



# HAPPY HOLIDAYS!!

-With warmth, from the Empire Grille Staff

## APPETIZERS

<b>Venus de Milo's Famous Minestrone</b>	Cup 3.95	Bowl 4.95
<b>Award Winning New England Clam Chowder</b> Four Time Winner of the Newport Chowder Cook-Off & The Boston Chowder Fest "Best Clam Chowder"	Cup 4.95	Bowl 6.50
<b>Fried Calamari</b> Buttermilk and corn flour, fried golden and tossed with garlic butter and cherry & banana peppers		10.50
<b>New England Clams Casino</b> 8 Fresh local little necks topped with buttery crumbs & bacon		11.95
<b>Boneless Buffalo Chicken Tenders</b> Served on a bed of micro-greens with celery and carrots		11.95
<b>Venus Stuffies</b> (8) stuffed littlenecks with clam meat, chourico and our famous blend of spices and breadcrumbs, Mulho Verde		11.95
<b>Lobster Bisque</b> Rich & velvety, lobster tail meat garnish, chives		8.95
<b>Shrimp Cocktail</b> Five Jumbo Gulf Shrimp with house classic cocktail sauce & fresh lemon		11.95
<b>Arcadia House Salad</b> Mixed greens with sliced euro cucumbers, red onions, grape tomatoes & shredded carrots		6.95
<b>Baby Romaine Caesar</b> Full head of baby romaine halved with Caesar dressing, croutons & shaved parmesan cheese		7.95

## VENUS DE MILO BAKED STUFFED LOBSTER

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

Small Lobster 1- 1 ½ LB's. Market Price

Medium Lobster 2- 2 ½ LBs'. Market Price

Large Lobster 3 - 3 ½ LB's Market Price



## STEAKS & SURF & TURFS

Prime Rib	16 oz. Slow roasted	28.95	8oz. Prime Rib & Lobster Tail	38.95
NY Sirloin	12 oz. Classic top loin strip	26.95	8 oz. Prime Rib & 3 Baked Stuffed Shrimp	36.95
Filet Mignon	10 oz. Center Cut	36.95		

## SEAFOOD

<b>Boston Baked Scrod</b>		17.95
Served with butter, white wine & topped with buttered crumbs		
<b>Scallops Nantucket</b>		20.95
Broiled served with butter, swiss cheese, tomatoes, white wine & topped with buttered crumbs		
<b>Baked Cracker Shrimp</b>		22.95
Five jumbo shrimps baked with buttered crumbs		
<b>Grilled North Atlantic Salmon</b>		18.95
Pan seared with shallot garlic citrus Chablis butter		
<b>Grilled Swordfish</b>		21.95
Grilled with citrus butter		
<b>Captain Seafood Platter</b>		39.95
with lobster tail sauté, baked cracker shrimp, fried calamari, clams, scallops, clams casino, baked scrod & fried onion straws		
<b>Lobster Casserole</b>		32.95
Tail meat finished with sherry cream sauce & buttery crumbs		

## SPECIALTY ENTREES

<b>Empire Shrimp Scampi</b>		22.95
Jumbo Shrimp, olive oil, garlic, white wine, lemon, tomatoes, mushrooms, scallions, capers, tossed in linguine		
	Scallop - 26.95	Lobster - 28.95
<b>Venus Chicken Alfredo</b>		16.95
Chicken tenderloins in a rich, creamy, decadent sauce tossed in fettuccine & crispy pancetta		
<b>Marinated Filet Tips</b>		22.95
Port wine demi, over mashed potato, onions, peppers & mushrooms		
<b>Lobster Mac &amp; Cheese</b>		25.95
Penne smothered in our house blend of cheeses, Maine lobster tails, finished with smoked bacon & buttery crumbs		