



Starters

Sesuit Sassy Shrimp

Tender fried shrimp with spicy aioli and 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 and cocktail sauce 3.50 each

Poached Shrimp

Colossal U10 Shrimp poached served with cocktail sauce 3.00 each

Bourbon Brined Chicken

Wings and drumsticks served with sweet soy and Sriracha aioli 16

Calamari

Lightly floured and fried served with a lime cumin vinaigrette 18

Pork Belly Sliders

With Sriracha mayo and pickled vegetable 15

Crispy Fried Burrata

Sun-dried tomato pesto, charred onion and grilled toast points 17

Sweet Potato Poppers

Served with lemon cream sauce and shaved parmesan 12

Mussels

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

Salt & Pepper Potatoes

Served with peppercorn sauce and shaved parmesan 9

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 potatoes and sweet onions served with oyster crackers 8 / 10

Red Bell Pepper & Tomato Bisque

Roasted red bell peppers with San Marzino tomatoes 8 / 10

Marshside House Salad

Mixed greens, tomatoes, cucumbers and carrots served with poppyseed vinaigrette 12 / 16

Kale Salad

Roasted root vegetables, pickled red onion, Manchego cheese, shaved almonds, apricot vinaigrette and dehydrated apricots 16

Curry Chicken Salad

Served over mixed greens with Naan bread 18

Honey Chicken Salad

Lightly breaded chicken tenders served over mixed greens with tomatoes, cucumbers, red onions and honey mustard dressing 17

Cobb Salad

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

Caesar

Romaine, shaved parmesan, croutons and Caesar dressing 12 / 16

Marinated Beet Salad

Orange segments, blue cheese crumbles, arugula and pistachio gremolata 16

Artisan Greens Salad

Sweet and savory cashews with sun-dried tomato pesto, grilled asparagus, fresh sliced strawberries and balsamic dressing 16

Burgers & Sandwiches

substitute sweet potato fries 4



Marshside Burger

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

Cape Cod Reuben

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

Turkey Club

Fresh roasted turkey, bacon, tomato, Bibb lettuce and whole grain mustard aioli on sliced ciabatta 18

The Reuben

Thin-sliced pastrami, fresh sauerkraut, Swiss cheese and Russian dressing on marble rye 19

Short Rib Grilled Cheese

Pepper Jack cheese & caramelized onions 21

Meatloaf Sandwich

Sliced cheddar, horseradish cream sauce and onion crisps 19

5oz Lobster Roll

Traditional New England style lobster salad on a toasted brioche bun MKT

Entrees



Beer Battered Fish & Chips

Haddock served with french fries, coleslaw and tartar sauce 24

Linguine with Littlenecks

Local littleneck clams with garlic, shallots, lemon, white wine, butter and herbs over linguine 30

Baked Haddock

Ritz cracker crusted haddock with citrus beurre blanc with potato and 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

Local swordfish served with broccolini, 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 and cilantro on flour tortillas 24

Porcini Mushroom Ravioli

Sauteed maitake and shitake mushrooms with pistachio gremolata 27

Local Day Boat Scallops

Pan-seared scallops, grilled asparagus, mushroom ravioli sauteed maitake and shitake mushrooms with onion beurre blanc 40

Chicken Francese

Tender egg-dipped chicken pan-seared and served over linguine with fresh herbs, tomatoes, shallots and capers in a white wine lemon butter sauce 26

New York Strip Steak

12 oz aged Angus strip steak with truffle fries, broccolini and green peppercorn sauce 44

Meatloaf

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

Apple Cider Glazed Short Ribs

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

Salmon

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

Lobster Risotto

5oz of hand-shucked New England lobster, grilled asparagus and shaved parmesan 42

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.