

# • DIVE OYSTER HOUSE LUNCH •

## 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 22

SEAFOOD COMBO 39

½ Lobster, 1 Shrimp, 2 Oysters, 2 Clams

## APPETIZERS

TUNATARTAR 19

Yuzu Lime Juice Infused with Avocado served with Our Homemade Chips

SCALLOPS 20

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

GRILLED OCTOPUS 18

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

MUSSELS 15

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

BABY BACK RIBS 18

Served with Our Homemade Barbecue Sauce

CRAB CAKE 20

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

FRIED CALAMARI 15

Served with Red Pepper Aioli Sauce

BURRATA PROSCIUTTO 15

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

BAKED CLAMS 15

Topped with Fresh Herbs, Bread Crumbs, Garlic Sauce

GRILLED OYSTERS OR ROCKEFELLER 19

## SALADS

GARDEN GREEN 12

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

BEET SALAD 12

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

CAESAR 12

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

WEDGE 12

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

DIVE SALAD 18

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

Add Chicken or Shrimp to any Salad 8

## SOUPS

NEW ENGLAND CLAM CHOWDER 15

## ON THE BUN

CRAB CAKE BURGER 22

Lettuce and Tomatoes, served with Hand Cut Fries

DIVE BURGER 18

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

LOBSTER ROLL 30

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

## ENTRÉES

### SEA

WHOLE GRILLED BRANZINO 29  
Served with White Wine Sauce

SALMON 29

Crispy Skin On Salmon, served over Truffle Cauliflower Sauce

TUNA 35

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

TWIN LOBSTERTAILS 49

Served with Fresh Lemon and Melted Butter Sauce

2 LB. LOBSTER MP

Steamed and served with Melted Butter

FISH OF THE DAY MP

(Ask Your Server)

### VEAL

DIVE VEAL 33

Served with Crab Meat and Cognac Sauce

VEAL TENDERLOIN 30

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

POUNDED VEAL 30

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

### CHICKEN

DIVE CHICKEN 29

Served with Lobster Meat topped with Cognac Sauce

PARMESAN CRUSTED CHICKEN 23

Topped with Breadcrumbs, sautéed in Lemon and White Sauce

DEMI-GLAZE CHICKEN 23

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

### STEAKS AND CHOPS

LAMB CHOPS 50

Colorado Lamb Chops Herb Crusted served with Red Wine Reduction Sauce

PORK CHOP 35

Berkshire Chop wrapped in Apple Relish

GRILLED FILET MIGNON 49

Onions and Mushrooms

### PASTA

RIGATONI RAGU 28

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

SPINACH LINGUINE 27

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

LINGUINE WHITE CLAM SAUCE 27

Fresh Sea Clams Sautéed with Garlic, White Wine, Basil

BLACK NOODLES 32

Black Wheat Noodles, Chopped Lobster, Shrimp

SEAFOOD RISOTTO 30

Served with Shrimp and Scallops in Truffle Cream Sauce

LOBSTER RAVIOLI 25

In a Pink Cream Sauce

### SIDE DISHES 8

MASHED POTATOES

GRILLED ASPARAGUS

SAUTÉED BROCCOLI

BROCCOLI RABE

BRUSSELS SPROUTS

MUSHROOMS

MAC AND CHEESE

TRUFFLE FRIES

SHISHITO PEPPERS

CREAMED CORN

FOLLOW US ON

