

# LUNCH AT THE GOOSE



## RAW BAR

|                                |                  |
|--------------------------------|------------------|
| <b>Oysters</b> ½ dz            | 21/ <b>3.50</b>  |
| <b>Littleneck Clams</b> ½ dz   | 15/ <b>2.50</b>  |
| <b>Wild Mexican Shrimp</b> (4) | 16 / <b>4.00</b> |

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**

*Gluten free crackers available*

## 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**

### 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 Calamari Rings

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

### Bacon & Cheddar Tater Tots

Ranch dressing  
**12**

### Lobster Crab Quesadillas (2)

Sour cream, mango salsa  
**18**

### Fried Brussels Sprouts

Flash fried, Thai sweet chili sauce, "Everything Bagel Seasoning"  
**15**

### 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*

### 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  
**19**

### Veghead

Seasonal grilled vegetables, garlic, spinach, heirloom tomatoes, onion, marinara, mozzarella, Parmesan, balsamic glaze  
**18**

### Margherita

Marinara, shaved garlic, basil, mozzarella, Parmesan, balsamic glaze  
**17**



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

25

## 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 8 lg 11

## 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

18

## 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

18

## 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

20

## 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

24

## 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

24

## "Putting on the Ritz"

Baked local sustainable whitefish, buttery Ritz crumbs, Jasmine rice, vegetables

26

## Shrimp Tostados (2) 🌿

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

25

### SIDES.....5

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

Substitutions \$1.75



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