DINNER AT THE GOOSE

SEAFOOD AND SOUPS

Goose Lobster Bisque 📦 🛞 Bowl 16 Cup **12**

Clam Chowder Bowl 14 Cup 8

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

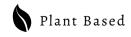
NE Poutine Fries | 14

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







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 🔊 🔊

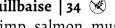


Vegetable noodles, roasted corn, tomato, white beans, arugula pesto

80z 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