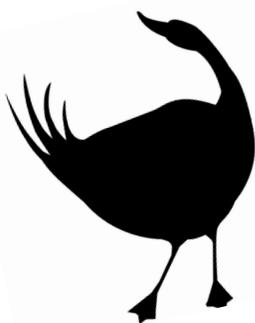


DINNER AT THE GOOSE



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 Bisque
Cup 12 Bowl 16

APPETIZERS



Goose Fries | 15

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 | 13

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



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, red quinoa, tandoori chickpeas, grilled corn, red peppers, carrots, brussels sprouts, roasted broccoli, 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 citrus aioli, 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 | 28

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

Cauliflower Steak | 27

Cauliflower steak, crispy spiced, kale, white bean ragout

Mango Salmon | 36

Salmon filet, mango salsa, Jasmine rice, vegetables

Swordfish Risotto | 46

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

Bourbon Chicken | 33

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

Black & Bleu Ribeye | 54

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

Seared Scallops | 42

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

SIDES.....6

Vegetable | French Fries | Potato | Jasmine Rice | Basket of Rolls & Honey Butter

Substitutions \$2.50

 Goose Favorite

 Plant Based

 No Gluten Added