



## 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

### Shrimp Cocktail

Jumbo U-10 shrimp with cocktail sauce 5 each

### Calamari

Lightly floured and fried, served with lime cumin vinaigrette 17

### Bacon Wrapped Scallops

Served with sweet soy & apple butter 20

### Pork Belly Sliders

With Sriracha mayo & pickled vegetable 16

### Crispy Fried Burrata

Sun dried tomato pesto, charred onion & grilled bread 16

### Sweet Potato Poppers

With shaved parmesan 10

### Mussels

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

## 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

### Butternut Squash Bisque

Roasted apple & butternut bisque 7 / 9

### Marshside House Salad

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

### Kale Salad

Roasted root vegetable, pickled red onion, Manchego cheese, shaved almonds, apricot vinaigrette & dehydrated apricots 14

### Curry Chicken Salad

Over house salad with Naan bread 18

### Honey Chicken Salad

Lightly breaded chicken tenders served over mixed greens with tomato, cucumber, red onion & shredded cheddar with honey mustard dressing 17

### Cobb Salad

Roasted turkey, chopped bacon, tomato, hard boiled egg & crumbled blue cheese on a bed of romaine 16

### Caesar

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

### Marinated Beet Salad

Orange segment, blue cheese crumbles, arugula & pistachio gremolata 14

# 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

## The Reuben

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

## Short Rib Grilled Cheese

Pepper Jack cheese & caramelized onion 21

## Meatloaf Sandwich

With sliced cheddar, Horseradish cream, lettuce, tomato & onion 18

## Wagyu Burger

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

# 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 beurre 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 beurre blanc 32

## 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

## 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, tomato glaze and fried onion rings 24

## Apple Cider Glazed Short Ribs

Mashed potato, carrots, apple cider glaze & crispy brussel sprouts 30

## Salmon

Grilled salmon with chimichurri fingerling potatoes and carrots 30

## Butternut Squash Risotto

Dehydrated cranberries, roasted butternut squash & goat cheese 22

## Scallops

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

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.