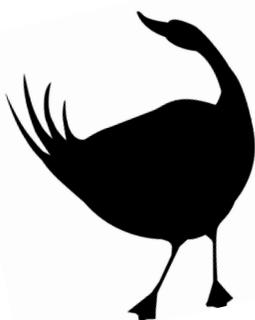


DINNER AT THE GOOSE



RAW BAR

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

cocktail sauce, horseradish, mignonette, lemon

SOUP

| |
|---|
|  Clam Chowder |
| Cup 8 Bowl 14 |
|  Lobster Gazpacho |
| 18 |

APPETIZERS

  **Goose Fries | 14**
Smoked Gouda cheese sauce,
scallions, crispy applewood
smoked bacon

Stuffed Clams (2) | 18
Fresh picked clam, panko
breading, parmesan
cheese, hot sauce

 **Ceviche of the Day | 18**
House fried corn chips

Lump Crabcakes (2) | 18
Citrus herb aioli

  **Fried Brussels Sprouts | 15**
Flash fried, sweet chili sauce,
“Everything Bagel Seasoning”

Smoked Bluefish Pâté | 12
Flatbread crackers, pickled
red onions

FLATBREADS

Fig & Filet | 26

Thinly sliced filet, bleu cheese béchamel, mission figs, caramelized onions, prosciutto, baby arugula, balsamic reduction

Vegetable | 18

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

Margherita | 18

San Marzano tomatoes, shaved garlic, burrata, parmesan, fresh basil, balsamic reduction



Goose Favorite



Plant Based



No Gluten Added

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

TOP ANY SALAD WITH:
Grilled Chicken **8** | Grilled Salmon **14** | Grilled Shrimp (4) **16**

Power Bowl | 25

Baby kale, lemon couscous, tandoori chickpeas, grilled corn, brussels sprouts, roasted broccolini, lemon tahini dressing

Caesar Salad | 15

Romaine, Caesar dressing, croutons, shaved Parmesan

Champagne Vinaigrette [, Caesar, Buttermilk Ranch, Lemon Tahini []

HANDHELDS

Goose Burger | 18

Pineland Farms organic 8 oz burger, brioche roll, sharp cheddar, lettuce, tomato, french fries
Add Bacon 3

Chatham Lobster Roll | MP

Fresh handpicked lobster, offered cold with our special sauce, shredded lettuce, Or hot with melted butter, griddled brioche roll, french fries, coleslaw

ENTRÉES

Fish & Chips | 25

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

Sea of Love | 42

Lobster, shrimp, scallops, olive oil, garlic, plum tomatoes, artichoke hearts, mushrooms, basil, scallions, penne pasta, Romano cheese

Traditional Baked Cod | 26

Cod filet, buttery Ritz crumbs, lemon beurre blanc sauce, Jasmine rice, vegetables

Vegetable Curry | 27

Roasted fresh vegetables, garlic, shallots, lemongrass, red curry broth, lemon couscous, peanuts, flatbread

Seared Scallops | 40

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

Black & Bleu Ribeye | 54

12 oz Ribeye, bleu cheese & bacon béchamel, balsamic reduction, mashed potato, grilled asparagus

Bourbon Chicken | 32

Statler chicken breast, sautéed cremini mushrooms, spinach, bourbon cream sauce, mashed potatoes, vegetable

Swordfish Risotto | 45

Blackened swordfish, saffron risotto, cremini mushrooms, heirloom tomatoes, Parmesan

SIDES.....6
Vegetable | French Fries | Potato | Jasmine Rice | Ciabatta Rolls & Honey Butter
Substitutions **\$2.50**

 Goose Favorite

 Plant Based

 No Gluten Added

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