

Dinner at the GOOSE

RAW BAR SELECTIONS

Shellfish sourced from Chatham waters

Oysters ½ dz. 15 / Additional Oysters 2.50

Littleneck Clams ½ dz. 12 / Additional Clams 2

Both offered with mignonette, cocktail and horseradish sauces



Smoked Bluefish Pate

Flatbread crackers, pickled red onion, caperberries 12

Wild Mexican Cocktail Shrimp

Four jumbo wild Mexican shrimp, cocktail sauce, lemon 15 / Additional Shrimp 3.75

CHOWDER & SOUPS

Clam Chowder 🍷

cup 7 bowl 9

Goose Lobster Bisque

cup 9 bowl 12

Baked Mussel Soup

Our original take on "French onion soup" with Cape mussels, mussel broth, onions, herbs, croutons, melted cheeses 10

APPETIZERS

Baked Oysters 🍷

½ dz, lobster butter 16

Goosenecks 🍷

Locally dug Chatham littleneck clams, steamed in Cape Cod Beer's IPA, garlic, smoked tomato, herbs, sweet onion, grilled focaccia for dipping 14

"Chicken and Waffle Skewers"

Boneless chicken tenders dipped in our malted waffle batter, deep fried, maple-bacon dip 13

Fried Brussels Sprouts 🍷

Flash fried, tossed with Thai chili sweet sauce, sprinkled with "Everything But The Bagel" seasoning 14

Lump Crab Cake 🍷

Citrus herb aioli, mango pico de gallo 14

Fried Calamari 🍷

Crispy Rhode Island caught calamari, cherry pepper rings, citrus herb aioli 14

Goose Fries 🍷

Smoked Gouda cheese sauce, scallions, crispy applewood smoked bacon 13

Korean BBQ Cauliflower 🌿 **or Korean BBQ Wings** 🍷

Korean BBQ sauce, scallions, toasted sesame seeds, daikon radish pickles 15

Avocado Toast 🌿

Toasted buttermilk Naan bread, smashed and sliced avocado, lime, "Everything But The Bagel" seasoning, pickled onions 13
Add honey baked smoked salmon 6

SPECIALTY SALADS

Dressings served on the side except Caesar

White Balsamic Vinaigrette, Lemon Tahini, Caesar, Bleu Cheese, Cranberry Maple

The Wedge 🍷

Iceberg lettuce, oven roasted tomatoes, bleu cheese dressing, applewood smoked bacon, crispy onion strings 13

Tomato Watermelon 🍷

Juicy watermelon, red and yellow tomatoes, goat cheese, micro-greens, balsamic glaze 12

Mediterranean 🍷

Our version of a "Greek", greens, goat cheese, spiced chickpeas, cucumbers, grape tomatoes, olives, red onions, toasted quinoa, white balsamic dressing 15

Caesar Salad

Romaine, creamy Caesar dressing, garlic-herb croutons, shaved Parmesan cheese, white anchovies sm 9 lg 12

Goose House 🍷

Romaine, grape tomatoes, cucumbers, carrots, red onions sm 7 🌿 lg 10

Top any LARGE salad with:

grilled chicken 8 | honey baked smoked salmon 14
grilled marinated steak tips 12 | lobster salad MP

FLATBREADS

Margarita

Marinara sauce, shaved garlic, basil, mozzarella, Parmesan cheese, balsamic glaze 14

Farmers Market

Grilled seasonal vegetables, spinach, marinara, mozzarella, Parmesan cheese, balsamic glaze 15

Meat Lovers

Grilled steak tips, smoked Gouda cheese sauce, caramelized onions, mushrooms, mozzarella, Parmesan cheese, balsamic glaze 16

ENTREES

Steak Frites 🍷

10 oz bistro steak, bearnaise sauce, grilled vegetables, French fries 28

Seared Sea Scallops 🍷

Creamy Parmesan riced vegetable "risotto", balsamic glaze 30

Lobster Salad Roll

Handpicked lobster, offered cold with our special sauce OR hot with melted butter, griddled roll, French fries, coleslaw MP

Grilled Honey Miso Salmon 🍷

Crispy jasmine rice cake, broccolini, daikon pickle, fried nori 28

"Putting on the Ritz"

Baked local sustainable whitefish, buttery Ritz crackers, quinoa, grilled vegetables 25

Mediterranean Roasted Vegetable Ravioli 🌿

Romesco sauce, fried kale, vegetable 24

Swordfish Skewers "Salsa Verde" 🍷

Line caught swordfish, quinoa, grilled vegetables 26

Brazilian Seafood Stew 🍷

Shrimp, scallops, mussels, littlenecks, whitefish, tomato, coconut milk broth, grilled focaccia 30

Capresi Chicken Breast

Pan seared chicken breast, herbs, fresh mozzarella, balsamic, roasted tomatoes, with burrata ravioli, marinara 24

Fish & Chips 🍷

Fried local sustainable white fish, French fries, coleslaw, tartar sauce, lemon 22

Goose Burger

Charbroiled 8 oz burger, sharp cheddar, lettuce, tomato, griddled roll, French fries 16
Add Bacon 3

SIDES

5

Vegetable of the day | Grilled Vegetable | Coleslaw | French Fries | Quinoa

🍷 Gluten Free

🌿 Vegan

Before placing your order, please inform your server if anyone in your party has a food allergy.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food-borne illness.