

# 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 Vinaigrette 18

### Burrata

Sun-dried tomato pesto, Balsamic Glaze, Arugula, 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

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