

DIVE OYSTER HOUSE LUNCH

SHELL FISH PLATTERS

RAW PLATTER 69
½ Lobster, 4 Clams, 4 Oysters, 2 Shrimp

HOT PLATTER 70
½ Lobster, 4 Baked Clams,
4 Grilled Oysters, 2 Grilled Shrimp

COLD APPETIZERS

CHEESE AND MEATS PLATTER 22

OYSTERS EAST AND WEST
EAST (half dozen) 20 / WEST (half dozen) 22

CLAMS (half dozen) 19

SEAFOOD COMBO 40
½ Lobster, 1 Shrimp, 2 Oysters, 2 Clams

APPETIZERS

TUNATARTAR 21
Yuzu Lime Juice Infused with Avocado
served with Homemade Chips

SCALLOPS 19
Dry Sea Scallops, Wrapped with Bacon,
served over Red Pepper Aioli

GRILLED OCTOPUS 21
Served with White Beans, Arugula,
Pickled Red Onions, Spicy Aioli

MUSSELS 19
Sautéed with Garlic and White Wine,
Grilled Country Bread

BABY BACK RIBS 21
Served with our Homemade BBQ Sauce

CRAB MEAT COCKTAIL 25

SHRIMP COCKTAIL 22

GRILLED SHRIMP SKEWERS 22
2 Large Grilled Shrimp with Chorizo and Drawn Butter

CRAB CAKE 19
Pan Seared Crab Cake served with
sautéed Corn, Baby Arugula, Chili Aioli

FRIED CALAMARI 18
Served with Red Pepper Aioli Sauce

BURRATA PROSCIUTTO 20
Served with Thin Slices of Prosciutto
Di Parma and Red Plum Tomatoes

BAKED CLAMS 18
Topped with Fresh Herbs, Bread Crumbs, Garlic Sauce

GRILLED OYSTERS 19

OYSTERS ROCKEFELLER 20

3% processing fee added to all credit card orders.
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.

SALADS

GARDEN GREEN 12
Served with Cherry Tomatoes and
Cucumbers in Our Homemade
Balsamic Vinaigrette

BEET SALAD 14
Served with Baby Arugula, Tomato, Onions,
Goat Cheese with Balsamic Vinaigrette

CAESAR 13
Classic Caesar Salad, Crispy Romaine
Lettuce, Parmesan Cheese,
Garlic Bread Croutons

WEDGE 15
Served with Crispy Bacon,
Roasted Peppers, topped with
Blue Cheese Dressing

DIVE SALAD 22
Served with Shrimp, Calamari, Octopus,
Baby Arugula, Fresh Lemon Juice,
Extra Virgin Olive Oil

Add to any Salad:
Salmon 10 / Chicken 8 / Shrimp 13

SOUP

NEW ENGLAND CLAM CHOWDER 14
LOBSTER BISQUE 14

ON THE BUN

DIVE BURGER 19
Served with sautéed Caramelized Onions,
Mushrooms, topped with rich Blue Cheese,
and a side of Hand Cut Fries

LOBSTER ROLL 39
Fresh Connecticut Style Lobster Roll
with Chili Aioli Drizzle,
served with Homemade Chips

SEA

WHOLE GRILLED BRANZINO 35
Served with White Wine Sauce

BLUE FINTUNA 39
Sesame Crusted Blue Fin Tuna served with
our famous Red Reduction Sauce

DIVE CHICKEN 29
Diced Chicken served with sautéed
Shrimps and Mushrooms in
Garlic White Wine Sauce

DIVE VEAL 33
Served with Lobster Meat
in Cognac Sauce

LAMB CHOPS 49
Colorado Lamb Chops served
in Red Wine Reduction Sauce

RIGATONI RAGU 26
Short Rigatoni, Ground Beef Ragù,
touch of Tomato topped with Burrata

SPINACH LINGUINE 28
Spinach Pasta sautéed with Blue Fin Tuna,
Black Olives, Asparagus, Garlic,
White Wine Sauce

SALMON 32
Crispy Skin On Salmon, served over
Truffle Cauliflower Sauce

TWIN LOBSTERTAILS 49
Served with Fresh Lemon and Melted Butter

PARMESAN CRUSTED CHICKEN 26
Topped with Breadcrumbs,
sautéed in Lemon and White Sauce

VEAL TENDERLOIN 35
Medallion of Veal served with sautéed
Apricot in Red Wine Reduction Sauce

PORK CHOP 36
Berkshire Chop with Onions, Roasted Sweet
Red Peppers in Garlic White Wine Sauce

LINGUINE WHITE CLAM SAUCE 28
Fresh Clams sautéed with
Garlic, White Wine, Basil

BLACK NOODLES 29
Black Wheat Noodles with
Chopped Lobster and Shrimp

SIDE DISHES 9

MASHED POTATOES / GRILLED ASPARAGUS / SAUTÉED BROCCOLI / BROCCOLI RABE
BRUSSELS SPROUTS / MUSHROOMS / MAC AND CHEESE / TRUFFLE FRIES

2 LB. LOBSTER MP
Steamed and served with Melted Butter

FISH OF THE DAY MP
(Ask Your Server)

DEMI-GLAZE CHICKEN 27
Chicken Breast Served with our Smoked
Andouille Sausage, finished with
Our Homemade Garlic Demi-Glaze Sauce

POUNDED VEAL 29
Sautéed with Hot Cherry Peppers,
Asparagus, topped with Demi-Glaze Sauce

GRILLED FILET MIGNON 45
Served with Onions and Mushrooms

SEAFOOD RISOTTO 29
Served with Shrimp and Scallops
in Truffle Cream Sauce

LOBSTER RAVIOLI 27
In a Pink Cream Sauce