APPETIZERS
- Calamari • 14
  lemon aioli, pomodoro
- Antipasto • 17
  chef’s selection of cured meat, cheese, olives
- Mussels • 14
  garlic white wine or tomato Sauce
- Crab Cakes • 15
  spicy aioli, arugula, roasted peppers
- Fritto Misto • 12
  arancini, panzarotti, marinara
- Meatballs • 7
  classic preparation
- Spring Rolls • 10
  rabe & sausage or steak & cheese
- Chicken Wings • 12
  buffalo, honey garlic, or double dipped

SOUPS
- Clam Chowder 5/8
- Soup of the Day 5/8

SALADS
- Caesar Salad • 12
  parmesan, croutons, lemon
- Beet Salad • 11
  ricotta, arugula
- Arugula Salad • 11
  arugula, goat cheese, toasted almonds blueberry vinaigrette
- Caprese • 14
  fresh mozzarella, cherry tomatoes balsamic fig reduction
- Point Salad • 10
  cherry tomatoes, onion, olives, cucumbers

Add- Chicken 6, Salmon 8 Scallops 8, Shrimp 8

PANINI
- Lobster Rolls • 21
  aioli, fries
- Parmigiana Sandwich
  Eggplant 11 • Chicken 12, fries
- Steak Sandwich • 12
  american cheese, onions, mushrooms, fries
- VP Burger • 12
  8 oz. pattu, lettuce, tomato, onion, american cheese, fries
- Caprese Sandwich • 11
  Mozzarella, tomato, basil, evoo, sea salt, fries

PASTA
- Penne Bolognese • 19
  traditional beef ragu
- Linguine & Clams • 22
  local littleneck clams, cherry tomatoes, garlic, evoo
- Lobster Ravioli • 28
  Maine lobster meat, tomato, vodka cream sauce
- Gnocchi • 18
  basil pesto or pomodoro
- Manicotti • 19
  spinach and ricotta filling, fresh tomato sauce
- Scampi • 24
  linguine, shrimp, garlic, white wine
- Cozze • 22
  linguine, mussels, cherry tomatoes, evoo

ENTREES
- Grilled Salmon* • 24
  potatoes, eggplant caponata
- Frittura • 27
  fried calamari, scallops, shrimp, fresh caught fish, fries, tartar sauce
- Parmigiana
  Chicken 19, Veal 22, Eggplant 18
  pomodoro, mozzarella, chef’s pasta
- Cod • 22
  mussels, asparagus, fresh tomato sauce
- NY Sirloin** • 30
  16oz, roasted potatoes, wild mushrooms
- Farcito • 24
  chicken filled w/ prosciutto, spinach, provolone, w/ roasted potatoes, wild mushrooms
- Marsala
  Chicken 19, Veal 22, mushrooms, marsala wine
- Brodetto • 28
  fresh fish, clams, mussels, scallops, marsala wine
- Live Lobster • MKT
  steamed, seasonal vegetable

SIDES
- chef’s pasta • 8, french fries • 5
- asparagus • 8, wild mushrooms • 7

RAW BAR
- Shrimp Cocktail • 16
  classic preparation
- 6 • Local Oysters • 14

* Consuming under cooked meat, poultry, dairy or fish increases the risk of foodborne illness; alert your server of any food allergies or restrictions. Not all ingredients are listed.
WHITE glass/bottle

Sauv. Blanc - Kunde (CA) 11/42
Sauv. Blanc - Crossings (N.Z.) 10/38
Chardonnay - Josh Cellars (CA) 9/34
Chardonnay - McManis (CA) 8/30
Chardonnay - La Crema (CA) 12/46
Pinot Grigio - Ca’Montini (Italy) 10/38
Chenin Blanc - Badenhorst (RSA) 9/34
Pinot Gris - Trimbach (France) 56
Riesling - Wash. Hills (WA) 9/34
Vermentino - Cecchi (Italy) 45

ROSE glass/bottle

Aix - FR 10/38
Whispering Angel - FR 52

RED glass/half bottle/bottle

Cab. Sauv. – Joel Gott (CA) 12/46
Cab. Sauv. – Josh Cellars (CA) 12/46
Cab. Sauvignon - Justin (CA) 60
Pinot Noir - Josh Cellars (CA) 11/42
Pinot Noir - La Crema (Monterey) 26/48
Merlot - Skyfall (WA) 9/34
Malbec - Dona Paula (Argentina) 8/30
Grenache - Shatter (France) 12/46
Chianti D.O.C.G. - Ruffino (Italy) 9/34

SPARKLING glass/bottle

Prosecco - Enza (Italy) 9/34
Champagne - Moet Chandon (FR) 70
Champagne Brut - Belaire (FR) 75

BEER, CIDER & SELTZER

Barrel House Z - Sunny & 79, 8
Clown Shoes - Space Cake DIPA 9
Entitled – IPA 7
Entitled - Therapy Session IPA 7
Entitled Wit and Wisdom 7
Michelob Ultra - Lager 5.5
Coors Light - Lager 5.5
Bud Light - Lager 5.5
Budweiser - Lager 5.5
Miller Lite - Lager 5.5
Miller High Life - Lager 5.5
Heineken – Pilsner 7
Corona Extra - Lager 6
Guinness – Stout 7
Amstel Light - Pilsner 7
Corona Light – Lager 6
Magners’ - Hard Cider 6
Stella Artois – Lager 6

COCKTAILS 12

Elyx Mule*
Absolut Elyx, Lime, Ginger Beer

Cinna-Rita
Avion Blanco, Cinnamon

Manhattan
Bitters, Sweet Vermouth

Pistachio Heaven*
Amaretto, Bailey’s, Frangelico

Winter Fell
Absolut Vodka, Pomegranate, Peach

VP Coco Punch
Malibu, Dark Rum, Coconut, Pineapple, Orange

Seasonal Sangria*
Red Sangria, Cinnamon, Apple Cider

Join Us for Every Patriots Game and Sunday Football on our 12 Foot Projector Screen!
Exclusive Football Menu Offerings

Our new function room is available for any special event or gathering. Enjoy your baby shower, wedding shower, rehearsal dinner, reunion, or wedding in our beautiful waterfront rooms. We’d love to help you plan your next celebration.

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