



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 floured 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, pickled 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 broccolini, 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, broccolini & green peppercorn sauce 44

Meatloaf

Housemade with mashed potato & grilled broccolini, 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.