



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

Bourbon Brined Chicken Wings

Served with sweet soy & Sriracha Aioli 12

Calamari

Lightly floured and fried, served with lime cumin vinaigrette 17

Pork Belly Sliders

With Sriracha mayo & pickled vegetable 12

Crispy Fried Burrata

Sun dried tomato pesto, charred onion & grilled bread 16

Sweet Potato Poppers

With Lemon Cream Sauce & 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 - Grilled Salmon 18



New England Clam Chowder

Homemade 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

Macaroni & Cheese

Cavatelli pasta in a creamy mornay sauce topped with seasoned bread crumbs 22

*add Short Rib 8

*add lobster meat MKT

Grilled Swordfish

Grilled local swordfish served with broccolini, mashed potato and a salsa verde beurre blanc 32

Fish Tacos

Grilled Swordfish, Fried Haddock or Fried Plantains

Served 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

Homemade 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

Local Bay Scallops

Grilled Asparagus, Buccatini Pasta, Onion Beurre Blanc 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.