

Appetizers

Avocado Toast with Truffle Salt → 13.95
Toasted buttermilk Naan, smashed avocado,
black truffle sea salt

Spicy Crab Spring Roll → 12.95
Lump crab, avocado, green onion, ponzu sauce

* **Caprese Napoleon** → 12.95
Stacked Narragansett fresh mozzarella,
vine-ripened tomatoes, fresh basil, basil oil,
aged balsamic

* **Calamari** → 14.95
Crispy fried Point Judith calamari,
cherry pepper rings, marinara sauce

** **Hummus and Flatbread** → 13.95
Tahini Hummus, grilled flatbread, carrots, celery

** **Burrata** → 13.95
Roasted tomato, basil pesto, toasted Naan

* **House Smoked Faroe Island Salmon** → 13.95
Frisée, dill mascarpone, capers, cucumber,
blood orange vinaigrette

* **Goose Fries** → 12.95
Bacon, scallions,
smoked gouda-sharp cheddar cheese sauce

** **Chatham Mussels** → 15.95
Classic presentation, garlic, shallots, white wine,
cream, butter, grilled focaccia

Fried Brussels Sprouts → 13.95
Flash fried, Thai chili sauce, sesame seeds

* **Black Pepper Candied Bacon** → 12.95
Applewood smoked maple syrup

** **Tuna Tatake** → 17.95
Seared Ahi tuna, served rare, artisan greens,
ginger-soy vinaigrette, spicy wakame salad

* **Chilled Shrimp Cocktail** → 15.95
Bloody Mary cocktail sauce, lemon, horseradish

Specialty Salads

** **Lobster Caesar Salad** → 29.95
Crisp romaine, Caesar dressing, croutons,
parmesan cheese, lobster salad

* **Shrimp Cobb Salad** → 24.95
Boiled egg, bacon, avocado, tomato, bleu cheese,
Gulf shrimp, artisan greens,
horseradish-cucumber dressing

** **Chicken Caesar Salad** → 17.95
Grilled chicken, romaine hearts, caesar dressing,
shaved parmesan cheese, croutons

* **Grilled Salmon** → 25.95
Faroe Islands salmon, artisan greens, tomatoes,
red onion, carrots, cucumber, hard boiled egg,
lemon-caper vinaigrette

* **Tuna Tatake Salad** → 23.95
Seared Ahi tuna, served rare, artisan greens,
Avocado, tomato, horseradish-cucumber dressing

Chowder & Soups

Clam Chowder

cup → 7.95 bowl → 9.95
Traditional New England chowder

French Onion Soup

→ 9.95
Classic baked French onion soup,
croutons, Swiss cheese

Soup du Jour

cup → 6.95 bowl → 8.95
Ask your server for today's selection

*Raw Bar

Clams on the half shell 12.95
Oysters on the half shell 17.95
Lemon, cocktail sauce and tabasco



Paninis

Tuscan Panini → 13.95

Fresh mozzarella, tomato, fire roasted pepper, basil pesto, focaccia roll, housemade chips

Ham and Gruyere Panini → 14.95

Smoked ham, gruyere cheese, dijonaise, pickled red onion, apple, cinnamon bread, housemade chips

Turkey Panini → 14.95

Roasted turkey, spinach-artichoke spread, caramelized onion, gruyere cheese, focaccia roll, housemade chips

Sandwiches

Seafarer → 15.95

Fresh Atlantic cod, lettuce, tomato, onion, coleslaw, tartar sauce, kaiser roll, French fries

Smokey Bavarian → 13.95

Roasted turkey, smoked gouda, bacon, lettuce, tomato, smoked tomato aioli, pretzel roll, salad du jour

The Wild Goose Beyond Burger → 17.95

Our revolutionary vegetarian plant-based burger, lettuce, tomato, guacamole, chips
This burger looks, cooks and satisfies like beef

The Forester → 12.95

Chilled roasted portobello mushroom, roasted red pepper, tomato, goat cheese, spinach, balsamic vinaigrette, pretzel roll, salad du jour

Wild Goose B.L.T. → 13.95

Applewood smoked bacon, beefsteak tomatoes, baby arugula, lemon aioli, multigrain bread, salad du jour

Mediterranean Wrap → 12.95

Romaine, tomatoes, Kalamata olives, cucumber, red onion, feta cheese, red wine vinaigrette, wheat tortilla, salad du jour

The Nauset → 12.95

Tuna salad with dill pickle relish, lettuce, tomato, cucumber, multigrain bread, salad du jour

Flatbreads

Roasted Tomato and Arugula → 14.95

Baby Arugula tossed with balsamic vinaigrette, roasted tomatoes, crumbled gorgonzola

Spinach and Mushroom → 14.95

Spinach pesto, house-made ricotta cheese, oven roasted mushrooms, parmesan cheese

Mediterranean → 14.95

Grilled artichokes, roasted tomatoes, kalamata olives, feta cheese, extra virgin olive oil

Margherita → 13.95

Heirloom tomatoes, Narragansett fresh mozzarella, basil, extra virgin olive oil

Tavern Classics

Chatham Lobster Roll 29.95

Handpicked lobster, lemon-pepper, Old Bay seasoning, premium mayonnaise, brioche roll, French Fries

Lobster and Crab Quesadilla → 17.95

Handpicked lobster, lump crabmeat, smoked gouda, grilled flour tortilla, Pico de gallo, sour cream, guacamole

**** Fried Clam Roll** → 19.95

Fresh local whole belly clams, grilled brioche roll, coleslaw, tartar sauce and French Fries

Blackened Fish Tacos → 15.95

Daily catch blackened, flour tortillas, mango salsa, citrus slaw, fried jalapenos, housemade potato chips

*** Fish and Chips** → 21.95

Fried Atlantic cod, French fries, coleslaw, tartar sauce

Mac and Cheese → 15.95

Smoked gouda cheese sauce, penne pasta, smoked bacon, spinach, potato chip crust
Fried Chicken → 5.95 *Lobster* → 12.95

**** Atlantic Cod** → 24.95

Fresh, local baked cod, seasoned Ritz cracker crust, mashed potato, seasonal vegetable

Angus Burger → 14.95

1/2 lb. chargrilled Black Angus burger, lettuce, tomato, onion, Kaiser roll, housemade chips
Cheese .95 *Bacon* 1.75

