



Raw Bar

Local Oysters (6)

Locally sourced Joly oysters served with Mignonette & cocktail sauce 18

Chilled Shrimp (4)

Jumbo poached shrimp served with cocktail & Louis sauces 18

Starters

Sesuit Sassy Shrimp

Tender fried shrimp with spicy aioli & scallion 15

Stuffed Quahog

Stuffed quahog clam served with drawn butter 8

Onion Rings

Basket of lightly fried thin-sliced sweet onions 10

Chicken Tenders

Fresh, lightly fried chicken tenders served with honey mustard 15

* Buffalo style with blue cheese 16

Calamari

Lightly floured and fried, served with pickled peppers & marinara sauce 17

Mussels

Local mussels simmered in a saffron cream sauce with linguica & herbs, served with grilled country bread 18

Crab Cake

Lump Maryland-style crab cake served with remoulade 18

Soups & Salads

Grilled Chicken 10 - Chicken Salad 10 - Grilled Shrimp 12 - Seared Scallops 20 - 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 topped with bacon 6 / 8

Marshside House Salad

Mixed greens, tomato, cucumber & carrot served with poppyseed vinaigrette 10

Kale Salad

Baby kale, hard-boiled egg, pickled red onion, avocado, manchego cheese & marcona almond with lemon-maple vinaigrette 16

Honey Chicken Salad

Lightly breaded chicken tenders served over mixed greens with tomato, cucumber, red onion & honey mustard dressing 16

Fall Burrata

Roasted butternut squash, delicata squash, candied pecan, pomegranate seed, pomegranate molasses & chicories 19

Caesar

Romaine, shaved parmesan, white anchovy, crouton & Caesar dressing 12

Beet Salad

Roasted red, golden & Chioggia beets with pickled fennel, chevre, pistachio and mixed greens 16

Burgers & Sandwiches

substitute sweet potato fries 2



Cape Cod Reuben

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 16

Marshside Burger

8 oz grilled burger topped with bacon, aged Vermont cheddar, tomato, red onion & bibb lettuce on a sesame seed brioche bun 17

Wagyu Burger

8 oz. Wagyu burger with caramelized onion, swiss cheese, tomato & truffle aioli on a sesame seed brioche bun 20

Chicken Salad Sandwich

Housemade chicken salad & bibb lettuce on thick-cut cranberry bread 16

Smoked Salmon BLT

Smoked Salmon, bacon, fried green tomato, bibb lettuce & horseradish-dill creme fraiche on black bread 20

The Reuben

Thin-sliced pastrami, fresh sauerkraut, swiss cheese & Russian dressing on marble rye 17

Fish Tacos (3)

Crispy haddock, lettuce, avocado crema, pico de gallo, queso fresco, pickled fresno chile, radish & cilantro on flour tortillas 18

Entrees



Classic Fish & Chips

Beer battered haddock served with shoestring french fries, coleslaw & tartar sauce 22

Bucatini with Littlenecks

Local littleneck clams with garlic, shallot, lemon, white wine, butter & herbs over fresh bucatini pasta 30

Baked Haddock

Ritz cracker crusted haddock with citrus beurre blanc, roasted potato & seasonal vegetable 28

Macaroni & Cheese

Cavatelli pasta in a creamy mornay sauce topped with seasoned bread crumbs 20
*add lobster tail & claw meat MKT price

Grilled Swordfish

Grilled local swordfish served with roasted potato, seasonal vegetable & whole grain mustard sauce 32

Scallops

Seared local scallops over mushroom risotto with pickled fennel, lardons & a warm bacon-sherry vinaigrette 31

Chicken Francese

Tender egg-dipped chicken pan-seared & served over fresh pappardelle with broccolini, crispy capers and a light lemon-herb cream sauce 25

New York Strip Steak

14 oz aged Angus strip steak with truffle fries, broccolini & 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.