

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 Bisque
Cup 12 Bowl 16

APPETIZERS

Goose Fries | 15

Smoked Gouda cheese sauce,
scallions, crispy applewood
smoked bacon

Ceviche of the Day | 18

House fried corn chips

Stuffed Clams (2) | 18

Fresh picked clam, panko breading,
parmesan cheese, hot sauce

Fried Brussels Sprouts | 15

Flash fried, sweet chili sauce,
"Everything Bagel Seasoning"

Smoked Bluefish Pâté | 13

Flatbread crackers, pickled red onions

Lump Crabcakes (2) | 18

Citrus herb aioli

Avocado Toast | 15

Stone fired Naan bread, lemon ricotta, sliced avocado,
"Everything Bagel Seasoning", pickled onions

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



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

Blackened Swordfish Sandwich | 26

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 | 25

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

Grilled Chicken Melt | 18

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

Chicken Spinach Burger | 24

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

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

TAVERN FAVORITES

Fish & Chips | 25

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

Traditional Baked Cod | 28

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

Goose Mac n' Cheese | 24

Smoked gouda cheese, penne pasta, bacon, scallions

SIDES.....6
Vegetable | Coleslaw | French Fries | Jasmine Rice | Basket of Rolls & Honey Butter
Substitutions **\$2.50**

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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