

Dinner at the GOOSE

RAW BAR SELECTIONS

Shellfish sourced from Chatham waters

Oysters ½ dz. 18 / Additional Oysters 3

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
16 / Additional Shrimp 4

CHOWDER & SOUPS

Clam Chowder 
cup 8 bowl 10

Goose Lobster Bisque
cup 10 bowl 12

Baked Mussel Soup

Our original take on "French onion soup" with Cape mussels, mussel broth, onions, herbs, croutons, melted cheeses 12

APPETIZERS

Crunchy Tempura Shrimp
Thai sweet chili sauce 18

Goosenecks


Locally dug Chatham littleneck clams, steamed in locally brewed beer, garlic, smoked tomato, herbs, sweet onion, grilled focaccia for dipping 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 7

Fried Brussels Sprouts  

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

Bacon & Cheddar Tater Tots 
Ranch Dressing 12

Lump Crab Cake 

Citrus herb aioli, mango pico de gallo 14

Fried Calamari 

Crispy Rhode Island caught calamari, cherry pepper rings, citrus herb aioli 15

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

Seacuterie Board

House made smoked bluefish pate, honey baked smoked salmon, cocktail shrimp, pickled onions, assorted sauces, flatbread crisp. Great For Sharing! 25

SPECIALTY SALADS

Dressings served on the side except Caesar

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

The Wedge 

Iceberg lettuce, oven roasted tomatoes, bleu cheese dressing, applewood smoked bacon, crispy onion strings 16

Jenn's Power Bowl  

Quinoa, spiced chickpeas, roasted tomatoes, brussels sprouts, avocado, roasted butternut squash, edamame, lemon tahini dressing 18

Mediterranean 

Our version of a "Greek", greens, goat cheese, spiced chickpeas, cucumbers, grape tomatoes, olives, red onions, toasted quinoa, white balsamic dressing 18

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 salad with:

grilled chicken 8 | honey baked smoked salmon 14
grilled marinated steak tips 12 | jumbo shrimp (4) 16

FLATBREADS

Margherita

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

Farmers Market

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, vegetable, French fries 32

Seared Sea Scallops 

Creamy Parmesan riced vegetable "risotto", balsamic glaze 30

Beef Short Ribs

On a bed of roasted root vegetables, red wine demi-glace 34

Crabby Salmon 


Pan seared salmon topped with a mix of lump crab and artichoke hearts, potato and vegetable 30

"Putting on the Ritz"

Baked local sustainable whitefish, buttery Ritz crackers, potato, vegetable 25

Mediterranean Roasted Vegetable Ravioli 

Romesco sauce, fried kale, vegetable 24

Swordfish Skewers "Salsa Verde" 

Line caught swordfish, quinoa, vegetable 26

Brazilian Seafood Stew 

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

Chicken Versela

Pan seared chicken breast, capers, artichoke hearts, oven roasted tomatoes on a bed of fresh fusilli pasta, lemon, white wine pan sauce 26
GF pasta available (additional 2)

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 | Roasted Root Vegetables | Potato | 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.