

OFFSHORE ROOFTOP

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SHAREABLES

CHIPS & DIPS (V)(GF) 16

Tortilla Chips, White Queso, Salsa, Guacamole

THAI CHILE CHEESE CURDS 13

Beer Battered Elsworth Wisconsin White Cheese Curds Tossed into a Thai Sweet Chile Sauce, Served with Garlic Chile Aioli

PARMESAN TRUFFLE FRIES (V) 15

Crispy Fries, Parmesan, Garlic Aioli

SMOKED CHICKEN WINGS (GF) 24

BBQ, House Buffalo Sauce, House-Made Ranch Dressing

CHISTORRAS CHORIZO & PAPPAS A LA SPANIA 16

Spanish Chistorras Chorizo Sausage, Served with Yellow Yukon Pappas Bravas on a Skewer with Saffron Aioli

SHRIMP TEMPURA ROLL 23

Shrimp Tempura, Scallion, Ponzu Sauce, Matcha Aioli

FLATBREADS

MARGHERITA (V) 19

Fresh Mozzarella Cheese, Roasted Tomatoes, Finished with Fresh Basil, Basil Oil, Pesto

PROSCIUTTO & ARUGULA 22

Pomodoro Sauce, Mozzarella Cheese, Prosciutto, Topped with Arugula, Shaved Parmesan Cheese, Balsamic Glaze

SALADS & SOUP

• PICK YOUR PROTEIN • Steak • 10 | Chicken • 7 | Salmon • 9 | Shrimp • 10

CAESAR SALAD 20

Serrano-Parmesan Dressing, Crispy Anchovy, Garlic Crunch

CHOPPED WEDGE 24

Bacon Lardons, Fresh Herbs, Everything Bagel Crunch, Blue Cheese Dressing

SEASONAL SOUP 10

Chef's Choice

MAINS

OFFSHORE PRIME BURGER* 25

2-4oz Iowa Grass Fed Angus Beef Patties, Sesame Bun, American Cheese, Smoked Bacon, Special Sauce, Pickles, Served with Fries
[+ Egg 3, + Avocado 3, + Onion (grilled or raw) 1.5]

OFFSHORE SHRIMP PO BOY 28

5 Beer Battered Gulf Coast Tiger Shrimp, Shredded Lettuce, Sliced Tomatoes, Sweet Chili Garlic Aioli, French Roll, Fries

FAROE ISLAND SALMON* (GF) 30

Seared Norwegian Salmon, Roasted Broccolini, Citrus Beurre Blanc

CAPTAIN'S FISH & CHIPS 25

Beer Battered Maine Pike, Tartar Sauce, Tabasco Sauce, Malt Vinegar, Texas Toast, Fries

PLANT-BASED STEAK WITH ROASTED ASPARAGUS (VG) 38

6oz Seared Plant-Based Steak with Roasted Asparagus, Chimichurri Sauce

STEAK FRITES IOWA GRASS FED ANGUS NY STRIP* (GF) 42

Sauce Au Poivre, Truffle Frites

SALMON POKE BOWL* (GF) 25

Sushi Grade Salmon, Avocado, Edamame, Watermelon, Furikake, Seaweed Salad, Radish, Cucumber, Pickled Ginger, Sushi Rice, Orange Sauce

SIDES

GRILLED ASPARAGUS (V) 8

Lemon, Olive Oil, Old Bay Aioli

ROASTED PARMESAN BROCCOLINI (V) 12

Fresh Garlic, Chili Flakes, Parmesan Cheese Crust, Lemon

An 18% gratuity will be automatically applied for groups of 5+ , lunch checks greater than \$50 and dinner checks greater than \$100.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

by Executive Chef Timoleon Letsos

BRUNCH

AVAILABLE 11:00AM-2:00PM SATURDAY & SUNDAY ONLY

CLASSIC BREAKFAST 22

Two Eggs Any Style, Choice of Bacon or Maple Chicken Sausage, Yellow Yukon Potatoes & Pepper Hash, Toast

STEAK & EGGS* (GF) 25

Strip Steak with Two Eggs Any Style, Yellow Yukon Potatoes & Pepper Hash

BUFFALO CHICKEN SANDWICH 18

Brioche Bun, Breaded Chicken Breast, Spicy Buffalo Sauce, Garlic Aioli, Coleslaw, Pickles, Served with Fries [+ Egg 3]

BOURBON BERRY FRENCH TOAST SOUFFLÉ 24

Raspberry Mascarpone Cheese, Blueberry Bourbon Sauce, Served with Vanilla Whipped Cream & Maple Syrup

OFFSHORE CLASSIC EGGS BENEDICT 25

Toasted English Muffin, Sautéed Spinach, Grilled Serrano Ham, Chives, Paprika, Lemon Hollandaise Sauce, Yellow Yukon Potatoes

CAESAR SALAD 20

Serrano-Parmesan Dressing, Crispy Anchovy, Garlic Crunch [Pick Your Protein + Steak 10, + Chicken 7, + Salmon 9]

COCKTAILS

BOTTOMLESS MIMOSAS

\$30 | PRICED PER PERSON
Bubbles + Choice of Juice

BUILD YOUR OWN BLOODY 17

House Bloody Mix and Lime, with your choice of:

- Mary (Titos)
- Maria (Casamigos)
- Mary Anne (Jim Beam)
- Red Snapper (Bombay)

NUTELLA CHOCOLATE BANANA PANCAKES 20

Three Chocolate Chip Pancakes Topped with Sautéed Cinnamon Bananas, Nutella, Served with Maple Syrup

AVOCADO TOAST 16

Fresh Avocado Chunks, Topped with Red Radish, Heirloom Cherry Tomatoes, Tahin, Calabrian Chiles, Finished with Cilantro Micros, Served on a Rustic Whole Grain Toast
[+Egg 3, +Smoked Salmon 8]

OFFSHORE PRIME BURGER* 25

2-4oz Iowa Grass Fed Angus Beef Patties, Sesame Bun, American Cheese, Smoked Bacon, Special Sauce, Pickles, Served with Fries
[+ Egg 3, + Avocado 3, + Onion (grilled or raw) 1.5]

SIDES

TWO PANCAKES 8

BACON (GF) 10

MAPLE CHICKEN SAUSAGE (GF) 12

AMERICAN HASH (GF) 12

Oven Roasted Yukon Yellow Potatoes, Seasoned Sautéed Red & Green Bell Peppers, Red Onions [+Egg 3]

RUSTIC WHOLE GRAIN TOAST (V) 7

RUSTIC WHITE SOUR DOUGH TOAST (V) 7

PLAIN TOASTED BAGEL OR ENGLISH MUFFIN (V) 8

[With Cream Cheese + 9]

FRESH SEASONAL FRUIT (VG)(GF) 9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

COCKTAILS

PEAR-ADISE FOUND 18

Grey Goose La Poire, Lime, Agave, Salt Rim, Thyme

ESPRESSO YOURSELF 18

Ketel One, Espresso, Mr. Black Coffee Liqueur, Demerara Sugar, Mole Bitters

MALLORCA ME CRAZY 18

Grey Goose, Ginger, Mallorca Melon Tea, Lemon, Soda Water

LAVENDER LEMON HAZE 18

Bombay Sapphire & Lemon Gins, Italicus, Lemon, Lavender, Cava

PRIDE & PASSION(FRUIT) 18

Mount Gay Black Barrel, Lime, Passionfruit, Demerara Sugar

BAD & BOUJEE 18

D'Usse VSOP Cognac, Passionfruit, Prickly Pear, Lemon

COCKTAILS

OFFSHORE CHOCOLATE MARTINI 18

Selva Rey Chocolate Rum, Ketel One Vodka, Hershey's Chocolate Syrup

SMORES OLD FASHIONED 18

Bird Dog Smores Whiskey, Makers Mark Bourbon, Vanilla Purée, Chocolate Bitters, Roasted Marshmallows

APPLE CIDER SIDECAR 18

Hennessy VS Cognac, Cointreau, Apple Cinnamon Cider, Lemon Juice, Cinnamon Sugar Rim

MOCKTAILS

FLORAL *THC* SELTZER 10

(21+) Choice of Tropical, Modern Mule, Harvest Apple, Mojito, or Margarita

LAVENDER SPARKLING LEMONADE 8

PIÑA COLADA 8

DRAFT

MILLER HIGH LIFE 8

KROMBACHER 9

REVOLUTION ANTI-HERO 9

GOOSE ISLAND 312 9

BOTTLES & CANS

ANGRY ORCHARD CIDER 8

HEINEKEN 9

GUINNESS 9

FOUNDER'S ALL DAY IPA 9

MILLER LITE 7

CORONA EXTRA 9

MODELO 9

MICHELOB ULTRA 7

WHITE CLAW 10

Black Cherry, Blackberry, or Peach

SPARKLING WINE

BY THE GLASS

MIONETTO PROSECCO
\$12 (GLS) | \$52 (BTL)
Treviso, Italy, NV

LA GIOIOSA PROSECCO
\$14 (GLS) | \$54 (BTL)
Treviso, Italy, NV

CHAMPAGNE

BY THE BOTTLE

BARON DE ROTHSCHILD CHAMPAGNE ROSÉ 120
Champagne, France, NV

BARON DE ROTHSCHILD CHAMPAGNE 150
Champagne, France, NV

GH MUMM CORDON ROSÉ 170
Champagne, France, NV

GH MUMM GRAND CORDON BRUT 150
Champagne, France, NV

MOET IMPERIAL NECTAR ROSÉ 315
Champagne, France, NV

MOET IMPERIAL NECTAR BRUT 280
Champagne, France, NV

ACE OF SPADES GOLD 1350
Champagne, France, NV

PERRIER JOUET BELLE ÉPOQUE ROSÉ 1440
Champagne, France, 2013

WHITE WINE

BY THE GLASS

WAIRAU RIVER SAUVIGNON BLANC
\$14 (GLS) | \$54 (BTL)
Marlborough, New Zealand

RAIMUND PRÜM ESSENCE RIESLING
\$12 (GLS) | \$52 (BTL)
Mosel, Germany, 2021

FEDERALIST CHARDONNAY
\$13 (GLS) | \$50 (BTL)
Mendocino County, CA

BOTTEGA VINAIA PINOT GRIGIO
\$12 (GLS)| \$52 (BTL)
Trentino, Italy, 2021

STEMMARI MOSCATO
\$12 (GLS)| \$46 (BTL)
Sicily, Italy

WHITE WINE

BY THE BOTTLE

STAGS LEAP CHARDONNAY 76
Napa Valley, California, 2020

AU BON CLIMAT PINOT GRIS 125
Santa Barbara, California, 2020

CAKEBREAD SAUVIGNON BLANC 95
Napa Valley, California, 2020

DAWN’S DREAM ESCOLLE CHARDONNAY 70
Santa Lucia, California, 2019

FAR NIENTE CHARDONNAY 160
Napa Valley, California, 2021

ORIN SWIFT MANNEQUIN CHARDONNAY 88
St Helena, California, 2018

ACCENDO SAUVIGNON BLANC 140
Napa Valley, California, 2019

ROSÉ WINE

BY THE GLASS

HAMPTON WATER ROSÉ
\$12 (GLS) | \$52 (BTL)
Languedoc, France, 2020

LA GIOIOSA PROSECCO ROSÉ
\$14 (GLS) | \$54 (BTL)
Treviso, Italy, NV

ROSÉ WINE

BY THE BOTTLE

DAWN’S DREAM PINOT NOIR ROSÉ 75
Santa Lucia, California 2019

MATTHIASSEN ROSÉ 100
Napa Valley, California, 2022

RED WINE

BY THE GLASS

TRAPICHE OAK CASK MALBEC
\$12 (GLS) | \$46 (BTL)
Mendoza, Argentina

PRISONER UNSHACKLED CABERNET SAUVIGNON
\$13 (GLS) | \$57 (BTL)
North and Central Coast, California, 2021

FOX BROOK CABERNET SAUVIGNON
\$12 (GLS) | \$46 (BTL)
California

JUSTIN CABERNET SAUVIGNON
\$18 (GLS) | \$70 (BTL)
Paso Robles, California

DAVE PHINNEY LOCATIONS RED BLEND
\$14 (GLS) | \$61 (BTL)
Napa, Sonoma, Mendocino, Sierra, California, NV

KINGS RIDGE PINOT NOIR
\$13 (GLS) | \$57 (BTL)
Willamette Valley, Oregon, 2022

RED WINE

BY THE BOTTLE

MOUNT VEEDER CABERNET SAUVIGNON 253
Napa Valley, California, 2019

CAKEBREAD CABERNET SAUVIGNON 170
Napa Valley, California, 2018

DAWN’S DREAM BEL SOGNA RED BLEND 150
Monterey, California, 2018

DAWN’S DREAM ALYSSA PINOT NOIR 90
Santa Lucia Highlands, 2018

GALANTE CABERNET SAUVIGNON 150
Carmel Valley, California, 2014

MASI COSTASERA CLASSICO CORVINA 165
Amarone della Valpolicella DOCG, Italy, 2015

LA SPINETTA VÜRSÙ NEBBIOLO 360
Barolo DOCG, Italy, 2004

PAETRA PINOT NOIR 117
Willamette Valley, Washington, 2021

ROBERT MONDAVI CABERNET SAUVIGNON 211
Napa Valley, California, 2019

SEQUOIA GROVE CABERNET SAUVIGNON 120
Napa Valley, California, 2018