

RAW BAR AND STARTERS

OYSTERS (Half Dozen/Dozen>

GULF Wild Caught, Louisiana

BLUE POINTS Mid Atlantic Farm Raised

RAW ROCKEFELLER SCAMPI

\$12/\$20

\$14/\$24

\$14/\$24

\$14/\$22

\$16/\$26

\$16/\$26

CLAMS ON THE HALF SHELL

Raw \$9 doz

Casino \$13 doz

CALAMARI FRITTI

Fried Calamari served with our house made Red Sauce: Sweet Marinara, Medium, or Hot 14

IPSWICH STEAMERS *when available

One pound served with Broth & Butter 14

STEAMED MIDDLE NECK CLAMS

Steamed and served with Broth & Butter 9 doz

BAKED CLAMS OREGANATA

Florida fresh Middle Neck Clams opened, breaded & baked, doz for 14

DRUNKEN PEI MUSSELS

Steamed and tossed in our Red Hot Sauce or White Wine Sauce 10

SHRIMP COCKTAIL

Chilled Shrimp served with our Cocktail Sauce 10

SMOKED FISH DIP

Served with Capers, Onions, Tomatoes, Cherry Peppers & Crostinis 8

GREENS

Add to any Salad Chicken 4, Shrimp 6, Salmon 8, Crab Cake 10

HOUSE SALAD

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

CAESAR SALAD

The classic green Romaine, Parmesan, homemade croutons 9 Side 5

CAPRESE SALAD

Fresh house made Mozzarella with Arugula and Basil, Beef Steak Tomatoes, Pesto, Balsamic Glaze 12

SPINACH SALAD

Fresh Spinach with Mushrooms, Chopped Bacon, Hard Boiled Eggs, and Hot Tarragon Vinaigrette 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

ROASTED BEET AND PINEAPPLE SALAD

An intriguing combination of earthy roasted beets, 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

SOUPS

NEW ENGLAND CLAM CHOWDER

Cup 6 Bowl 8

MEATY LOBSTER BISQUE

Cup 10 Bowl 14

LOBSTER BISQUE

Cup 6 Bowl 9

BASKETS

All Baskets served with fresh thick cut Fries & Cole Slaw

SHRIMP BASKET

Golden fried jumbo Shrimp 15

BUBBA BASKET

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

OYSTERS BASKET

Golden fried Oysters 16

CLAM STRIP BASKET

Golden fried Cold water Clam Strips, from Ipswich Massachusetts 14

COD FATHER BASKET

Authentic Beer battered golden fried Cod 14

CHICKEN STRIP BASKET

Crispy fried Chicken Tenders 10

LUNCH BOWLS

NEW ENGLAND BOWL

Housemade chilled Pesto Spaghetti is accompanied by 2 Chilled jumbo Shrimp and a traditional Maine Lobster salad on a bed of lightly balsamic dressed arugula. \$16

SHRIMP BOWL

Large Shrimps in a delicious broth of with Roasted Garlic, White Wine, Broccoli Rabe, White Navy Beans, with Garlic Toast \$15

MEDITERRANEAN BOWL

Chilled Quinoa salad is accompanied by Balsamic grilled Chicken, mixed baby Greens lightly dressed with Raspberry Vinaigrette, Craisins, Goat Cheese, Kalamata olives and Heirloom Cherry Tomatoes \$12 - Sub grilled Salmon \$16

ZUCCHINI BOLOGNESE BOWL

A low-carb option full of flavor! House spiralized fresh Zucchini Noodles, seasoned with Garlic and white Wine, topped with our Bolognese Sauce \$16

CLAM BOWL

Middle Neck Clams in a delicious broth of with Roasted Garlic, White Wine, Broccoli Rabe, White Navy Beans, with Garlic Toast \$15

TUSCAN BOWL

Chilled Quinoa salad is accompanied by grilled Chicken, mixed baby Spinach lightly dressed in Raspberry Vinaigrette, Artichokes, Capers, roasted Red Peppers and Feta Cheese. \$12 - Sub grilled Salmon \$16

TODAY'S MARKET CATCH

WHOLE SNAPPER

Basted in fresh Herb Olive Oil and served blackened, grilled, baked or fried, served with Asparagus and Honey Pistachio Sweet Potato Mash \$32

*Blackened - Pair with Tomaiolo Chainti

WHOLE BRANZINO

Basted in fresh Herb Olive Oil and served blackened, grilled, baked or fried, served with Asparagus and Honey Pistachio Sweet Potato Mash \$28

*Baked or Grilled - Pair with Zenato Pinot Grigio

SHRIMP AND SCALLOPS SCAMPI

Large Shrimp and Sea Scallops in White Wine and Garlic Butter, served over Fresh Linguini \$24

*Pair with Zenato Pinot Grigio

PAN SEARED CORVINA

Topped with a Wild Mushroom White wine sauce and drizzled with Balsamic served with Garlic Mashed Potatoes and Asparagus \$22

*Pair with Patrizi Gavi de Gavi

\$7 EVERYDAY LUNCH SPECIALS

CHEESE RAVIOLI

House made Ravioli stuffed with Ricotta Cheese and Parmesan

SPAGHETTI AND MEATBALL

Angus Beef Meatball, served with Marinara Sauce over fresh made Spaghetti

LINGUINI AND CLAMS

Fresh whole Clams sauteed traditional style and served over Linguini and Clam Sauce

\$12 EVERYDAY LUNCH SPECIALS

SHRIMP SCAMPI

Large Shrimp Sauteed with Garlic Butter and White Wine, served with fresh Linguini Pasta

LASAGNA BOLOGNESE

House made Pasta with layers of Cheese, Beef, Prosciutto and topped with Parmesan and Mozzarella

CHICKEN PARMESAN

Chicken Breaded and drapped with Mozzarella and Speaks famous sauce, served with Spaghetti

SANDWICHES

All Sandwiches served with Coleslaw, Chips or Fries

BUTTERED LOBSTER ROLL

Fresh Maine Lobster Chunks on a buttered toasted New England Roll 19

MAINE LOBSTER ROLL

Fresh Maine Lobster Salad on a toasted New England Roll 19

EGGPLANT PARMESAN HERO

Eggplant breaded and draped covered with Mozzarella on a Milano Roll, Your choice of our Red Sauce: Sweet Marinara, Medium or Hot 10

MEATBALL HERO

Meatballs covered with Mozzarella on a Milano Roll, Your choice of our Red Sauce: Sweet Marinara, Medium or Hot 9

FISH SANDWICH

Lightly Battered Alaskan Cod, Lettuce, Tomato, Onions and Remolade Sauce 12

CHICKEN PARMESAN HERO

Chicken breaded and draped covered with Mozzarella on a Milano Roll, Your choice of Sweet Marinara, Medium or Hot 10

ITALIAN CHEESE STEAK

Rib eye Steak Onions, Peppers, Mushrooms on a Milano Roll, with Mozzarella Cheese 12

ITALIAN SHRIMP GRINDER

Fried Shrimp on a Milano Roll with Lettuce, Tomatoes and our Remoulade Sauce 12



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

STARTERS

CLAMS ON THE HALF SHELL

9 doz

OYSTERS ON THE HALF SHELL

12 ½ doz, 20 doz

STEAMED MIDDLE NECK CLAMS

Steamed and served with Broth & Butter 9 doz

IPSWICH STEAMERS when available

One pound served with Broth & Butter 14

DRUNKEN PEI MUSSELS

Steamed and tossed in our Marinara or White Wine Sauce 10

SHRIMP COCKTAIL

Chilled Shrimp served with our savory Cocktail Sauce 10

SALADS

Add to any Salad Chicken 4, Shrimp 6, Salmon 8

ROASTED BEET & PINEAPPLE SALAD

Roasted Beets, Wine marinated Pineapple, Goat Cheese, Candied Pecans, Arugula 10

HOUSE SALAD

Aromatic mixed Baby Greens, Arugula, Tomato, Cucumber, Mozzarella, house Vinaigrette 9

CAPRESE SALAD

Fresh house made Mozzarella, Basil, Cherry Tomatoes, Balsamic Glaze 12

SIDE HOUSE SALAD

Aromatic mixed Baby Greens, Arugula, Tomato, Cucumber, Mozzarella, house Vinaigrette 5

SEA

FISHERMAN'S CIOPPINO

Mussels, Middle Neck Clams, Shrimp, Cod, in Garlic Basil Stew 22

CLAM BOWL

Middle Neck Clams With Broccoli Rabe, White Navy Bean, Roasted Garlic and White Wine 15

LOBSTER & CLAM STEAMED POT

Steamed Cold Water Lobster, Clams, Mussels, Corn, Potatoes 38

PESTO GRILLED SHRIMP

Large Gulf Shrimp grilled with Pesto on a bed of Arugula, finished with a Balsamic drizzle and served with a drunken Sweet Potato 18

SHRIMP BOWL

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

LAND

NY STRIP STEAK ROMANO

12 oz hand cut choice Black Angus Steak grilled and topped with Parmesan Garlic Crust, served with grilled Asparagus and Garlic Mash Potatoes 24

GLUTEN FREE HERB ROASTED CHICKEN

Herb rubbed Chicken Breast, seared and oven roasted, Served with Garlic Mash Potatoes and Asparagus 18

GLUTEN FREE PASTA

SHRIMP SCAMPI PENNE

Large Gulf Shrimp Sautéed with Garlic Butter and White Wine, served with gluten free Penne Pasta 16

PENNE ALLA VODKA

Fresh Gluten Free Penne Pasta in our Pink Alla Vodka Sauce 14

PENNE VONGOLE

Fresh Whole Clams sautéed traditional style and served over Gluten Free Penne Pasta & Clam Sauce 17

BROCCOLI RABE & SAUSAGE PENNE

Mild Sausage with Broccoli Rabe sautéed in a Cream Sauce 16

BAKED PENNE

Ricotta Cheese, Mozzarella, gluten free Penne Pasta and your choice of our house made Red Sauce: Sweet Marinara, Medium, or Hot 14

PENNE BOLOGNESE

Served with our Bolognese Meat Sauce, over gluten free Penne Pasta 15

CORFU SEAFOOD PENNE

Jumbo Shrimp, Clams, Calamari, Mussels, Artichoke, Eggplant, Tomato, black Olives, roasted red Peppers, in a Red Seafood broth with gluten free Penne pasta 22

FRUTTI DI MARE PENNE

Clams, Mussels, Shrimp, Calamari, sautéed with our hot Sauce, over Gluten Free Penne Pasta 20

FRESH SIDES

Broccoli Rabe 5

Rosemary roasted Beets 5

Asparagus 5

Steamed Broccolini 5

Honey Pistachio sweet Potato Mash 5

Drunken Sweet Potato with Rum Sauce 5

Garlic Mash Potatoes 5



Happy Hour

12-6PM

Libations



\$3 Draft Beers

\$3 Domestic Bottle Beers

\$3.5 Beer Bottle Premium

\$4 Wines

\$5 Well Drinks

\$5 Tito's Martini

\$5 Fresno Margarita

Small Plates



Peel & Eat Shrimp \$5

3 Oysters any style
(Rockefeller - Scampi - Raw \$5)

Shrimp Cocktail \$6

Mozzarella Sticks \$5

Fish Dip \$5

Shrimp Balls Appetizer \$5

Speaks Chicken Wings \$5