

Iggy's Boardwalk

885 Oakland Beach Ave 02889-9616 · +14017372895 · Updated: Jan 14, 2026

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RAW BAR 4

OYSTERS ON THE HALF SHELL

\$3.00

Indulge in the ocean's finest with our fresh oysters. A delicate burst of briny goodness, these gems of the sea will tantalize your taste buds with every bite. *Consumer advisory warning for raw foods in compliance with department of public health, we advise that eating raw or undercooked meat, and poultry or seafood poses a risk to your health.

ONE JUMBO SHRIMP COCKTAIL

\$4.00

These plump, succulent shrimp are perfectly chilled and served with a zesty cocktail sauce. An exquisite starter that delivers a burst of fresh, oceanic flavor in every bite. *Consumer advisory warning for raw foods in compliance with department of public health, we advise that eating raw or undercooked meat, and poultry or seafood poses a risk to your health.

LITTLENECKS ON THE HALF SHELL

\$2.50

These tender, small clams are a culinary delight, served in their natural shell and bursting with the refreshing brininess of the ocean. *Consumer advisory warning for raw foods in compliance with department of public health, we advise that eating raw or undercooked meat, and poultry or seafood poses a risk to your health.

NARRAGANSETT BAY PLATTER

\$70.00

A seafood lover's dream, showcasing the best of the bay on a single plate. Twelve fresh oysters, six littlenecks, and four shrimp cocktail, each meticulously prepared to highlight the essence of the sea. *Consumer advisory warning for raw foods in compliance with department of public health, we advise that eating raw or undercooked meat, and poultry or seafood poses a risk to your health.

SOUPS & SALADS 7

CLAM CHOWDER COMBO

AVAILABLE OPTIONS

Chowder with three clam cakes.

Cup: \$9.00

Bowl: \$12.00

CLAM CHOWDER

AVAILABLE OPTIONS

WHITE CLAM CHOWDER (New England) A creamy and comforting soup brimming with tender clam pieces, diced potatoes, and savory seasonings, creating a classic New England favorite known for its rich, hearty flavor. RED CLAM CHOWDER (Manhattan) A robust and flavorful soup featuring a tomato-based broth filled with fresh clams, diced potatoes and aromatic herbs, offering a delightful twist on traditional chowder. CLEAR CLAM CHOWDER (Rhode Island) A light and savory broth infused with the essence of fresh clams and tender diced potatoes known for its clean, delicate flavor and simplicity.

Cup: \$4.50

Bowl: \$8.00

LOBSTER BISQUE

AVAILABLE OPTIONS

A velvety, creamy soup that captures the rich essence of the sea, infused with the delicate flavor of lobster, loaded with tender pieces of lobster meat and a hint of sherry wine. A luxurious and comforting indulgence for the palate.

Cup: \$7.00

Bowl: \$11.00

SOUP OF THE DAY

AVAILABLE OPTIONS

Cup: \$3.00

Bowl: \$5.00

GARDEN SALAD

A vibrant medley of iceberg lettuce, romaine, and radicchio, combined with plump grape tomatoes, crisp cucumber slices, sliced black olives, red onion rings, and delightful garlic croutons for a refreshing and satisfying garden-inspired salad.

\$7.00

CAESAR SALAD

Crisp romaine lettuce and garlic croutons artfully tossed with a creamy Caesar dressing, topped with a generous sprinkle of shredded Parmesan cheese, creating a timeless and delectable salad experience.

AVAILABLE OPTIONS

\$10.00

Add Grilled Chicken: \$8.00

Add Grilled Shrimp: \$14.00

Add Grilled Filet Medallions: \$14.00

Add Grilled Salmon: \$16.00

SNAIL SALAD

Delight in the rich flavor of marinated snail slices, gracefully combined with balsamic vinaigrette, celery, red onion, and sliced black olives, artfully served atop our house salad greens for a sophisticated and unique salad experience.

\$16.00

SANDWICHES 9

LOBSTER ROLL

A refreshing delight with fresh Maine lobster claw and knuckle meat, delicately blended with creamy mayonnaise and crisp celery, served on a warm grilled brioche roll. A coastal treat, paired with crispy seasoned fries, coleslaw, and your choice of chowder or salad. **Gluten free buns are available for an up-charge, this however will not make the entire meal gluten free.

\$28.00

HOT LOBSTER ROLL

Indulge in the luscious flavors of Maine with a generous serving of butter-poached lobster tail, claw, and knuckle meat, served on a buttery brioche roll with crisp lettuce. Savor the taste of the coast, accompanied by crispy seasoned fries, coleslaw, and your choice of chowder or salad. **Gluten free buns are available for an up-charge, this however will not make the entire meal gluten free.

\$30.00

FISH SANDWICH

Fresh cod, lightly battered and fried to perfection, crowned with crisp lettuce, ripe tomato, and a dollop of zesty tartar sauce, all nestled on a warm grilled brioche roll. Served with a side of crispy seasoned fries and coleslaw for a satisfying coastal experience. **Gluten free buns are available for an up-charge, this however will not make the entire meal gluten free.

\$15.00

FISH TACOS

A fiesta of flavors with two soft tortilla shells generously filled with succulent grilled cod, crisp shredded lettuce, cheddar jack cheese, and a drizzle of remoulade sauce. Served with a side of fresh fried potato chips and zesty pico de gallo for a taste of coastal delight with a Tex-Mex twist.

\$18.00

SURF & TURF BURGER

Our 8oz. Angus burger takes center stage, crowned with decadent butter-poached lobster pieces, a drizzle of remoulade sauce, ripe tomato, and crisp green leaf lettuce, all nestled within a warm grilled brioche roll. Served alongside crispy seasoned fries for a truly indulgent dining experience. **Gluten free buns are available for an up-charge, this however will not make the entire meal gluten free. ** Consumer advisory warning for raw foods in compliance with department of public health, we advise that eating raw or undercooked meat, and poultry or seafood poses a risk to your health.

\$28.00

BOARDWALK BURGER

\$16.00

Our 8oz. Angus burger is a savory masterpiece, piled high with sautéed spinach, mushrooms, roasted red peppers, and gooey mozzarella cheese, all served on a grilled brioche roll. Perfectly paired with crispy seasoned fries, it's a burger experience you won't want to miss. **Gluten free buns are available for an up-charge, this however will not make the entire meal gluten free. ** Consumer advisory warning for raw foods in compliance with department of public health, we advise that eating raw or undercooked meat, and poultry or seafood poses a risk to your health.

OAKLAND BEACH BURGER

AVAILABLE OPTIONS

Our 8oz. Angus burger, perfectly grilled and topped with crisp lettuce, ripe tomato, and fresh onion, all nestled in a warm grilled brioche roll. Served with a side of crispy seasoned fries, it's a timeless burger that hits all the right notes. **Gluten free buns are available for an up-charge, this however will not make the entire meal gluten free. ** Consumer advisory warning for raw foods in compliance with department of public health, we advise that eating raw or undercooked meat, and poultry or seafood poses a risk to your health.

- \$15.00
- Add Cheese: \$1.00
- Add Bacon: \$1.00
- Add Mushrooms: \$1.00
- Add Sauteed Peppers: \$1.00

MARINATED GRILLED CHICKEN SANDWICH

AVAILABLE OPTIONS

Savor the flavor of our 8oz. chicken breast marinated in a light balsamic infusion, flame-grilled to perfection, and crowned with fresh lettuce, ripe tomato, and creamy mayonnaise, all served on a warm grilled brioche bun. Accompanied by crispy seasoned fries for a wholesome and satisfying meal. **Gluten free buns are available for an up-charge, this however will not make the entire meal gluten free.

- Regular: \$14.00
- Boardwalk Style: \$16.00

STEAK SANDWICH

AVAILABLE OPTIONS

A mouthwatering creation featuring 6oz. of tender filet medallions cooked to your preference and served on a grilled torpedo roll. Paired with a side of crispy seasoned fries, it's a steak lover's dream come true. **Gluten free buns are available for an up-charge, this however will not make the entire meal gluten free. ** Consumer advisory warning for raw foods in compliance with department of public health, we advise that eating raw or undercooked meat, and poultry or seafood poses a risk to your health.

- \$18.00
- Add Cheese: \$1.00
- Add Bacon: \$1.00
- Add Mushrooms: \$1.00
- Add Sauteed Onions: \$1.00
- Add Sauteed Peppers: \$1.00

APPETIZERS 14

CLAM CAKES

AVAILABLE OPTIONS

Our secret house batter encases a generous portion of succulent clams, fried to a mouthwatering golden brown perfection. A delectable taste of the sea in every bite!

- 1/2 dozen: \$8.00
- dozen: \$15.00

STUFFIES (2)

\$10.00

(2) A culinary masterpiece featuring plump quahog clams, a flavorful blend of herbs and spices, and crispy Boardwalk breadcrumbs, all baked to perfection.

FRIED MOZZARELLA TRIANGLES

\$10.00

Golden, crunchy, and irresistibly cheesy, these triangles of mozzarella are a delightful blend of gooey goodness and crispy perfection. Served with a house-made marinara dipping sauce.

TRUFFLE FRIES

\$12.00

Crispy golden fries elevated to a whole new level with a drizzle of white truffle oil, a sprinkling of fresh parsley, and a generous dusting of Parmesan cheese.

STUFFED MUSHROOMS

\$12.00

(6) A sumptuous fusion of earthy mushrooms filled with a rich, buttery mixture of Ritz crackers, delicate baby shrimp, and tender bay scallops.

FRIED CALAMARI

\$15.00

Tender calamari rings, lightly battered and fried to a golden crisp, then tossed in a zesty garlic sauce with a kick of banana and cherry peppers. A perfect harmony of flavors and textures for your taste buds to savor.

CHICKEN WINGS

\$15.00

(8) Irresistibly crispy and perfectly seasoned, our chicken wings are a timeless favorite. Served with your choice of signature sauces for a flavor-packed experience. Signature Sauces: barbeque, buffalo, ala mama or sticky-teriyaki.

TENDERS

\$12.00

(5) Golden-brown and succulent, our chicken tenders are the epitome of comfort food. Perfectly seasoned and served with your choice of dipping sauces Signature Sauces: barbeque, buffalo, ala mama or sticky-teriyaki.

STEAMERS

(1lb.) Freshly harvested clams, steamed to tender perfection and served with a side of drawn butter for a true taste of the sea.

MUSSELS GIOVANNI

AVAILABLE OPTIONS

(1 lb.) Plump mussels sautéed with a flavorful medley of onions, garlic butter, tangy banana peppers, and sweet plum tomatoes, creating a harmonious blend of taste and texture that's simply irresistible.

Regular: \$18.00
Make it an Entree Served over Liguini: \$28.00

CLAM ZUPPA

AVAILABLE OPTIONS

(1 lb.) Native littleneck clams simmered in a zesty seafood broth, paired with chorizo, and served in your choice of rich red or classic white clam sauce for a savory and flavorful delight.

Regular: \$18.00
Make it an Entree Served over Liguini: \$28.00

CRAB CAKES (2)

\$18.00

Our renowned house specialty features pan-fried jumbo lump crab meat, delicately enhanced with Dijon mustard, scallions, and fresh herbs. Served with a delectable remoulade sauce for a truly exceptional culinary experience.

CLAMS CASINO (6)

\$14.00

(6) Half-shelled littleneck clams generously filled with seasoned cracker crumbs, roasted red peppers, and crowned with crispy Applewood bacon. A harmonious blend of flavors and textures in every bite.

POTATO SKINS

\$12.00

(4) Halved potato shells, fried to crispy perfection, and generously topped with a mouthwatering blend of cheddar jack cheese, mozzarella, crispy bacon bits, and fresh scallions. Served with a side of creamy sour cream for the ultimate indulgence.

ENTREES

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FISH AND CHIPS

\$22.00

Dive into a sea of flavor with our fresh Atlantic cod fish, lightly battered and fried to a crispy golden perfection. Served with a generous side of crispy seasoned fries, coleslaw, and zesty tartar sauce. Pair it with your choice of chowder or salad for a complete seafood feast.

BAKED SCROD	AVAILABLE OPTIONS
Enjoy the exquisite taste of fresh Atlantic cod fish, baked to succulent perfection with a drizzle of lemon, butter, and sherry wine, then topped with a crispy Ritz cracker crumb crust. Served with your choice of two sides and either a chowder or salad, it's a taste of coastal perfection.	\$24.00
	Add Newburg Sauce: \$4.00

FRIED CLAM DINNER

Dive into the taste of the Maine coast with our fresh whole belly clams, lightly breaded and fried to a crispy perfection. Served with seasoned fries, coleslaw, and your choice of a hearty chowder or refreshing salad for the ultimate seafood experience.

BAKED SEA SCALLOPS	AVAILABLE OPTIONS
Savor the ocean's treasures with our fresh sea scallops, expertly baked to succulent perfection with a blend of lemon, butter, and sherry wine, and topped with a delectable Ritz cracker crumb crust. Complemented by your choice of two sides and a chowder or salad, it's a seafood sensation that's simply divine.	\$36.00
	Add Newburg Sauce: \$4.00

FARMED ATLANTIC SALMON	\$26.00
Our 8oz. salmon fillet is expertly seasoned and flame-grilled to perfection, then elegantly paired with a zesty lemon Dijon sauce infused with garlic and tarragon. Complemented by your choice of two sides and a chowder or salad, it's a delectable dining experience for seafood enthusiasts.	

BAKED STUFFED SHRIMP (4)	\$26.00
Our 8oz. salmon fillet is expertly seasoned and flame-grilled to perfection, then elegantly paired with a zesty lemon Dijon sauce infused with garlic and tarragon. Complemented by your choice of two sides and a chowder or salad, it's a delectable dining experience for seafood enthusiasts.	

BAKED SEAFOOD PLATTER	AVAILABLE OPTIONS
Indulge in a decadent array of flavors with our baked scrod, baked scallops, two baked stuffed shrimp, a savory stuffie, and tender lobster claws. This exquisite feast is accompanied by your choice of two sides and a chowder or salad, creating a seafood extravaganza to savor.	Regular: \$38.00
	Fried Version: \$40.00

BOARDWALK SEAFOOD PASTA	\$38.00
Dive into a bountiful selection of shrimp, sea scallops, mussels, littlenecks, and chopped clams, all simmered in a tantalizing red sauce and generously combined with your favorite pasta. Paired with your choice of chowder or salad, it's a delightful seaside medley on your plate	

SHRIMP SCAMPI	\$26.00
(6)Plump shrimp elegantly sautéed in olive oil with garlic and grape tomatoes, then artfully deglazed with sherry wine, and enriched with the richness of butter and a burst of fresh lemon juice. Served atop your choice of perfectly cooked pasta.	

GRILLED SWORDFISH	\$34.00
Dive into the depths of flavor with our 10oz. fresh native swordfish steak, masterfully flame-grilled to perfection, then adorned with a luscious blend of lemon and garlic-infused butter. Complemented by your choice of two sides and a chowder or salad, it's a seafood lover's dream. (May also be prepared Cajun or Francese style.)	

LINGUINI WITH CLAMS	\$26.00
Experience the sea's bounty with fresh minced clams and 8 littlenecks, delicately simmered in your choice of a flavorful red or classic white clam sauce. Served over a bed of perfectly cooked linguini pasta for a taste of coastal delight.	

MAHI MAHI	\$30.00
Our 8oz. Mahi Mahi fillet is masterfully seasoned and flame-grilled, then crowned with a tantalizing sweet and spicy mango salsa, garnished with toasted almond slices. It's paired with your choice of two sides and a chowder or salad for a taste of tropical perfection.	
RIBEYE	AVAILABLE OPTIONS
Enjoy a mouthwatering 16oz. hand-cut choice ribeye, expertly grilled to your preferred level of perfection. Served with your choice of two delectable sides and either a chowder or a fresh salad for a truly exceptional steak experience. ** Consumer advisory warning for raw foods in compliance with department of public health, we advise that eating raw or undercooked meat, and poultry or seafood poses a risk to your health.	\$42.00
	Add Sautéed Onions: \$1.00
	Add Mushrooms Ala Mama Peppers: \$1.00
FILET MIGNON	\$56.00
Savor the finest with our 10oz. center cut beef tenderloin, grilled to your desired doneness and served with a rich mushroom demi-glace. Accompanied by your choice of two sides and a chowder or salad, it's a culinary masterpiece that will delight your senses. ** Consumer advisory warning for raw foods in compliance with department of public health, we advise that eating raw or undercooked meat, and poultry or seafood poses a risk to your health.	
CHICKEN PARMESAN	\$23.00
Our boneless chicken cutlet, delicately breaded and topped with lusciously melted mozzarella cheese, is lovingly finished with our house-made marinara sauce. It's served over your choice of perfectly cooked pasta and complemented by a chowder or salad, creating an Italian classic that'll satisfy every craving.	
VEAL PARMESAN	\$26.00
A tender veal cutlet, lightly breaded and adorned with melty mozzarella cheese, is beautifully finished with our house-made marinara sauce. Served atop your preferred pasta choice, and paired with a chowder or salad, it's an Italian classic brought to perfection.	
CHICKEN FRANCESE	\$23.00
Experience the delicate flavors of thinly sliced chicken breast, egg-battered, and pan-fried to a golden perfection. Finished with a luscious lemon butter and white wine sauce, it's complemented by your choice of two sides and either a chowder or salad for a taste of Italian refinement.	
CHICKEN MARSALA	\$23.00
Savor the harmony of sautéed boneless chicken breast and tender mushrooms, bathed in a sweet Marsala wine sauce. This classic dish is served with your choice of two sides and your preference of a chowder or salad for a taste of Italian comfort.	
PASTA PRIMAVERA	AVAILABLE OPTIONS
A vibrant medley of fresh vegetables including green beans, yellow carrots, red peppers, broccoli, mushrooms, and sautéed spinach, gently tossed in a sherry wine and garlic butter sauce, then combined with your preferred pasta. Served with your choice of a chowder or salad, it's a garden-fresh pasta celebration.	\$20.00
	Add Grilled Chicken: \$8.00
	Add Grilled Shrimp: \$14.00
PASTA WITH MEATBALLS (2)	\$18.00
(2) Our delectable house-made meatballs take center stage, served over your choice of pasta and lovingly finished with savory marinara sauce. Pair it with your preference of a chowder or salad for a classic and satisfying Italian feast.	
SURF N TURF	1

Surf n Turf

\$38.00

SURF OPTIONS (Pick ONE) (2) Baked Stuffed Shrimp, Baked ½ Lobster, Baked Scrod, Baked Scallops TURF OPTIONS (Pick ONE) 9oz Filet medallions, 10oz filet* +20, 16oz Ribeye* +20 Accompanied with two sides or your choice and a chowder or salad. Consumer advisory warning for raw foods in compliance with department of public health, we advise that eating raw or undercooked meat, and poultry or seafood poses a risk to your health.

LOBSTER 8

LOBSTER BOMB

\$38.00

Experience the ultimate indulgence with a seasoned and toasted French bread bowl, generously filled with a half-pound of succulent butter-poached lobster pieces, and crowned with rich lobster bisque. Served alongside crispy fresh-fried potato chips, it's a culinary explosion of flavor.

BOILED LOBSTER DINNER

Dive into the sea's bounty with a choice of a 1.25lb. or indulgent 2.5lb. fresh Maine lobster, expertly boiled and served with sweet corn on the cob and roasted red potatoes. Accompanied by your selection of a chowder or salad, it's a classic seafood dinner you won't forget.

LOBSTER CASSEROLE

\$38.00

Enjoy the richness of butter-poached lobster pieces, gently baked with a delectable lemon butter wine sauce, and finished with a golden crust of buttery Ritz cracker crumbs. Served with your choice of two sides and a chowder or salad, it's a taste of coastal opulence.

LOBSTER MAC & CHEESE

\$38.00

Succulent butter-poached lobster pieces mingle with cavatappi pasta in a velvety cheese sauce, lovingly baked to perfection under a golden Ritz cracker crumb crust. Paired with a chowder or salad, it's a luxurious twist on a classic comfort dish.

LOBSTER RAVIOL

\$36.00

(6) Experience the perfect blend of jumbo pasta pillows, generously stuffed with a creamy mixture of ricotta cheese and succulent lobster meat, luxuriously bathed in a pink vodka sauce. Complemented by a poached lobster claw and your choice of a chowder or salad, it's a seafood-inspired pasta creation you won't want to miss.

LOBSTER AND STEAMER or LITTLENECK COMBO

Choose from a 1.25lb. or a generous 2.5lb. fresh Maine lobster, served alongside 1 lb. of flavorful steamers, sweet corn on the cob, and roasted red potatoes. This exquisite combination also includes your preference of a chowder or salad.

BAKED STUFFED LOBSTER

Savor a 1.25lb. or indulgent 2.5lb. fresh Maine lobster, luxuriously stuffed with a mouthwatering blend of scallops, shrimp, and buttery Ritz cracker crumbs. This masterpiece is accompanied by your choice of two sides and a chowder or salad, offering a truly indulgent seafood experience.

BOARDWALK SHORE DINNER

Choose from a 1.25lb. or a hearty 2.5lb. fresh Maine lobster, perfectly paired with 1 lb. of steamers, 1 lb. of mussels, sweet corn on the cob, savory roasted red potatoes, crisp coleslaw, a refreshing slice of watermelon (seasonal), and your choice of a chowder or salad. Complete your feast with a scoop of Gifford's Ice Cream for the ultimate coastal dining experience.

SIGNATURE COCKTAILS 11

SUNKEN TREASURE

Malibu Coconut Rum, Midori Melon Liqueur, tropical juices, Sprite with a float of blue curacao.

HURRICANE OF '38

Jameson Irish Whiskey, muddled bourbon cherries and lime blended with ginger beer.

IT’S 5 O’CLOCK SOMEWHERE

Captain Morgan Spiced Rum and Amaretto with pineapple juice and a float of Myers’s Dark Rum.

IGGY’S SUNSETTER

Kraken Black Spiced Rum with Malibu Coconut Rum, pineapple juice and orange juice, topped with hibiscus syrup.

TITO’S HANDMADE VODKA TEXAS MULE

Made with lime juice and ginger beer served in a copper mug.

BOARDWALK BLOODY MARY \$4.00

Tito’s Handmade Vodka with our house spicy Bloody Mary mix and a crispy bacon stirrer.

MARLEY’S MARGARITA \$2.00

Olmecca Altos 100% Blue Agave Tequila with our sour mix.

SPICY MARGARITA

Ghost brand tequila, triple sec, lime juice, sour mix and house made jalapeno syrup.

OAKLAND BEACH ICED TEA

Absolut Mango Vodka and iced tea with sour mix, topped with Kraken Black Spiced Rum.

SANGRIA

A tropical blend of fresh juices, liqueurs, and wine. Available in Red, White, or Pink. Also available by the pitcher.

IG-6 FEATURED COCKTAIL

Ask your server about our featured drink special.

PREMIUM MILK SHAKES 6

WICKED GOOD COFFEE CRUNCH \$10.00

Coffee ice cream, Autocrat coffee syrup, topped with Heath Bar crumbles.

CLASSIC VANILLA \$10.00

Vanilla ice cream, vanilla syrup.

VERY BERRY GUMMY BEAR \$10.00

Vanilla ice cream, vanilla syrup.

IGGY GOES NUTS \$10.00

Peanut Butter Pie ice cream, chocolate sauce, topped with banana slices (seasonal), Reese’s peanut butter cup crumbles and nuts.

KITCHEN SINK COOKIE \$10.00

M&M cookie dough and Cookies & Cream ice cream, topped with caramel sauce, rainbow sprinkles, mini M&M’s and Oreo crumbles.

DEATH BY CHOCOLATE \$10.00

Chocolate ice cream, chocolate syrup, topped with chocolate sprinkles and brownie bites.

SODA POP 2

BOTTLED SODA \$4.00

Strawberry, Grape, Cream, Lemon Lime, Birch Beer, Ginger Ale, Sarsaparilla, Iggy’s Classic Root Beer, Iggy’s Classic Diet Root Beer, Iggy’s Classic Raspberry Lime.

DEL'S LEMONADE (LEMON/ WATERMELON)

small and large sizes available

WHITE WINES 10

WOODBIDGE HOUSE	AVAILABLE OPTIONS
(Chardonnay, Pinot Grigio, Sauvignon Blanc)	Glass: \$10.00
	Bottle: \$32.00
BERINGER WHITE ZINFANDEL	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$32.00
KIM CRAWFORD SUVIGNON BLANC	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$45.00
STARLING CASTLE REISLING	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$32.00
WILLIAM HILL CHARDONNAY	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$41.00
KENDALL JACKSON CHARDONNAY	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$45.00
ECCO DOMANI PINOT GRIGIO	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$36.00
VILLA POZZI MOSCATO	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$32.00
SEAGLASS ROSE	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$32.00
SANTA MARGHERITA PINOT GRIGIO	\$49.00

RED WINES 7

WOODBIDGE HOUSE	AVAILABLE OPTIONS
(Cabernet Sauvignon, Merlot)	Glass: \$10.00
	Bottle: \$32.00
JOSH CABERNET SAUVIGNON	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$41.00

J. LOHR CABERNET SAUVIGNON	AVAILABLE OPTIONS	
	Glass:	\$12.00
	Bottle:	\$41.00
MEIOMI PINOT NOIR	AVAILABLE OPTIONS	
	Glass:	\$13.00
	Bottle:	\$45.00
APOTHIC RED BLEND	AVAILABLE OPTIONS	
	Glass:	\$10.00
	Bottle:	\$32.00
GRAFFINGA MALBEC	AVAILABLE OPTIONS	
	Glass:	\$10.00
	Bottle:	\$32.00
LA CREMA PINOT NOIR		\$49.00

SPARKLE & POP 4

GOOSENECK PROSECCO	AVAILABLE OPTIONS	
		\$10.00
	Add a Float of St. Germain Elderflower:	\$2.00
	Add Peach Schnapps:	\$2.00
	Add Chambord Liqueur:	\$2.00

MOET IMPERIAL	\$100.00
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CRANE LAKE	\$30.00
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DOM PERIGNON	\$275.00
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BOTTLED BEER 3

IMPORT

Amstel Light, Corona, Corona Light, Heineken, Heineken Light, Peroni, Michelob Ultra, Stella Artois

DOMESTIC

Angry Orchard Cider, Budweiser, Bud Light, Coors Light Landshark Lager, Miller Lite, Miller High Life Mike’s Hard Lemonade, White Claw Seltzer

CRAFT

Grey Sail Flying Jenny Pale Ale, RI Samuel Adams Boston Lager, MA

DRAFT BEER 1

Draft Beer

Blue Moon Belgian White, Bud Light, Coors Light, Proclamation IPA Tendrill, Guinness, Yuengling Lager, Loose Cannon, Whaler’s Rise, Narragansett Lager, Grey Sail Captain’s Daughter Imperial IPA, Wash Ashore, Sam Seasonal

DRAFT BEER RACK 2

THE BOARDWALK SAMPLER	\$12.00
Choose four drafts in five ounce sample glasses	
TOUR OF RHODE ISLAND SAMPLER 1	\$12.00