



## 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

### Spring Toast Points

Grilled Ciabatta Toast Points With Goat Cheese, Sweet Pea Pesto, Snow Peas, Balsamic Glaze, and Argula 15

### Calamari

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

### Mussels

Local Mussels simmered in Coconut Curry Broth, Diced Tomato, Chopped Herbs, and Grilled Country Bread 18

### Hummus Dip

House Made Carrot Hummus, Grilled Naan, Cucumber, Celery, Carrots, Pepitas 15

## Soups & Salads

Grilled Chicken 10 - Curry Chicken Salad 10 - Grilled Shrimp 14 - Grilled Salmon 16 - Bourbon Steak Tips 21

### New England Clam Chowder

Homemade with Fresh Clams, Bacon, Diced Potatoes and Sweet Onions served with Oyster Crackers 10/ 12

### Roasted Red Pepper & Tomato Bisque

Shaved Parmesan, Croutons, 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

### Spring Salad

Artisan Greens, Snow Peas, Fresh Herbs, Grilled Asparagus, Manchego Cheese, Candied Pecans, Served With Poppyseed Vinaigrette 12/16

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.

# Burgers & Sandwiches

Served With Fries  
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

## Chicken Parmesan Sandwich

Flash Fried Crispy Chicken Cutlet, Mozzarella Cheese, And Marinara Sauce Served On Sliced Ciabatta Bread, Served With Fries 20

## Southwest Burger

8 oz Prime Beef Burger Topped With Pepperjack Cheese, Crispy Onions, and Home-Made Cherry Tomato & Poblano Jam Served With A Sesame Seed Bun 24

## The Reuben

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

## Meatloaf Sandwich

Homemade Meatloaf on Ciabatta Bread, Crispy Fried Onion Strings, Horseradish Cream, Pepperjack Cheese 23

## Turkey Club

Roasted Turkey, Bacon, Tomato, Iceberg Lettuce and Whole Grain Mustard Aioli on Sliced Ciabatta 20

## Curry Chicken Salad

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

# 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

## Vegan Risotto

Oven Roasted Cauliflower, Dried Cranberries, Cashew Butter, Pistachio Gremolata, and Nutritional Yeast 29

## 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

## Grilled Swordfish

Grilled 8oz Swordfish Steak, Served With Confit Mashed Potatoes, Broccoli, Topped With Beurre Blanc Sauce 36

## Steak Tips

Marinated Steak Tips, Broccoli, Truffled Salt and Pepper Potatoes, Green Peppercorn Sauce 41

## Local Day Boat Scallops

Pan-Seared Scallops and Sweet Corn & Poblano Raviolis, Served With Grilled Corn, Sweet Peas, Cotija Cheese, Dressed In A Ancho Chili Creamed Corn Sauce 39

## Chicken Francese

Tender Egg-Dipped Chicken pan-seared and served over Linguine with Fresh Herbs, Tomatoes, Shallots and Capers in a White Wine Lemon Beurre Blanc Sauce 28

## Apple Cider Glazed Short Ribs

Confit Garlic Mashed Potatoes, Carrots and Brussel Sprouts 34

## Grilled Salmon

Grilled Salmon Topped With Pineapple Salsa, Served With Spanish Rice and Crispy Brussel Sprouts 35

## Mushroom Ravioli

Porcini Stuffed Ravioli Served With A Mushroom Cream Sauce, Sauteed Mushrooms, Topped With Pistachio Gremolata 29

## Macaroni & Cheese

Cavatelli pasta in a creamy mornay sauce topped with seasoned bread crumbs 24

\*add Buffalo Chicken 6

\*add Short rib 9

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)