 or 12 for \$21.00**

oysters GF on the half shell **6 for \$13.99 or 12 for \$26.00**

shrimp cocktail GF **4 for \$13.99 or 8 for \$27.00**

ask to have your clams or oysters served hot; steamed w/old bay seasoning!

APPETIZERS

classic fried calamari	served w/garlic aioli & marinara dipping sauces	\$12.99
rhode island style calamari	fried & tossed w/butter, garlic & hot cherry peppers	\$13.99
blackened scallops GF	diver scallops tossed in our cajun blackening spice & cooked in a cast iron skillet served w/a house made key-lime vinaigrette & gorgonzola cheese	\$16.99
escargot	garlic, butter, white wine & parsley	\$14.99
clams casino GF	6 baked littleneck clams topped w/bacon & casino butter	\$12.99
coconut shrimp	4 jumbo shrimp, shredded coconut, fried & served w/a sweet & spicy chili sauce	\$15.99
tuna tataki	lightly seared sesame coated ahi tuna served w/wasabi, ginger, soy sauce & seaweed salad	\$14.99
mussels GF	prince edward island mussels, shallots, garlic, sun-dried tomatoes steamed in butter & sherry wine	\$15.99
grilled octopus GF	chorizo, potatoes & arugula w/roasted garlic lemon aioli	\$15.99
veggie spring rolls	6 fried vegetable spring rolls served w/a sweet & spicy chili sauce	\$9.99
fried mozzarella	2 fried mozzarella served w/marinara sauce	\$8.99
grilled sirloin tips	pico de gallo, onion straws & outriggers' steak sauce for dipping	\$14.99
fried artichoke hearts	w/a roasted garlic lemon aioli dipping sauce	\$12.99
chicken wings	buffalo / sriracha / honey-bourbon bbq	6 for \$10.00 10 for \$14.99

SOUPS & SALADS

lobster bisque \$8.99 **NE clam chowder (contains bacon) \$6.25** **french onion soup \$6.99**

mahi mahi chili GF	our 'first place' mahi mahi chili w/black beans, tomatoes, mild spices served w/sour cream, monterey jack cheese & house made corn chips	\$13.99
house salad GF/V	mixed greens, tomatoes, cucumbers, kalamata olives, red onions	sm \$5.00 lg \$8.00
caesar salad	romaine lettuce, chopped bacon, shaved parmesan cheese, croutons, house made roasted garlic caesar dressing	sm \$7.00 lg \$10.00
spinach salad GF/V	baby spinach, chopped bacon, tomatoes, cucumbers, red onion, dried cranberries, mango, fried goat cheese ball, raspberry vinaigrette	\$12.99
wedge salad GF	iceburg lettuce, bacon, tomatoes, bleu cheese dressing, balsamic glaze	\$9.99

-- add a protein to your salad --

chicken \$7 salmon \$9 shrimp \$13 tuna \$12 scallops \$15 sirloin tips \$12

dressings:

bleu cheese, balsamic vinaigrette, parmesan peppercorn, raspberry vinaigrette

add gorgonzola \$1.50

10" ROUND PIZZAS

(GF crust available! \$1.75)

cheese	mozzarella, marinara sauce, basil	\$12.00
clam casino	clams, bacon, mozzarella, roasted red peppers, roasted garlic sauce, onions	\$16.99
mashed potato	roasted garlic sauce, caramelized onions, mozzarella, bacon, pecorino romano cheese topped w/scallions	\$14.99
fig & prosciutto	fig spread, gorgonzola cheese & prosciutto, topped w/fresh arugula & olive oil	\$15.00
chicken & apple	grilled chicken, sliced green apples, rosemary-pesto sauce, gorgonzola & mozzarella cheese, honey drizzle	\$13.99

THOROUGHLY COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH &/OR EGGS REDUCES THE RISK OF FOOD-BORNE ILLNESS
A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

WE DO NOT OFFER SEPARATE CHECKS!

WE ACCEPT VISA, MASTERCARD, DISCOVER, OUTRIGGERS GIFT CARDS

SANDWICHES & TACOS

served w/french fries & cole slaw unless specified (sub for sweet potato fries \$1.99)

lobster roll	served hot w/melted butter or cold w/mayonaise & arugula both on a toasted brioche bun	M/P
fried fish sandwich	beer-battered fried cod, cheddar cheese, lettuce, tomato on a brioche bun served w/tartar sauce	\$18.99
mahi mahi sandwich	grilled or blackened mahi mahi w/lettuce, tomato, onion & garlic aioli on a brioche bun	\$18.99
ahi tuna tacos GF	3 soft corn tortillas, seared ahi tuna, mango salsa, cilantro, avocado, chipotle aioli served w/rice & beans or french fries	\$20.99
fried fish tacos	3 soft corn tortillas, fried cod, shredded cabbage, jalapeno-avocado creme & cilantro served w/rice & beans or french fries	\$19.99
shrimp tacos GF	3 soft corn tortillas, grilled shrimp, sweet & spicy chili sauce, lettuce, pico de gallo served w/rice & beans or french fries	\$18.99
spicy chorizo tacos GF	3 soft corn tortillas, chorizo sausage, monterey jack cheese, cilantro, pico de gallo served w/rice & beans or french fries	\$17.99
mushroom tacos GF/V	3 soft corn tortillas, grilled sliced portobella mushroom, shredded carrots, black beans & tahini sauce served w/french fries & pico de gallo	\$19.99
beer braised brisket	served on a brioche bun w/bbq sauce, cole slaw & bread-butter pickles	\$13.99
vegetarian sandwich	grilled portobella mushroom cap, sliced avocado, sun-dried tomatoes, cucumbers, fresh mozzarella, lettuce, red onion, drizzle of olive oil w/balsamic dressing on the side	\$12.99
6oz angus burger	lettuce, tomato, onion on a brioche bun add cheese \$1.50ea american, swiss, cheddar, gorgonzola, mozzarella, monterey jack add ons \$2.00ea fried egg, caramelized onions, bacon, sautéed mushrooms, avocado	\$12.99
BLT	bacon, lettuce, tomato add turkey \$2.99 add avocado \$2.00	\$11.99
chicken sandwich	grilled chicken, fresh mozzarella, roasted red pepper, garlic aioli on a brioche bun	\$13.99

FRIED SEAFOOD

platters served w/french fries & cole slaw (sub for sweet potato fries \$1.99)

\$4.00 plate charge for shared platters there will be an upcharge for substitutions

fried shrimp	\$23.99
fried scallops	\$24.99
fried whole belly clams	M/P
fried clam strips	\$21.99
fried cod	\$21.99
fried oysters	\$24.99
fried calamari	\$21.99
fried seafood platter	M/P
shrimp, scallops, 1 piece cod, whole belly clams	

SIDES

french fries	\$3.99
sweet potato fries	\$4.99
rice pilaf	\$3.00
cole slaw	1.75
sauteed spinach	\$4.00
baked potato	\$3.99
avocado	\$2.00
vegetables	\$3.99
guacamole	\$2.99
corn chips	\$4.99
pasta marinara	\$5.75

ENTREES

most entrees served w/starch & vegetables (add a house salad \$2.99 add a caesar salad for \$3.99) there will be an upcharge for all substitutions we charge a \$5.00 plate charge on all shared entrees

chilean sea bass	chilean sea bass topped w/our crab-meat stuffing & beurre blanc sauce	\$29.99
stuffed sole	2 sole filets stuffed w/our crab-meat stuffing topped w/lobster sauce	\$24.99
salmon teriyaki	grilled salmon topped w/a teriyaki glaze served w/mango salsa	\$26.99
shrimp & grits GF	grilled cajun jumbo shrimp, scallions, tomatoes, chorizo sausage in cajun spices served over cheesy grits	\$24.99
broiled scallops GF	broiled sea scallops seasoned w/old bay, butter, lemon & white wine	\$28.99
stuffed shrimp	3 jumbo shrimp stuffed w/our crab-meat stuffing served w/melted butter	\$24.99
linguine & clams	whole little neck clams tossed w/your choice of white wine sauce or marinara sauce	\$24.99
peppercorn tuna	cracked-black pepper crusted tuna cooked to your liking w/soy sauce, wasabi & ginger	\$25.99
tuna poke bowl	ahi tuna, red onions & scallions tossed in a Hawaiian poke sauce over grilled pineapple, avocado, seaweed salad & jasmine rice	\$21.99
seafood mac-n-cheese	cavatappi pasta, lobster, shrimp, variety of cheeses topped w/breadcrumbs & baked	M/P
1 1/4 lbs lobster (seasonal)	steamed GF or stuffed w/our crab-meat stuffing, both served w/melted butter	M/P
lobster ravioli	ravioli stuffed w/lobster meat in a brandy cream sauce	\$24.99
12oz ny strip GF	house seasoned, grilled to your liking	\$32.00
8oz filet mignon GF	house seasoned, grilled to your liking	\$34.00
braised short ribs	served w/parmesan mashed potatoes	\$28.99
chicken francaise	egg-washed chicken breast, lemon, butter, white wine	\$23.99
chicken milanese	thin chicken breast cutlet topped with arugula, shaved parmesan cheese & lemon vinaigrette	\$21.99
chicken teriyaki bowl	grilled chicken, zucchini & pineapple, red peppers, broccoli, red onions, teriyaki sauce & jasmine rice	\$19.99
hearty rigatoni	chicken, sausage, broccoli, mushrooms, sun-dried tomatoes, fresh mozzarella, garlic, oregano, olive oil-white wine sauce	\$23.99
vegan penne GF/V	roasted red peppers, canellini beans, tomato sauce, garlic & red pepper flake bread crumbs	\$21.99

THOROUGHLY COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH &/OR EGGS REDUCES THE RISK OF FOOD-BORNE ILLNESS
A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

WE DO NOT OFFER SEPARATE CHECKS!

WE ACCEPT VISA, MASTERCARD, DISCOVER, OUTRIGGERS GIFT CARDS