

Lunch 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

Soup & Salad

A cup of clam chowder or soup of the day, choice of house or caesar salad, toasted Naan bread 15
Lobster Bisque add 2

Baked Mussel Soup

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

APPETIZERS

Avocado Toast

Toasted buttermilk Naan bread, smashed and sliced avocado, lime, "Everything But The Bagel" seasoning and pickled onions 13

Add honey baked smoked salmon 7

Goose Necks

Locally dug Chatham littleneck clams, steamed with locally brewed beer, garlic, smoked tomato, herbs, sautéed onion with grilled focaccia for dipping 15

Fried Brussels Sprouts 🍷 🌱

Flash fried, tossed with Thai sweet chili 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

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

Goose Fries 🍷

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

Crunchy Tempura Shrimp

Thai sweet chili sauce 18

Lobster and Crab Quesadilla

Cape lobster meat and lump crab, cheddar cheese, smoked Gouda, served in flour tortillas with avocado lime puree, mango pico de gallo 16

Fried Calamari 🍷

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

SPECIALTY SALADS

Dressings served on the side except Caesar

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

The Farm Stand 🍷

Arugula, bleu cheese, roasted butternut squash, artichoke hearts, roasted beets, sun-dried cranberries, toasted pumpkin seeds, cranberry maple vinaigrette 18

The Wedge 🍷

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

Mediterranean 🍷

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

Caesar Salad

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

Jenn's Power Bowl 🍷 🌱

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

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

Meat Lovers

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

Farmers Market

Seasonal vegetables, spinach, marinara, mozzarella, Parmesan cheese, balsamic glaze 15

Fish Sandwich

Fried local sustainable whitefish, griddled bun, lettuce, tomato, lemon, tartar sauce 16

Goose BLT

Applewood smoked bacon, lettuce, tomato, avocado, citrus herb aioli, griddled Portuguese muffin 15

Tuna Spotter

Chunk white tuna salad, lettuce, tomato, red onion, cucumber, griddled Portuguese muffin 12

SANDWICHES

Served with fries & pickles

The Chatham Reuben

Fried local sustainable whitefish, griddled marble rye, melted Swiss, Russian dressing, coleslaw 18

Korean Fried Chicken Sandwich

Dry rubbed, double battered, fried jumbo chicken tenders on griddled ciabatta, Korean BBQ sauce, pickled slaw 18

TAVERN FAVORITES

Wild Goose Mac & Cheese

with applewood smoked bacon 12

add chicken breast 8 | add lobster 21

add spinach & oven roasted tomato 6

Shrimp Tostados 🍷

Crispy corn tortilla, grilled jumbo shrimp, black beans, grilled pineapple, queso fresco, salsa verde, mango salsa, avocado 24

Pulled Pork Sandwich

House smoked pork butt, Sweet Baby Ray's BBQ sauce, griddled brioche roll, fried onion strings, coleslaw 18

Goose Burger

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

Where's the Beef?

A delicious mix of red and yellow beets, pineapple, quinoa and wild rice, griddled brioche roll, avocado, lettuce, tomato, coleslaw 16

"Putting on the Ritz"

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

Fish & Chips 🍷

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

SIDES

Vegetable 5 | Coleslaw 5 | French Fries 5 | Quinoa 5



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.