

## Burgers & Sandwiches

substitute sweet potato fries 4

### Marshside Burger

8 oz Prime Beef Burger topped with Bacon, aged Vermont Cheddar, Tomato, Red Onion and Iceberg Lettuce on a Sesame Seed Brioche Bun 22

### Cape Cod Reuben

Battered Haddock served on Marble Rye with Swiss Cheese, House Slaw and Russian Dressing 23

### Grilled Chicken Gyro

Grilled chicken, Shaved Lettuce, Diced Feta, Roasted Red Bell Peppers, Chopped Olives, Tzatziki Sauce 20

### Curry Chicken Salad

House Made Curry Chicken Salad, served on a toasted Sesame Seed Bun, Shaved Lettuce, House Salad 20

### The Reuben

Thin-sliced Pastrami, Sauerkraut, Swiss Cheese and Russian Dressing on Marble Rye 20

### Short Rib Grilled Cheese

Pepper Jack Cheese & Caramelized Onions 23

### Turkey Club

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 22

## Entrees

### Beer Battered Fish & Chips

Haddock served with French Fries, House Slaw and Tartar Sauce 27

### Fried Scallop Platter

Flash Fried Day Boat Scallops, House Slaw, & French Fries 37

### Baked Haddock

Ritz Cracker Crusted Haddock and a Citrus Beurre Blanc with Confit Garlic Mashed Potatoes and Asparagus 31

### Macaroni & Cheese

Cavatelli Pasta in a Creamy Cheese Sauce topped with seasoned Bread Crumbs 24

\*add Buffalo Chicken 6

\*add Short Rib 9

### Marshside Tacos(3)

Grilled Swordfish 27 Fried Haddock 25

Plantain 22

Served with Cabbage, Chipotle Aioli, Corn Salsa, Queso Fresco, Fresno Chile, Radish and Cilantro on Flour Tortillas

### Seared Strip Steak

12oz Seared Strip Steak Served with a Baked Potato and Broccolini. Topped with Cowboy Butter 43

### Local Day Boat Scallops

Pan-Seared Scallops, Butternut Squash Ravioli, Delicata Squash, Butternut Squash Burre-Blanc, Dried Cranberry, 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 Burre Blanc Sauce 28

### Pork Chop

12oz Bone in Pork Chop Served with Crispy Brussel Sprouts, Sweet Potato Hash, Pistachio Gremolata, & a Maple Bacon Glaze 32

### Apple Cider Glazed Short Ribs

Confit Garlic Mashed Potatoes, Carrots and Brussel Sprouts 34

### Clams and Linguine

Local Littleneck Clams with White Wine Butter Sauce served over Linguine 36

### Butternut Squash Ravioli

Butternut Squash Ravioli, Delicata Squash, Butternut Squash Burre-Blanc, Dried Cranberry, Pistachio Gremolata 29

### Steak Tips

Broccolini, Truffled Salt and Pepper Potatoes, Green Peppercorn Sauce 41

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.

The Marshside | Casual Family Restaurant | 28 Bridge Street, East Dennis 02641 | (508) 385-4010 | [www.themarshside.com](http://www.themarshside.com)



## Starters

### Sesuit Sassy Shrimp

Tender Fried Shrimp served with Sassy Aioli and served on Iceberg Lettuce with Lemon Poppyseed dressing 17

### Stuffed Quahog

Stuffed Quahog clam served with drawn butter 9

### Chicken Tenders

Fresh, Fried Chicken Tenders served with

Honey Mustard 15

\* Buffalo Style with Blue Cheese 16

### Local Oysters

Locally sourced 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

### Autumn Toast Points

Grilled Ciabatta Toast Points Dressed with Red Beet and Goat Cheese Mousse, Delicata Squash, Fig Jam, Arugula, and Toasted Pepitas 15

### Calamari

Lightly Fried Calamari, Banana Peppers, Shaved Lemons served with a Lime Cumin Vnaigrette 18

### Burrata

Sun-dried tomato pesto, Balsamic Glaze , Arugala, and Grilled Toast points, Prosciutto Chips 17

### Mussels

Local Mussels simmered in Coconut Curry Broth, Diced Tomato, Chopped Herbs, and 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 Potatoes and Sweet Onions served with Oyster Crackers 10/ 12

### Butternut Squash and Apple Bisque

Toasted Pipita's, Herb Oil 8 / 10

### Marshside House Salad

Mixed Greens, Tomatoes, Cucumbers and Carrots served with Poppyseed Vinaigrette 12 / 16

### Honey Chicken Salad

Lightly Breaded Chicken Tenders served over mixed Greens with Tomatoes, Cucumbers, Red Onions, Monterey Jack cheese and Honey Mustard Dressing 19

### 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 17

### Quinoa and Hummus Bowl

Quinoa, Carrot Hummus, Roasted Sweet Potatoes, Pickled Green Beans, Turmeric Pickled Eggs, Pickled Red Onion, Cotija Cheese, Dried Apricots, Grilled Naan Bread 18

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.