



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

Confit Chicken Wings

Confit Wings and drumsticks tossed in a Sweet and Spicy Korean Wing Sauce Topped with Crushed Cashews 16

Salt & Vinegar Potatoes

Served with peppercorn sauce and dusted with Salt & Vinegar Dry Rub 9

Calamari

Lightly floured and fried served with a lime cumin vinaigrette 18

Burrata

Sun-dried tomato pesto, Balsamic Glaze, Micro Basil, and Grilled toast points, Prosciutto Chips 17

Mussels

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

Soups & Salads

Grilled Chicken 12 - Curry Chicken Salad 12 - Grilled Shrimp 16 - Grilled Salmon 18 - Bourbon Steak Tips 25

New England Clam Chowder

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

Butternut & Apple Bisque

Roasted butternut squash and Apple Bisque 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

Quinoa and Delicata Squash Salad

Curry Lime Vinaigrette, Roasted Root Vegetables, Pickled Red Onion, Cotija Cheese, Dried Apricots 16

Burgers & Sandwiches

substitute sweet potato fries 4



Marshside Burger

8 oz Prime beef 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

Grilled chicken, 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 22

Turkey Club

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

Clam Strip Roll

Crispy Flash Fried Clam Strips in a Toasted Brioche Bun, served with Fries and House Slaw 21

Entrees



Beer Battered Fish & Chips

Haddock served with french fries, coleslaw and tartar sauce 26

Shrimp & Gnocchi

Basil Pesto & Marsala Wine Sauce, Served With Grilled Asparagus 32

Baked Haddock

Ritz cracker crusted haddock and a 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 24

*add Buffalo Chicken 6

*add Short rib 9

Marshside Tacos(3)

Grilled Swordfish 26 Fried Haddock 25

Plantain 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 41

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

Butternut Squash Risotto

Butternut squash and dried cranberries in a creamy risotto with goat cheese and pistachio gremolata 31

Apple Cider Glazed Short Ribs

Confit garlic mashed potatoes, carrots and brussel sprouts 34

Maple Glazed Salmon

Grilled salmon with a maple glaze, roasted acorn squash, and crispy brussel sprouts 32

Vegan Risotto

Exotic Mushrooms, Grilled Asparagus Tips, Cashew Butter, and Nutritional Yeast 28

Mushroom Ravioli

Grilled asparagus, mushroom ravioli sauteed maitake and shiitake mushrooms with onion beurre blanc and pistachio gremolata 29

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.