

DINNER AT THE GOOSE



RAW BAR

Oysters ½ dz	21 / 3.50
Littleneck Clams ½ dz	15 / 2.50
Wild Mexican Shrimp (4)	16 / 4.00

Served with cocktail sauce, horseradish, mignonette, lemon

Seacuterie Board

Housemade smoked bluefish pate, honey baked smoked salmon, cocktail shrimp, pickled onions, caperberries, assorted sauces, flatbread crackers
25

Smoked Bluefish Pate

Flatbread crackers, pickled red onions
12

Baked Mussel Soup

Our original take on “French Onion Soup,” mussel broth, garlic, onions, herbs, mussels, crostini, Swiss
12

Clam Chowder

Cup 8 Bowl 14

Goose Lobster Bisque

Cup 10 Bowl 16

Stuffed Clams (2)

Our stuffed clams *all clam, no meat!* Served with lemon - don't forget the hot sauce!
14

APPETIZERS

Goose Fries

Smoked Gouda cheese sauce, scallions, crispy applewood smoked bacon
14

Fried Calamari Rings

Crispy Rhode Island calamari, cherry peppers, citrus herb aioli
16

Ceviche of the Day

House fried corn chips
18

Avocado Toast

Toasted buttermilk Naan bread, smashed and sliced avocado, “Everything Bagel Seasoning,” pickled onions
15
Add honey baked smoked salmon +7

Bacon & Cheddar Tater Tots

Ranch dressing
12

Lump Crabcakes (2)

Citrus herb aioli
18

Crunchy Tempura Shrimp

Thai sweet chili sauce
18

Korean Cauliflower

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

Fried Brussels Sprouts

Flash fried, Thai sweet chili sauce, “Everything Bagel Seasoning”
15

Goose Necks

Local littlenecks steamed with beer, garlic, San Marzano tomatoes, sweet onions, grilled focaccia
16

FLATBREADS

Meat Lovers

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

Veghead

Seasonal grilled vegetables, garlic, spinach, heirloom tomatoes, onion, marinara, mozzarella, Parmesan, balsamic glaze
17

Margherita

Marinara, shaved garlic, basil, mozzarella, Parmesan, balsamic glaze
16





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

SPECIALTY SALADS

White Balsamic Vinaigrette [, Caesar, Honey Mustard, Buttermilk Ranch, Bleu Cheese, Lemon Tahini [

Jenn's Power Bowl

Quinoa, Tandoori chickpeas, roasted tomatoes, brussels sprouts, avocado, roasted butternut squash, grilled corn, edamame, lemon tahini dressing

24

Mediterranean

Our version of a "Greek," greens, feta, Tandoori chickpeas, cucumbers, heirloom tomatoes, olives, onions, toasted quinoa, white balsamic dressing

20

Goose House

Romaine, heirloom tomatoes, cucumbers, carrots, onions, *choice of dressing*

sm 7 lg 10

Wedge Salad

Iceberg, applewood smoked bacon, heirloom tomatoes, crispy onion rings, bleu cheese dressing

16

Caesar Salad

Romaine, Caesar dressing, Tandoori chickpeas, shaved Parmesan

sm 9 lg 12

TOP ANY SALAD WITH:

Grilled Chicken 8 | Honey Baked Smoked Salmon 14 | Grilled Marinated Steak Tips 16 | Cocktail Shrimp (4) 16

ENTREES

Mermaids Delight

Jumbo shrimp, sea scallops, whitefish, lobster meat, lobster sauce, buttery Ritz crumbs, quinoa, vegetables

34

Main Street Duo

Marinated and grilled 8 oz sirloin steak tip skewer, crab stuffed jumbo shrimp (3), quinoa, vegetables

32

Seared Sea Scallops

Creamy Parmesan "risotto" of riced broccoli, cauliflower, carrots, butternut squash, peas, balsamic glaze

32

Grilled Swordfish Skewers "Salsa Verde"

Line caught swordfish, quinoa, vegetables

28

Chicken Versela

Pan seared chicken breast, capers, artichoke hearts, sun-dried tomatoes, fresh fusilli pasta, lemon, white wine pan sauce

28

Mediterranean Roasted Vegetable Ravioli

Grilled seasonal vegetables, marinara, fried kale

25

Brazilian Seafood Stew

Shrimp, scallops, mussels, littlenecks, white fish, tomato-coconut milk broth, grilled focaccia bread

32

Crabby Salmon

Pan seared salmon topped with a mix of lump crab, Parmesan, artichoke hearts, potatoes, vegetables

30

Steak Frites

10 oz bistro steak, béarnaise sauce, vegetables, French fries

30

"Putting on the Ritz"

Baked local sustainable whitefish, buttery Ritz crumbs, quinoa, vegetables

26

Fish & Chips

Fried local sustainable whitefish, French fries, coleslaw, tartar, lemon

25

Goose Burger

Pineland Farms organic 8 oz burger, brioche roll, sharp cheddar, lettuce, tomato, French fries

18 Add Bacon 3

SIDES.....5

Vegetable of the Day | Potato | French Fries | Quinoa | Grilled Focaccia

Substitutions \$1.50



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Vegan

All prices subject to a 6.25% Meals Tax and a .75% Local Tax

An 18% gratuity is added to parties of 6 or more