



Raw Bar

Local Oysters (6)

Rotating selection of locally sourced oysters served with Mignonette sauce & lemon 18

Chilled Lobster

Whole lobster tail served with Louis sauce Market Price

Wellfleet Littleneck Clams (6)

Served with Mignonette sauce 12

Chilled Shrimp (4)

Served with cocktail and Louis sauces 18

Starters

Charcuterie

Selection of prepared meats served with country bread, pickles, mustard & daily selection of bread 24

Artisanal Cheese Plate

Chef's choice of artisanal cheeses served with crackers & an array of fresh and dried fruits 21

Crab Cake

Jumbo lump Maryland style crab cake served with remoulade sauce 18

Stuffed Quahog

Stuffed quahog clam served with drawn butter 8

Onion Rings

Basket of lightly fried thin-sliced sweet onions 10

Sesuit Sassy Shrimp

Tender fried shrimp tossed in a light & spicy cream sauce 15

Chicken Tenders

Fresh, lightly fried chicken tenders served with honey mustard 14

* Buffalo style with blue cheese 15

Calamari

Lightly floured and fried, served with pickled peppers & marinara sauce 14

Seasonal Mussels

Local mussels simmered in a saffron cream sauce with linguica, herbs & fresh baguette 18

Salads

Flat Iron Steak 15 - Grilled Chicken 10 - Grilled Shrimp 12 - Seared Scallops 17 - Grilled Salmon 16

New England Clam Chowder

Housemade with fresh clams, bacon, diced red potato & sweet onion, served with oyster crackers 7/9

Corn Chowder

Corn, sweet peppers, onion, potato & fresh herbs 6/8

Marshside House Salad

Mixed greens, tomato, cucumber & carrot served with poppyseed vinaigrette 8

Kale Salad

Almond, Manchego, hard-boiled egg, pickled red onion & avocado with lemon maple vinaigrette 14

Greek Salad

Tomato, cucumber, red onion, sweet peppers, feta, olive, mixed greens & pita 16

Heirloom Tomato and Burrata

Burrata, heirloom tomato, crouton & basil with extra virgin olive oil & red wine vinegar 18

Caesar

Romaine, Caesar dressing, parmesan, white anchovy & crouton 10

Burgers & Sandwiches

substitute sweet potato fries 2

Marshside Lobster Roll

Fresh lobster tail & claw meat lightly dressed, served on a split top brioche bun Market Price

Po' Boy

Lightly fried seafood on french bread with tomato, red onion, shredded iceberg lettuce & remoulade sauce
Shrimp 24 - Scallop 26 - Oyster 22 - Clam 20

Marshside Burger

8 oz. grilled burger topped with aged cheddar, tomato, red onion & bibb lettuce on a sesame seed brioche bun 15 * add bacon 2

Wagyu Burger

8 oz. Wagyu burger with caramelized onion, swiss cheese, bibb lettuce, tomato & truffle aioli on a sesame seed brioche bun 18

Entrees

Classic Fish & Chips

Beer battered haddock served with french fries, coleslaw & tartar sauce 20

Bucatini with Littlenecks

Fresh littleneck clams, garlic, shallot, lemon, white wine, butter & herbs over fresh bucatini pasta 29

Baked Haddock

Local haddock filet baked and topped with a seasoned Ritz cracker crust & citrus beurre blanc, served with roasted fingerling potato & seasonal vegetable 27

Lobster Macaroni & Cheese

Cavatelli pasta with fresh lobster tail & claw meat in mornay sauce, topped with seasoned bread crumbs Market Price

Baked Stuffed Sole

Fresh filet of sole stuffed with crab mix, served with roasted fingerling potato & seasonal vegetable, finished with a citrus beurre blanc 27

Grilled Swordfish

Grilled local swordfish served with fingerling potato, seasonal vegetable & a whole grain mustard sauce 29

Scallops

Seared local scallops served with pomme puree, lardons, succotash and a warm bacon sherry vinaigrette 30

Fried Clam Platter

Lightly breaded whole belly clams served with french fries, coleslaw & tartar sauce Market Price

Chicken Francese

Tender egg-dipped chicken pan-seared & served over fresh pappardelle with capers in a light lemon-herb cream sauce with seasonal vegetable 24

Filet

Grilled 8 oz. filet served with pomme puree, seasonal vegetable and a Marchand du Vin sauce 42

Strip

Grilled 14 oz. strip steak served with truffle fries, charred broccoli rabe & green peppercorn sauce 39

Turkey Dinner

Sliced, oven roasted turkey breast served with stuffing, pomme puree, seasonal vegetable & turkey gravy 20

Before placing your order, please inform your server if a person in your party has a food allergy.

20% gratuity may be added for parties of 6 or more • Consuming under cooked meats or eggs may increase risk of food borne illness.