



STARTERS

See The Daily Catch For Raw Bar Selections

SPEAKS MEATBALL TASTE

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

COLD ANTIPASTO PLATE

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

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

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

OUR COLOSSAL MOZZARELLA STICKS

Three huge homemade Mozzarella Sticks golden fried, your choice of our house made Red Sauce: Sweet Marinara, Medium, or Hot 8

ARANCINI SHRIMP BALLS

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

CALAMARI CALABRESE

Tender Fresh Calamari, lightly fried and tossed with Peppers & Garlic, smothered with our house made Red Sauce: Sweet Marinara, Medium, or Hot 14

SHRIMP BOWL

Large Shrimp Sauteed with Broccoli Rabe, White Navy Beans in a delicious Garlic White Wine Broth. Served with Garlic Toast 15

DRUNKEN PEI MUSSELS

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

IPSWICH STEAMERS when available
One pound served with Broth & Butter 14

CLAM BOWL

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

SMOKED FISH DIP

Served with Capers, Onion, Tomatoes, Cherry Peppers. Accompanied by Crostini 8

FRESH HOT GARLIC BREAD

Served with Olive Oil and roasted Garlic 4

SPINACH & CRAB DIP

Hot & cheesy baked Crab and Spinach Dip. Accompanied by Crostini 11

STEAMED MIDDLE NECK CLAMS

Steamed and served with Broth & Butter 9

CHOWDERS, SOUPS & SALADS

All Salads & Soups served with our fresh hot Bread
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 8

HOUSE SALAD

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

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, Arugula 10

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

SPINACH SALAD

Fresh Spinach With Mushrooms, chopped Bacon, hardboiled Eggs and hot Tarragon Dressing 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 13

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

LOBSTER & SHRIMP SALAD ROLL

Fresh Cold Water Lobster and Shrimp Salad on a toasted New England Roll 18

BASKETS

All Baskets served with fresh thick cut Fries & Cole Slaw

SHRIMP BASKET

Golden fried Jumbo Shrimp 15

COD FATHER BASKET

Authentic Beer battered golden fried Cod 14

BUBBA BASKET

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

CHICKEN STRIP BASKET

Crispy fried Chicken Tenders 10

CLAM STRIP BASKET

Golden fried Cold water Clam Strips, from Ipswich Massachusetts 14

OYSTER BASKET

Golden fried Oysters 16

FRESH SIDES

Asparagus 5

Broccoli Rabe 5

Thick cut Fries 5

Navy Beans Broccoli Rabe 5

Honey Pistachio Sweet Potato Mash 5

Drunken Sweet Potato with Rum Sauce 5

Garlic Mashed Potatoes 5

Lobster Tail 15

Rosemary roasted Beets 5

House made Pasta with Sauce:

Rigatoni, Spaghetti or Linguini 5

Steamed Broccoli 5



SEA

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

BUTTER POACHED LOBSTER TAIL DINNER

Lobster Tail poached in a butter broth, served with Corn on the Cob and Potatoes 24

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 - Guest Favorite

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

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

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

Crab blended with fresh Basil, Rosemary, and Roasted Red Peppers, and house seasonings. Served with a zesty spread of fresh Garlic, Olive Oil Ricotta, topped with Capers. Paired with Asparagus and Garlic Mashed Potatoes 22

FISHERMAN'S CIOPPINO

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

PAN-SEARED CORVINA

Tender filet of Corvina topped with Wild Mushroom Cream Sauce, served with Asparagus and Garlic Mashed Potatoes 22

TODAY'S MARKET CATCH

(See Daily Catch Menu)

LAND

CHICKEN SALTIMBOCCO

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

CHICKEN MILANESE

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

HERB ROASTED BREAST OF CHICKEN

Herb rubbed Chicken Breast, seared and oven roasted, finished with Wild Mushroom Cream Sauce. Served with Asparagus and Garlic Mashed Potatoes 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

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

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

PENNE ALLA VODKA

House made Penne Pasta in our Pink Alla Vodka Sauce 14

LINGUINI VONGOLE

An Italian classic. Fresh Whole Clams sautéed in a flavorful Clam Broth and served over Linguini 17

RIGATONI BOLOGNESE

Straight from Portofino. House made Rigatoni served with our Bolognese Meat Sauce 15

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 14

SPAGHETTI AND MEATBALLS

House made Spaghetti with Meatballs. Your choice of house made Red Sauce: Sweet Marinara, Medium or Hot 15

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 16

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 14

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