

Prix Fixe

3 courses for \$39

Sunday-Thursday 4:00-8:00

FIRST COURSE

Marshside House Salad

Artisan greens, cucumbers, carrots, tomatoes & poppyseed vinaigrette

Caesar Salad

Romaine lettuce, shaved parmesan, croutons & Caesar dressing

Soup du Jour

Ask your server about today's selection

Butternut and Apple Bisque

Roasted butternut squash and apple bisque with roasted pepitas & herb oil

New England Clam Chowder

Homemade with bacon, diced potatoes, fresh clams & sweet onions

SECOND COURSE

Baked Haddock

Ritz cracker crusted with citrus beurre blanc, confit garlic mashed potatoes & asparagus

Chicken Francese

Pan-seared egg dipped chicken with fresh herbs, tomatoes, shallots & capers in a white wine butter sauce with linguine

Grilled Salmon

Maple glazed grilled salmon, roasted acorn squash & crispy brussels sprouts

Apple Cider Glazed Short Rib

With confit garlic mashed potatoes, carrots & brussels sprouts

Basil Pesto Alfredo Shrimp and Ravioli

Sauteed shrimp, burrata and pesto ravioli & confit tomatoes with a basil pesto alfredo sauce

Vegan Risotto

Oven roasted cauliflower, dried cranberries, cashew butter, nutritional yeast & pistachio gremolata

THIRD COURSE

Apple Crisp A La Mode

Homemade and served warm

Flourless Chocolate Torte

With whipped cream and berries

New York Style Cheesecake

With homemade lemon curd and whipped cream

Chocolate or Vanilla Ice Cream

Blood Orange Sorbet

Happy Hour

Monday-Friday 2-5, Sunday All Day

Local Oysters

With cocktail sauce & mignonette 2 EA

Hummus and Feta Dip

Homemade carrot hummus and roasted red pepper & feta dip with grilled naan, cucumbers, celery, carrots & pepitas 10

Burrata

Burrata cheese with peach chutney, prosciutto, arugula, balsamic glaze & toast points 13

Stuffed Quahog

Stuffed Quahog clam with drawn butter 5

Sassy Shrimp

Tender fried shrimp with sassy sauce. Served on iceberg lettuce tossed in poppyseed vinaigrette 12

Chicken Fingers

Fresh, lightly fried chicken tenders served with honey mustard or buffalo style with blue cheese dressing REGULAR 11 BUFFALO 12

Calamari

Lightly floured & fried, drizzled with lime cumin vinaigrette 13

Mussels

Simmered in a coconut curry broth with diced tomatoes, fresh herbs & grilled ciabatta 13

Korean Chicken Wings

Brined chicken wings tossed in a sweet, spicy & sticky Korean sauce topped with crushed cashews 12

DAILY SPECIALS

Enjoy these dinning offers at The Marshside

PRIX FIXE

Sunday-Thursday | Starting at 4:00 PM

Enjoy our three-course prix fixe menu

HAPPY HOUR

Monday-Friday 2-5 PM | Sunday All Day

Enjoy discounted appetizers

DOUBLE POINTS SATURDAY

All Day Saturday

Loyalty members enjoy 2x points

Please note: Hours and days of operation vary seasonally