



Starters

Sesuit Sassy Shrimp

Tender fried shrimp with spicy aioli & scallions 17

Stuffed Quahog

Stuffed Quahog clam served with drawn butter 9

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 & Drumsticks Served With Sweet Soy & Sriracha Aioli 16

Calamari

Lightly floured and fried, served with a lime cumin vinaigrette 18

Pork Belly Sliders

With Sriracha Mayo & Pickled Vegetable 15

Crispy Fried Burrata

Sun dried tomato pesto, charred onion & Grilled toast points 17

Sweet Potato Poppers

Served with lemon cream sauce & shaved parmesan 12

Mussels

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

Soups & Salads

Grilled Chicken 10 - Curry Chicken Salad 10 - Grilled Shrimp 14 - Grilled Salmon 16

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 16

Curry Chicken Salad

Searved over mixed greens with Naan bread 18

Honey Chicken Salad

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

Cobb Salad

Roasted turkey, chopped bacon, tomato, hard boiled egg & crumbled blue cheese on a bed of romaine 17

Caesar

Romaine, shaved parmesan, crouton, Caesar dressing 12 / 16

Marinated Beet Salad

Orange segment, blue cheese crumbles, arugula, pistachio gremolata 16

Burgers & Sandwiches

substitute sweet potato fries 2



Marshside Burger

8 oz grilled burger topped with bacon, aged Vermont cheddar, tomato, red onion & bibb lettuce on a sesame seed brioche bun 20

Cape Cod Reuben

Beer-battered haddock served on marble rye with swiss cheese, cole slaw & Russian dressing 20

Turkey Club

Fresh roasted turkey, bacon, tomato, bibb lettuce & whole grain mustard aioli on sliced ciabatta 18

The Reuben

Thin-sliced pastrami, fresh sauerkraut, swiss cheese & Russian dressing on marble rye 19

Short Rib Grilled Cheese

Pepper Jack cheese & Caranelized onion 21

Meatloaf Sandwich

Sliced cheddar, horseradish cream sauce, lettuce, tomato, onion 19

Wagyu Burger

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

Entrees



Beer Battered Fish & Chips

Haddock served with 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 with potato & asparagus 29

Macaroni & Cheese

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

*add lobster meat MKT

*add Short rib 8

Grilled Swordfish

Grilled local swordfish served withbrocolini, mashed potato and salsa verde beurre blanc 34

Fish Tacos(3)

Grilled Swordfish, Fried Haddock, or Fried Plantains

Served with lettuce, avocado crema, corn salsa, queso fresco, fresno chile, radish & cilantro on flour tortillas 24

Local Scallops

Pan-seared scallops, grilled asparagus, bucatini pasta, onion beurre blanc 38

Chicken Francese

Tender egg-dipped chicken pan-seared & served overlinguine with fresh herbs, tomato, shallots, capers in a white wine lemon butter sauce 26

New York Strip Steak

12 oz aged Angus strip steak with truffle fries, brocolini & green peppercorn sauce 44

Meatloaf

Homemade with mashed potato & grilled brocolini, tomato glaze and fried onion rings 24

Apple Cider Glazed Short Ribs

Mashed potato, carrots, apple cider glaze & crispy brussel sprouts 32

Salmon

Grilled salmon with chimichurri sauce, roasted red bliss potato and carrots 32

Butternut Squash Risotto

Dehydrated cranberries, roasted butternut squash & goat cheese 22

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.