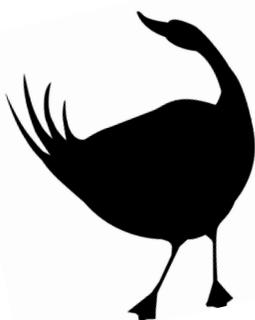


LUNCH AT THE GOOSE



RAW BAR

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

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

Lump Crabcakes (2) | 18
Citrus herb aioli

☒☒ **Fried Brussels Sprouts** | 15
Flash fried, sweet chili sauce,
"Everything Bagel Seasoning"

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

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

Smoked Bluefish Pâté | 12
Flatbread crackers, pickled
red onions

Avocado Toast | 15
Stone fired Naan bread, lemon ricotta, sliced
avocado, "Everything Bagel Seasoning", pickled
onions

15
Add smoked salmon gravlax +7
Add fresh lobster +22

FLATBREADS

Fig & Filet | 26
Thinly sliced filet, bleu cheese béchamel, mission figs,
caramelized onions, prosciutto, baby arugula,
balsamic glaze

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

Margherita | 18
San Marzano tomatoes, shaved garlic, burrata, fresh basil, parmesan,
balsamic glaze

 **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 broccoli, lemon tahini dressing

Caesar Salad | 15

Romaine, Caesar dressing, croutons, shaved Parmesan

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

HANDHELDS

Blackened Swordfish Sandwich | 25

Fresh caught 6oz swordfish, brioche roll, lettuce, tomato, lemon, citrus aioli, french fries

Goose Burger | 18

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

Turkey BLT Wrap | 16

House roasted turkey breast, whole wheat wrap, green leaf lettuce, tomato, applewood smoked bacon, citrus aioli, french fries

Fish Tacos | 22

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

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

Chicken Spinach Burger | 24

Pan seared ground chicken, bacon & spinach patty, caramelized onions, mushrooms, Swiss cheese, basil aioli, french fries

TAVERN FAVORITES

Fish & Chips | 25

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

Traditional Baked Cod | 26

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

Shrimp Mac + Cheese | 26

Smoked gouda cheese, grilled shrimp, scallions, grilled bread

SIDES.....6
Vegetable | Coleslaw | French Fries | 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