



## Starters

### Sesuit Sassy Shrimp

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

### Bourbon Brined Chicken

Wings and drumsticks served with sweet soy and Sriracha aioli 16

### Salt & Pepper Potatoes

Served with peppercorn sauce and shaved parmesan 9

### Calamari

Lightly floured and fried served with a lime cumin vinaigrette 18

### Crispy Fried Burrata

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

### Sweet Maple Poppers

Sweet potatoes, cream cheese, cinnamon, nutmeg, brown sugar and maple syrup lightly breaded and fried 12

### Mussels

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

## Soups & Salads

Grilled Chicken 10 - Curry Chicken Salad 10 - Grilled Shrimp 14 - Grilled Salmon 16 - Bourbon Steak Tips 23

### New England Clam Chowder

Homemade with fresh clams, bacon, diced red potatoes and sweet onions served with oyster crackers 8 / 10

### Butternut Squash Bisque

Roasted Apple, Butternut Squash and herb oil 8 / 10

### Marshside House Salad

Mixed greens, tomatoes, cucumbers and carrots served with poppyseed vinaigrette 12 / 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, monterey jack cheese and honey mustard dressing 17

### Cobb Salad

Roasted turkey, chopped bacon, tomatoes, hard boiled egg and crumbled blue cheese on a bed of romaine with blue cheese dressing 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, roasted root vegetables, pickled red onion, Manchego cheese, and dehydrated apricots with apricot vinaigrette 16

# Burgers & Sandwiches

substitute sweet potato fries 4

## Marshside Burger

8 oz grilled burger topped with bacon, aged Vermont cheddar, tomato, red onion and iceberg lettuce on a sesame seed brioche bun 22

## Cape Cod Reuben

Beer-battered haddock served on marble rye with Swiss cheese, cole slaw and Russian dressing 23

## Southwestern Chicken Wrap

Fried chicken tenders, chopped romaine lettuce, corn salsa, chipotle aioli and cotija cheese served on a sun-dried tomato wrap 19

## 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

## Turkey Club

Fresh roasted turkey, bacon, tomato, iceberg lettuce and whole grain mustard aioli on sliced ciabatta 20

# Entrees

## Beer Battered Fish & Chips

Haddock served with french fries, coleslaw and tartar sauce 26

## 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 confit garlic mashed potatoes and asparagus 29

## Macaroni & Cheese

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

\*add Buffalo Chicken 6

\*add Short rib 9

## Grilled Swordfish

Local swordfish served with broccolini, confit garlic mashed potato and salsa verde beurre blanc 34

## Marshside Tacos(3)

*Grilled Swordfish 24, Fried Haddock 24, or Fried Plantains 22*

Served with cabbage, avocado crema, corn salsa, queso fresco, fresno chile, radish and cilantro on flour tortillas

## Bourbon Marinated Steak Tips

Broccolini, truffled salt and pepper potatoes, and a green peppercorn sauce 39

## Local Day Boat Scallops

Pan-seared scallops, grilled asparagus, mushroom ravioli sauteed maitake and shiitake mushrooms with onion beurre blanc and pistachio gremolata 41

## 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

## Meatloaf

Homemade with confit garlic mashed potatoes and grilled broccolini, tomato glaze and fried onion rings 24

## Apple Cider Glazed Short Ribs

Confit garlic mashed potatoes, carrots and brussel sprouts 32

## Salmon

Grilled salmon with carolina dirty rice, crispy brussel sprouts, and a citrus beurre blanc 32

## Butternut Squash Risotto

Dehydrated cranberries, roasted butternut squash & goat cheese 23

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.