

DINNER AT THE GOOSE

SEAFOOD AND SOUPS

Goose Lobster Bisque  
Cup 12 Bowl 16

Clam Chowder  
Cup 8 Bowl 14

Shrimp Cocktail | 16 
Wild Mexican shrimp (4),
cocktail sauce, lemon
add shrimp +4 each

Stuffed Clams (2) | 18
Our stuffed clams *all clam, no meat!*

Seacuterie Board | 25 
Housemade smoked bluefish pate, smoked salmon lox,
cocktail shrimp, pickled onions, caperberries,
assorted sauces, flatbread crackers

Smoked Bluefish Pate | 13
Flatbread crackers, pickled red onions
Gluten free crackers available

FLATBREADS

Autumn | 18
Root vegetables, sage, apple, bacon,
balsamic glaze and smoked gouda

Loaded Potato | 18
House mashed potatoes, chopped applewood
smoked bacon, mozzarella, green onions,
sour cream

Margherita | 20
Marinara, tomato, basil, mozzarella, Parmesan, balsamic glaze

APPETIZERS

 **Goose Fries** | 14
A Chatham Favorite!
Smoked Gouda cheese sauce, scallions,
crispy applewood smoked bacon

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

Lump Crabcakes (2) | 18
Citrus herb aioli

Calamari Balsamico | 17
Crispy Rhode Island calamari, garlic butter,
banana peppers, balsamic reduction drizzle

NE Poutine Fries | 14
New England clam chowder,
crispy applewood smoked bacon, chives

Avocado Toast | 15
Toasted naan, sliced avocado,
"Everything Bagel Seasoning," pickled onions
Add smoked salmon lox +7



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

Goose House

Romaine, heirloom tomatoes, cucumbers, carrots, onions, *choice of dressing*

sm 8 lg 14

Caesar Salad

Romaine, croutons, shaved Parmesan, Caesar dressing

sm 9 lg 15

Autumn Bowl | 25

Quinoa, brussels sprouts, sweet potato, spinach, heirloom cherry tomato, honey crisp apples, maple-tahini dressing

- Served Cold -

Wedge Salad | 20

Iceberg, candied lardons, heirloom tomatoes, crispy onion rings, crumbled bleu cheese, bleu cheese dressing

DRESSINGS

White Balsamic Vinaigrette []

Caesar

Buttermilk Ranch

Bleu Cheese

Maple Tahini []

Balsamic

Champagne

TOP ANY SALAD WITH:

Grilled Chicken 8 | Grilled Salmon 14 | Grilled Shrimp (4) 16 | Tuna Salad 8

ENTREES

Braised Short Rib | 34

Braising sauce, carrotene risotto

Goose Scampi | 34

Wild Mexican Shrimp (5), garlic, white wine, heirloom tomatoes, spinach, linguini

Seared Sea Scallops | 34

Root vegetable succotash, bacon chutney

Lobster Ravioli | 38

Tossed with lobster meat, heirloom tomatoes, butternut squash, spinach, lobster cream sauce

Chicken Picassa | 28

Pan seared chicken breast, asparagus, mozzarella, artichoke hearts, sun-dried tomatoes, fresh pasta, marsala sauce

Vegetable Linguini Pesto | 27

Vegetable noodles, roasted corn, tomato, white beans, arugula pesto

8oz Filet | 54

Oyster mushroom, herbed fingerling potatoes, asparagus, beranise sauce

Bouillbaise | 34

Shrimp, salmon, mussels, calamari, cod, garlic, spinach, seafood broth, linguini

Maple Glaze Salmon | 36

Fall hash, blistered brussel sprouts

"Putting on the Ritz" | 28

Baked local sustainable whitefish, Ritz crumbs, lemon beurre blanc, potato, vegetables

Fish & Chips | 25

Fried local sustainable whitefish, coleslaw, tartar, lemon, french fries

Goose Burger | 18

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

Add Bacon +3

Fungi Burger | 21

Mix of mushroom, blue cheese crumbles, lettuce, tomato, french fries

512 Burger | 20

Bacon jam, gouda cheese, green apple, french fries

SIDES..... 6

Vegetable | Coleslaw | French Fries |

Jasmine Rice | Basket of bread

Substitutions \$2.50