

Dinner at the GOOSE

CHOWDER & SOUPS

Clam Chowder 🍷
cup 8 bowl 10

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

Goose Lobster Bisque
cup 10 bowl 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

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

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

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

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 20

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 15

Farmers Market
Seasonal vegetables, spinach, marinara, mozzarella, Parmesan cheese, balsamic glaze 16

Meat Lovers
Grilled steak tips, smoked Gouda cheese sauce, caramelized onions, mushrooms, mozzarella, Parmesan cheese, balsamic glaze 18

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-glaze 34

Crabby Salmon 🍷
Pan seared salmon topped with a mix of lump crab and artichoke hearts, potato, 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.