



The only thing we overlook is the marsh.

# Prix Fixe Menu

\$45

Sunday - Wednesday - Thursday

4-8pm

## Choice of Appetizer

### Marshside House Salad

Mixed greens, tomatoes, cucumbers and carrots served with poppyseed vinaigrette

### Caesar Salad

Romaine, shaved parmesan, croutons and Caesar dressing

### Artisan Greens Salad

Sweet and savory cashews, roasted root vegetables, pickled red onion, Manchego cheese, and dehydrated apricots with apricot vinaigrette

### 3 Jolly oysters

Locally sourced Joly oysters served with mignonette and cocktail sauce

### Stuffed Quahog

Stuffed Quahog clam served with drawn butter

### Sassy Shrimp

Tender fried shrimp served with sassy sauce and served on iceberg lettuce with lemon poppyseed dressing

### Sweet Maple Poppers

Sweet potatoes, cream cheese, cinnamon, nutmeg, brown sugar and maple syrup lightly breaded and fried

## Choice of Entree

### 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

### Porcini Mushroom Ravioli

Sauteed maitake and shitake mushrooms with pistachio gremolata

### Apple Cider Glazed Short Ribs

Confit garlic mashed potatoes, carrots and brussel sprouts

### Salmon

Grilled salmon with carolina dirty rice, crispy brussel sprouts, and a citrus beurre blanc

### Baked Haddock

Ritz cracker crusted haddock with citrus beurre blanc with confit garlic mashed potatoes and asparagus

## Choice Of Dessert

### Cheesecake

Flourless Chocolate Cake  
Homemade Seasonal Crisp  
Homemade Key Lime pie