Starters

Sesuit Sassy Shrimp
Tender fried shrimp with spicy aioli & scallion  16

Stuffed Quahog
Stuffed quahog clam served with drawn butter  8

Chicken Tenders
Fresh, lightly fried chicken tenders served with honey mustard  15
* Buffalo style with blue cheese  16

Local Oysters
Locally sourced Joly oysters served with Mignonette & cocktail sauce  3.50 each

Calamari
Lightly flouried and fried, served with lime cumin vinaigrette  17

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

Unagi Braised Pork Belly
Served with bean sprouts, cashew, napa cabbage slaw and shredded carrots  18

Shrimp Cocktail
Jumbo U-10 shrimp with cocktail sauce  5 each

Soups & Salads

Grilled Chicken 12 - Curry Chicken Salad 12 - Grilled Shrimp 16 - Seared Scallops 22 - Grilled Salmon 18

New England Clam Chowder
Housemade with fresh clams, bacon, diced red potato & sweet onion, served with oyster crackers  8 / 10

Corn Chowder
Corn, sweet peppers, onion, potato & fresh herbs  7 / 9

Marshside House Salad
Mixed greens, tomato, cucumber & carrot served with poppyseed vinaigrette  12 / 16

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

Curry Chicken Salad
Curry chicken salad served with house salad & naan bread  18

Honey Chicken Salad
Lightly breaded chicken tenders served over mixed greens with tomato, cucumber, red onion & honey mustard dressing  17

Burrata
Served with strawberry and fresno coulis, pistachio gremolata and grilled ciabatta bread  18

Caesar
Romaine, shaved parmesan, white anchovy, crouton & Caesar dressing  12 / 16

Beet Salad
Roasted red, golden & Chioggia beets with pickled onion, chevre, pistachio and mixed greens  16
Burgers & Sandwiches
substitute sweet potato fries 4

Cape Cod Reuben
Beer-battered haddock served on marble rye with swiss cheese, cole slaw & Russian dressing 19

Turkey Club
Fresh roasted turkey, bacon, tomato, bibb lettuce & whole grain mustard aioli on sliced ciabatta 17

Marshside Burger
8 oz grilled burger topped with bacon, aged Vermont cheddar, tomato, red onion & bibb lettuce on a sesame seed brioche bun 19

Wagyu Burger
8 oz. Wagyu burger with caramelized onion, swiss cheese, tomato & truffle aioli on a sesame seed brioche bun 23

Lobster Roll
Lightly dressed fresh lobster meat, your choice of 4 or 6 ounces MKT price

The Reuben
Thin-sliced pastrami, fresh sauerkraut, swiss cheese & Russian dressing on marble rye 18

Fish Tacos
Your choice of grilled swordfish, fried cod or plantain with lettuce, avocado crema, corn salsa, queso fresco, fresno chile, radish & cilantro on flour tortillas 24

Entrees

Classic Fish & Chips
Beer battered haddock served with shoestring french fries, coleslaw & tartar sauce 24

Linguine with Littlenecks
Local littleneck clams with garlic, shallot, lemon, white wine, butter & herbs over linguine 30

Baked Haddock
Ritz cracker crusted haddock with citrus buerre blanc, mashed potato and asparagus 28

Lobster Macaroni & Cheese
Cavatelli pasta in a creamy mornay sauce topped with seasoned bread crumbs 22
*add lobster meat MKT

Grilled Swordfish
Grilled local swordfish served with broccoli, mashed potato and a salsa verde buerre blanc 32

Scallops
Pan-seared day boat scallops served with seasonal vegetable risotto 38

Chicken Francese
Tender egg-dipped chicken pan-seared & served over linguine with fresh herbs, tomato, shallots and capers in a white wine lemon butter sauce 25

New York Strip Steak
14 oz aged Angus strip steak with truffle fries, broccoli & green peppercorn sauce 44

Meatloaf
Housemade with mashed potato & grilled broccoli, mushroom gravy and fried onion rings 24

Birria Short Rib
Served with sweet potato au gratin and birria consume, topped with fresh fennel salad 30

Salmon
Grilled salmon with chimichurri fingerling potatoes and carrots 30

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.