



## Raw Bar

### Local Oysters (6)

Rotating selection of locally sourced oysters served with Mignonette sauce 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 Sauce 18

## Starters

### Charcuterie

Selection of prepared meats served with 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

## Soups & Salads

Flat Iron Steak 15 - Chicken 10 - Chicken Salad 10 - Shrimp 12 - Scallop 17 - Salmon 16

### New England Clam Chowder

House made 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 a poppyseed vinaigrette 8

### Kale Salad

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

### Greek Salad

Tomato, cucumber, red onion, sweet pepper, 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

### Honey Chicken Salad

Lightly breaded chicken tenders served over mixed greens with, tomato, cucumber, red onion & honey mustard dressing 14

# 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

## Cape Cod Rueben

Beer-battered haddock served on marble rye with swiss cheese, cole slaw & Russian Dressing 18

## Turkey Club

Fresh roasted turkey, bacon, tomato, bibb lettuce & whole grain mustard aioli on sliced ciabatta bread 14

## The Rueben

Thin sliced pastrami, fresh sauerkraut, swiss cheese & Russian dressing on marble rye 16

## Roast Beef

Thin sliced roast beef, roasted red pepper, grilled mushroom, caramelized onion & romaine on garlic cheese bread 18

## Chicken Salad Sandwich

Housemade chicken salad & bibb lettuce on thick-cut cranberry bread 15

# 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

## Nicoise Salad

Your choice of grilled tuna or salmon with mixed greens, tomato, fingerling potato, red onion, haricot vert, hard-boiled egg, nicoise olive & capers  
Tuna 26 - Salmon 20

## 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

## Steak Salad

5 oz. grilled flat iron steak, mixed greens, radicchio, endive, frisee, chevre, confit tomato, pickled red onion & crouton with red wine vinaigrette 25

## 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

## Lobster Macaroni & Cheese

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

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.