

# LUNCH AT THE GOOSE



## SEAFOOD AND SOUPS

### Goose Lobster Bisque

Cup 10 Bowl 16

### French Onion Soup

Classic baked French onion soup,  
crostini, swiss cheese

12

### Clam Chowder

Cup 8 Bowl 14

### Shrimp Cocktail

Wild Mexican shrimp (4),  
cocktail sauce, lemon

16

\$4 per additional shrimp

### Stuffed Clams (2)

Our stuffed clams *all clam, no meat!*

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

### Goose Fries

*A Chatham Favorite!*

Smoked Gouda cheese sauce,  
scallions, crispy applewood  
smoked bacon

14

### Crunchy Tempura Shrimp

Thai sweet chili sauce

18

### Lump Crabcakes (2)

Citrus herb aioli

18

### Korean Cauliflower

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

15

### Fried Calamari

Crispy Rhode Island calamari,  
cherry peppers, citrus herb aioli

16

### 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, 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 | Tuna Salad 8

# SANDWICHES

*Served with French fries*

## Fish Sandwich

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

18

## Goose Burger

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

18 *Add Bacon 3*

## Shortrib Sandwich

House braised shortribs, red onion marmalade, crumbled bleu cheese, griddled brioche roll

18

## Grilled Chicken Melt

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

18

## Goose BLT

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

16

## Tuna Spotter

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

16

# TAVERN FAVORITES

## Coconut Curry Mussels

Sweet Spanish onions, garlic, San Marzano tomatoes, mild coconut curry sauce, naan bread

24

## Angie's Salmon Bowl 🍷

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

24

## Fish Tacos

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

18

## "Putting on the Ritz"

Baked local sustainable whitefish, Ritz crumbs, lemon beurre blanc, Jasmine rice, vegetables

26

## Fish & Chips 🍷

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

25

## Goose Mac & Cheese

Smoked gouda cheese sauce, applewood smoked bacon

16

*Add fried chicken +8*

*Add lobster +22*

### SIDES..... 5

Vegetable | Coleslaw | French Fries | Jasmine Rice | Grilled Focaccia  
Substitutions \$1.75



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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