

HOUSE SPECIALTIES

SCROD CASINO

Broiled Scrod topped with seasoned breadcrumbs, red & green peppers, garlic and smoked bacon.
\$16.95

BLACK ANGUS STEAK AU POIVRE

Large Sirloin topped with a Brandy Peppercorn Sauce
\$26.95

Venus de Milo's World Famous

BAKED STUFFED LOBSTER

LARGE - 3 to 3 1/2 lbs. - Market
MEDIUM - 2 to 2 1/2 lbs. - Market
SELECT - 1 1/2 lbs. - Market

With Lobster Stuffing or Boiled Potato - Vegetable - Salad

"Best baked stuffed lobster in Southern New England"
- Chef Emeril Lagasse - Food Channel

A Seafood Lover's Delight

CAPTAIN'S SEAFOOD PLATTER

Lobster Saute, Baked Stuffed Shrimp, Fried Scallops, Broiled Scrod, Fried Clams, Little Neck Casinos, Topped with Onion Rings
Potato - Vegetable - Salad
\$32.95

One of Our House Delights

VENUS de MILO'S SEAFOOD ALFREDO

Lobster, Shrimp and Scallops on a bed of pasta topped with Alfredo cheese sauce
Vegetable - Salad
\$24.95

The Best of Both Worlds

SURF & TURF SUPREME

7 oz. Prime Filet Mignon & Lobster Saute or 3 Baked Shrimp
Potato - Vegetable - Salad
\$34.95*

*FILETS ORDERED WELL DONE WILL BE AUTOMATICALLY BUTTERFLIED.

For Diet and Cholesterol Conscious Guests:
Our Chefs Sauté with Virgin Olive Oil on most dinners.
All Fried Foods are done in Cholesterol Free and Low Fat Vegetable Oil.
Low Fat & Fat Free Salad Dressings Are Available.
Ask Your Server.

Ask your waitress or waiter about our fine wine list and our midweek food specials.
Please excuse the inconvenience, but we do not allow separate checks on parties of 10 or more.
A 15% gratuity is automatically added to tables of 10 or more.

Welcome to the
VENUS de MILO RESTAURANT.
May your visit here be pleasant;
and may you enjoy the food specially prepared for you
- **THE FERRIS FAMILY**

SOUPS

MINESTRONE (House Specialty) Cup \$2.50 Bowl \$3.50
NEW ENGLAND CLAM CHOWDER Cup \$2.95 Bowl \$3.95
First Prize Winner Boston Harbor Fest
First Prize Winner of Newport RI Chowder Fest
FRENCH ONION SOUP AU GRATINEÉ.....\$4.95

APPETIZERS

COLD

LITTLE NECKS ON THE HALF SHELL\$6.95
LOUISIANA SHRIMP COCKTAIL SUPREME.....\$9.95
3 Jumbo Boiled Shrimp

HOT

LEMON PEPPER CHICKEN WINGS (6 Pieces)..\$3.95
JEANNE'S STUFFIES (3).....\$3.95
Chourico & Clams in a cracker stuffing.
MOZZARELLA CHEESE STICKS w/tomato sauce.. \$3.95
BONELESS BUFFALO WINGS (Hot & Spicy) ..\$6.95
NEW ENGLAND LITTLE NECKS CASINO (8)....\$9.95
FRIED CALAMARI WITH HOT PEPPER RINGS....\$8.95
COCONUT POLYNESIAN
BREADED JUMBO SHRIMP (3)\$9.95
With Hawaiian sauce on the side.
SHRIMP MOZAMBIQUE (3)\$9.95
In a hot and spicy Portuguese sauce.

SALADS

HOUSE\$1.95
CLASSIC CAESAR Additional Charge\$2.95
Crisp Romaine lettuce, Parmesan cheese, garlic croutons and our Caesar dressing.
With Salmon, Swordfish or Chicken\$13.95
ORIENTAL CHICKEN SALAD\$11.95
Teriyaki glazed boneless chicken over greens with water chestnuts, orange wedges, toasted almonds and our creamy oriental dressing.

DELICACIES FROM THE SEA

BAKED FRESH BOSTON SCROD \$14.95

with our own cracker topping.

FILET OF SOLE WITH CRABMEAT STUFFING \$16.95

Fresh sole baked with a crabmeat scallion and breadcrumb stuffing topped with Sherry Newburg Sauce.

GRILLED NORTH ATLANTIC SALMON \$17.95

with Hollandaise Sauce.

VENUS STUFFED SCROD \$18.95

10 oz. scrod stuffed with spinach, crabmeat, mascarpone cheese and cream cheese in a dill lemon sauce over a medley of vegetables.

FRIED TENDER SWEET CLAMS \$18.95

NEW ENGLAND TENDER SCALLOPS \$18.95

Fried or Broiled on request.

PAN SEARED SALMON CHORON \$18.95

Herb crusted salmon topped with fresh crabmeat & asparagus in a tomato hollandaise sauce

GRILLED SWORDFISH W/CRACKER OR GARLIC BUTTER TOPPING \$18.95

Fresh swordfish steak grilled with fresh herb and garlic butter or our house cracker topping.

SPANISH PAELLA \$19.95

Clams, shrimp, scallops, chicken, chourico & sausage with asparagus, mushrooms, hot pepper rings, onion, red & yellow roasted peppers sauteed in a spicy cajun & sazón wine sauce served over rice.

BAKED JUMBO SHRIMP (5) \$23.95

with cracker dressing on Bed of Rice.

BAKED STUFFED SHRIMP (4) \$23.95

with scallop stuffing.

PORTUGUESE SHRIMP MOZAMBIQUE SERVED WITH RICE PILAF \$23.95

In a spicy Portuguese sauce.

SEAFOOD SCAMPI \$24.95

Lobster, shrimp and scallops served over pasta.

CAJUN BLACKENED FRUTI DI MARE \$26.95

Sauteed lobster, swordfish, scallops and shrimp dusted with our house spicy cajun mix served with rice.

FRESH LOBSTER SALAD PLATE \$28.95

THE ULTIMATE SURF & TURF \$39.95

6-7 oz stuffed lobster tail with a 7 oz filet mignon.

** FILETS ORDERED MEDIUM WELL & WELL DONE WILL AUTOMATICALLY BE BUTTERFLIED.*

POULTRY, BEEF, PASTA, ETC.

CHICKEN & BROCCOLI AGLIO \$12.95

Tender pieces of chicken and broccoli sauteed with garlic, parsley and a touch of white wine tossed with bowtie pasta.

CHICKEN A LA VODKA \$12.95

Chicken with ground prosciutto in a pink vodka sauce over bowtie pasta.

BONELESS STUFFED BREAST OF CHICKEN \$14.95

CHICKEN PARMIGIANA \$14.95

Breaded boneless breast of chicken served with tomato sauce and topped with cheese. Can also be served with brown gravy.

BURGUNDY TIPS \$17.95

Chunks of tender beef tossed with mushroom, onion and red pepper.

VEAL FRANCAIS \$17.95

Veal Scallopini dipped in egg batter with broccoli, a white wine sauce and butter sauce.

CHICKEN OR VEAL MARSALA \$17.95

SLOW ROASTED ROAST PRIME RIB OF BEEF, AU JUS \$24.95

Heavy Cut.

LISBON SURF & TURF \$24.95

8 oz. sirloin steak sauteed Portuguese style with 3 jumbo shrimp mozambique.

PETIT FILET MIGNON \$26.95

7 oz. charbroiled filet mignon lightly seasoned served on baked garlic bread.

JR. PRIME RIB AND (3) CRACKER SHRIMP \$26.95

** FILETS ORDERED MEDIUM WELL & WELL DONE WILL AUTOMATICALLY BE BUTTERFLIED.*

Potato-Vegetable-Garden Salad with all above entrees.

ALL ENTREES ARE PREPARED TO ORDER. PLEASE BE PATIENT.

Guests not ordering an Entree will incur a \$3.50 cover charge.

**** We now ship our famous oven ready baked stuffed lobsters anywhere in the country, overnight.**

Please contact our office for more details or visit our website at www.venusdemilo.com.

We can gladly alter most everything on our menu to cater to our health conscious Diners, just ask.