

LUNCH 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

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

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

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

Lump Crabcakes (2)

Citrus herb aioli

18

Crunchy Tempura Shrimp

Thai sweet chili sauce

18

Fried Calamari Rings

Crispy Rhode Island calamari, cherry peppers, citrus herb aioli

16

Bacon & Cheddar Tater Tots

Ranch dressing

12

Korean Cauliflower

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

15

Ceviche of the Day

House fried corn chips

18

Lobster Crab Quesadillas (2)

Sour cream, mango salsa

18

Fried Brussels Sprouts

Flash fried, Thai sweet chili sauce, "Everything Bagel Seasoning"

15

Avocado Toast

Toasted buttermilk Naan bread, smashed and sliced avocado, "Everything Bagel Seasoning," pickled onions

15

Add honey baked smoked salmon +7

Goose Necks

Local littlenecks steamed with beer, garlic, San Marzano tomatoes, sweet onion, herbs, grilled focaccia

16

Add linguini +6

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

Farmers Market 🌿

Burrata cheese, arugula, watermelon, corn, heirloom tomatoes, basil, balsamic glaze, white balsamic dressing

20

Goose House 🌿

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

sm 7 lg 10

Mediterranean 🌿

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

20

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 | Tuna Salad 8

SANDWICHES

Served with French fries & pickles

Fish Sandwich

Fried local sustainable whitefish, brioche roll, lettuce, tomato, lemon, tartar sauce

16

Turkey Caesar Wrap

House roasted turkey breast, whole wheat wrap, romaine, Parmesan, crispy Tandoori chickpeas, Caesar dressing

16

Goose BLT

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

16

Goose Burger

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

18 Add Bacon 3

Chatham Reuben

Fried local sustainable whitefish, griddled marbled rye, Swiss, coleslaw, Russian dressing

18

Tuna Spotter

Chunk white tuna salad, griddled Portuguese muffin, lettuce, tomatoes, onion, cucumbers

16

Grilled Chicken Melt

Grilled chicken breast, griddled cranberry bread, brie cheese, applewood smoked bacon, arugula, cranberry mayo

18

TAVERN FAVORITES

Mooncusser Mussels

Local mussels, San Marzano tomatoes, garlic, onion, white wine, herbs, linguini, grilled focaccia

22

Fish Tacos

Fried local sustainable whitefish, flour tortillas, cabbage slaw, pickled onion, mango Pico de Gallo, spicy mayo

18

Fish & Chips 🌿

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

25

Angies Salmon Bowl 🌿

Jasmine rice, salmon, seasonal vegetables, mild sweet and sour sauce, crunchy fried daikon

22

"Putting on the Ritz"

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

25

Shrimp Tostados (2) 🌿

Crispy corn tortillas, seasoned, grilled jumbo shrimp, black beans, grilled pineapple, Salsa Verde, avocado crema, mango salsa

24

SIDES.....5

Vegetable | Coleslaw | French Fries | Jasmine Rice | Black Beans | Toasted Naan Bread

Substitutions \$1.50



Gluten Free



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