



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

Marshside Tacos(3)

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

Served with cabbage, chipotle aioli, 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.