

DINNER AT THE GOOSE

SEAFOOD AND SOUPS

Goose Lobster Bisque

Cup 10 Bowl 16

Shrimp Cocktail 🍷

Wild Mexican shrimp (4),
cocktail sauce, lemon

16

\$4 per additional shrimp

French Onion Soup

Classic baked French onion soup,
crostini, swiss cheese

12

Stuffed Clams (2)

Our stuffed clams *all clam, no meat!*

14

Clam Chowder 🍷

Cup 8 Bowl 14

Smoked Bluefish Pate

Flatbread crackers,
pickled red onions

12

Gluten free crackers available

Seacuterie Board

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

25

APPETIZERS

Bacon & Cheddar Tater Tots 🍷

Ranch dressing

12

Lump Crabcakes (2)

Citrus herb aioli

18

Fried Calamari 🍷

Crispy Rhode Island calamari,
cherry peppers, citrus herb aioli

16

Goose Fries 🍷

A Chatham Favorite!

Smoked Gouda cheese sauce,
scallions, crispy applewood
smoked bacon

14

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

Avocado Toast

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

15

Add honey baked smoked salmon +7

FLATBREADS

Veghead

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

18

Loaded Potato

House mashed potatoes, chopped applewood
smoked bacon, mozzarella, Parmesan,
green onions, sour cream

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, Buttermilk Ranch, Bleu Cheese, Lemon Tahini [🌿]

Autumn Bowl 🍷🌿

Chopped baby kale, brussels sprouts, sweet potato, lentils, avocado, red cabbage, heirloom tomato, lemon-tahini dressing

- Served Cold -

25

Mediterranean 🍷

Our version of a "Greek," greens, feta, cucumbers, heirloom tomatoes, olives, pepperoncini, onions, white balsamic dressing

20

Wedge Salad

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

20

Goose House 🍷🌿

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

sm 8 lg 11

Caesar Salad

Romaine, croutons, shaved Parmesan, Caesar dressing

sm 9 lg 12

TOP ANY SALAD WITH:

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

ENTREES

Braised Short Rib

Braising sauce, potato, vegetable

34

Goose Scampi

Wild Mexican Shrimp (5), garlic, white wine, heirloom tomatoes, spinach, linguini

34

Seared Sea Scallops 🍷

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

34

Lobster Ravioli

Tossed with lobster meat, heirloom tomatoes, fresh corn, spinach, fresh peas, light lobster cream sauce

38

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 🌿

Seasonal vegetable, marinara, fried kale

25

Curry Seafood Stew

Shrimp, scallops, mussels, littlenecks, white fish, garlic, sweet onions, carrots, spinach, mild coconut curry sauce, jasmine rice, naan bread

34

Crabby Salmon 🍷

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

32

Steak Frites

10 oz NY sirloin steak, red wine demi-glace sauce, vegetables, French fries

36

"Putting on the Ritz"

Baked local sustainable whitefish, Ritz crumbs, lemon beurre blanc, potato, vegetables

28

Fish & Chips 🍷

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

25

Goose Burger

Shortrib blend 8 oz burger, brioche roll, sharp cheddar, lettuce, tomato, French fries

18 Add Bacon 3

SIDES.....5

Vegetable of the Day | Potato | French Fries | Grilled Focaccia
Substitutions \$1.75



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Vegan