



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 16

* Buffalo style with blue cheese 17

Korean Style Chicken Wings

Brined chicken wings tossed in a sweet, spicy, and sticky Korean style sauce 16

Burrata

Fresh burrata with peach chutney, proscuitto, arugula, balsamic glaze, herb oil, and toast points 18

Fig and Goat Cheese Toast Points

Grilled ciabatta points with goat cheese, red beet goat cheese mousse, fig jam, pepitas, and roasted delicata squash 15

Calamari

Lightly fried calamari, banana peppers, and shaved lemons with lime cumin vinaigrette 18

Mussels

PEI mussels simmered in coconut curry broth, diced tomato, chopped herbs, and grilled ciabatta bread 18

Hummus and Roasted Red Pepper Feta Dip

House made carrot hummus, roasted red pepper feta dip, grilled naan, cucumbers, celery, carrots, and pepitas 15

Local Oysters

Locally sourced oysters served with mignonette and cocktail sauce 3.50 each

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

Butternut Squash and Apple Bisque

With toasted pepitas and herb oil 8 / 10

Marshside House Salad

Mixed artisan greens, cucumbers, tomatoes, and carrots tossed in poppyseed vinaigrette 12 / 16

Honey Chicken Salad

Lightly breaded and fried chicken tenders on a mixed greens salad with cucumbers, onions, tomatoes, 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 Salad

Romaine, shaved parmesan, and croutons tossed in Caesar dressing 12 / 16

Marinated Beet Salad

Red and Chioggia beets, orange segments, blue cheese crumbles, arugula, and pistachio gremolata 17

Kale Salad

Roasted carrots, parsnips, and delicata squash with candied pecans, and shaved Manchego cheese tossed in apricot 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 six or more • Checks can be split up to six ways • Consuming under cooked meats, eggs, shellfish, or seafood may increase risk of food borne illness.

Burgers & Sandwiches

Served with french fries
Substitute sweet potato fries 4

Marshside Burger

8oz prime beef burger with bacon, aged Vermont cheddar, tomato, red onion, and iceberg lettuce on a sesame seed brioche bun 22

Southwest Burger

8oz prime beef burger with pepperjack cheese, crispy onion strings, and house made cherry tomato and poblano pepper jam on a sesame seed bun 24

Cape Cod Reuben

Battered haddock with Swiss cheese, house coleslaw, and Russian dressing on marble rye 23

Curry Chicken Salad

House made curry chicken salad on a toasted sesame seed bun, and shaved lettuce. Served with a marshside house salad 20

The Reuben

Thin-sliced pastrami, sauerkraut, Swiss cheese and Russian dressing on marble rye 20

Meatloaf Sandwich

Homemade meatloaf, crispy fried onion strings, horseradish cream sauce, and pepperjack cheese on ciabatta bread 23

Turkey Club

Roasted turkey, bacon, tomato, iceberg lettuce and whole grain mustard aioli on ciabatta bread 20

Chicken Parmesan Sandwich

Flash fried crispy chicken cutlet, mozzarella cheese, and marinara sauce on ciabatta bread 20

Clam Strip Roll

Crispy flash fried clam strips on a toasted brioche roll with house coleslaw, tartar sauce, and lemon 22

Entrees

Beer Battered Fish & Chips

Beer battered fried haddock, house coleslaw, and french fries 27

Fried Scallop Platter

Flash fried day boat scallops, house coleslaw, and french fries 37

Baked Haddock

Ritz cracker crusted haddock, citrus beurre blanc, confit garlic mashed potatoes, and asparagus 36

Vegan Risotto

Oven roasted cauliflower, dried cranberries, cashew butter, pistachio gremolata, and nutritional yeast 29

Marshside Tacos (3)

Grilled Swordfish 27 Fried Haddock 27
Plantain 22

Cabbage, chipotle aioli, corn salsa, queso fresco, Fresno chiles, radish, and micro greens on flour tortillas. GF corn tortillas available

Bourbon Steak Tips

12oz of bourbon marinated steak tips with broccolini, truffled salt and pepper potatoes, and green peppercorn sauce 41

Basil Pesto Alfredo Shrimp and Ravioli

Sauteed shrimp, burrata and pesto ravioli, and confit tomatoes in a basil pesto alfredo sauce 28

Chicken Francese

Pan-seared egg-dipped chicken over linguine with fresh herbs, tomatoes, shallots, and capers in a white wine lemon butter sauce 28

Apple Cider Glazed Short Ribs

Confit garlic mashed potatoes, carrots, and brussels sprouts 36

Grilled Salmon

Maple glazed grilled salmon, roasted acorn squash, and crispy brussels sprouts 35

Macaroni & Cheese

Cavatappi pasta in a creamy Mornay sauce topped with seasoned bread crumbs 24

*add buffalo chicken 6

*add short rib 9

Steak Frites

8oz grilled strip steak served with cowboy butter, broccolini, and truffle parmesan fries 35

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