

DIVE OYSTER HOUSE

SHELL FISH PLATTERS

RAW PLATTER 58

½ Lobster, 4 Clams, 4 Oysters, 2 Shrimp

HOT PLATTER 64

½ Lobster, 4 Baked Clams, 4 Grilled Oysters, 2 Grilled Shrimp

COLD APPETIZERS

CHEESE AND MEATS PLATTER 21

OYSTERS EAST AND WEST

EAST (half dozen) 19 / WEST (half dozen) 21

CLAMS (half dozen) 18

CRAB MEAT COCKTAIL 30

SHRIMP COCKTAIL 26

SEAFOOD COMBO 39

½ Lobster, 1 Shrimp, 2 Oysters, 2 Clams

APPETIZERS

TUNATARTAR 23

Yuzu Lime Juice Infused with Avocado served with Our Homemade Chips

SCALLOPS 24

Dry Sea Scallops, Wrapped with Bacon, served over Red Pepper Aioli

GRILLED OCTOPUS 23

Served with Fresh Onions, Cherry Tomatoes, Arugula, Home Made Raspberry Sauce

MUSSELS 20

Sautéed with Garlic and White Wine, Shishito Peppers, Grilled Country Bread

BABY BACK RIBS 23

Served with Our Homemade Barbecue Sauce

CRAB CAKE 24

Pan Seared Crab Cake served with Sautéed Corn, Baby Arugula, Chili Aioli

FRIED CALAMARI 19

Served with Red Pepper Aioli Sauce

BURRATA PROSCIUTTO 20

Served with Thin Slices of Prosciutto Di Parma and Red Plum Tomatoes

BAKED CLAMS 19

Topped with Fresh Herbs, Bread Crumbs, Garlic Sauce

GRILLED OYSTERS or ROCKEFELLER 25

SALADS

GARDEN GREEN 15

Served with Cherry Tomatoes and Cucumbers, in Our Homemade Balsamic Vinaigrette

BEET SALAD 15

Served with Baby Arugula, Tomato, Onions, Goat Cheese in Our Homemade Balsamic Vinaigrette

CAESAR 16

Classic Caesar Salad, Crispy Romaine Lettuce, Parmesan Cheese, Garlic Bread Croutons

WEDGE 17

Served with Crispy Bacon, Roasted Peppers, topped with Our Exquisite Blue Cheese Dressing

DIVE SALAD 26

Served with Shrimp, Calamari, Octopus, Baby Arugula, Fresh Lemon Juice, Extra Virgin Olive Oil

Add Chicken or Shrimp to any Salad 13

SOUPS

NEW ENGLAND CLAM CHOWDER 16

ON THE BUN

CRAB CAKE BURGER 29

Lettuce and Tomatoes, served with Hand Cut Fries

DIVE BURGER 25

Served with Sautéed Caramelized Onions, Mushrooms, topped with Rich Blue Cheese, served with Hand Cut Fries

LOBSTER ROLL 39

Fresh Connecticut Style Lobster Roll with Chili Aioli Drizzle, served with Our Homemade Chips

ENTRÉES

SEA

WHOLE GRILLED BRANZINO 39
Served with White Wine Sauce

SALMON 39

Crispy Skin On Salmon, served over Truffle Cauliflower Sauce

TUNA 42

White and Black Sesame Crusted Ahi Tuna served with Our Famous Red Reduction Sauce

TWIN LOBSTERTAILS 59

Served with Fresh Lemon and Melted Butter Sauce

2 LB. LOBSTER 85

Steamed and served with Melted Butter

FISH OF THE DAY MP

(Ask Your Server)

VEAL

DIVE VEAL 40

Served with Crab Meat and Cognac Sauce

VEAL TENDERLOIN 40

Medallion of Veal served with Sautéed Apricot in Red Wine Reduction Sauce

POUNDED VEAL 37

Sautéed with Hot Cherry Peppers, Chopped Asparagus and topped with Demi-Glaze Sauce

CHICKEN

DIVE CHICKEN 38

Served with Lobster Meat topped with Cognac Sauce

PARMESAN CRUSTED CHICKEN 29

Topped with Breadcrumbs, sautéed in Lemon and White Sauce

DEMI-GLAZE CHICKEN 30

Chicken Breast Served with Our Smoked Andouille Sausage, finished with Our Homemade Garlic Demi-Glaze Sauce

STEAKS AND CHOPS

LAMB CHOPS 59

Colorado Lamb Chops Herb Crusted served with Red Wine Reduction Sauce

PORK CHOP 45

Berkshire Chop wrapped in Apple Relish

GRILLED FILET MIGNON 57

Onions and Mushrooms

PASTA

RIGATONI RAGU 31

Short Rigatoni, Ground Beef Ragù, Touch of Tomato topped with Burrata

SPINACH LINGUINE 32

Spinach Pasta Sautéed with Ahi Tuna, Black Olives, Asparagus, Garlic, White Wine Sauce

LINGUINE WHITE CLAM SAUCE 32

Fresh Sea Clams Sautéed with Garlic, White Wine, Basil

BLACK NOODLES 40

Black Wheat Noodles, Chopped Lobster, Shrimp

SEAFOOD RISOTTO 40

Served with Shrimp and Scallops in Truffle Cream Sauce

LOBSTER RAVIOLI 32

In a Pink Cream Sauce

SIDE DISHES

MASHED POTATOES 10 GRILLED ASPARAGUS 12

SAUTÉED BROCCOLI 10 BROCCOLI RABE 10

BRUSSELS SPROUTS 12 MUSHROOMS 10

MAC AND CHEESE 15 TRUFFLE FRIES 12

SHISHITO PEPPERS 10 CREAMED CORN 15

FOLLOW US ON



IF YOU HAVE ANY FOOD ALLERGIES SPEAK TO YOUR SERVER OR MANAGER

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS