



## Appetizers

### **Red Thai Curry Mussels \$13**

Mussels simmered in a red Thai curry broth of garlic, ginger and scallions

### **Fried Calamari \$13**

Lightly breaded calamari and pepperoncini with a side of marinara sauce

### **Buffalo Style Chicken Tenders \$12**

Boneless chicken tenders tossed in our hot sauce and served with a side of blue cheese dressing

### **Chicken & Portabella Quesadilla \$13**

Grilled Chicken, portabella mushrooms, caramelized onions, Monterrey Jack and Cheddar Cheese

### **Crab Cakes \$12**

Hand formed local crab pan fried served with a Thai-chili aioli sauce

### **Orleans Sautéed Shrimp \$14**

A classic New Orleans dish, sautéed shrimp, simmered in a richly buttered savory broth

### **Beet Carpaccio \$10**

Oven roasted red and gold beets sliced and layered with a citrus dressing and garnishes of baby field greens and parmesan shavings drizzled with balsamic reduction

### **Vegetarian Quesadilla \$11**

Black bean and corn salsa, roasted red peppers, Monterrey Jack & Cheddar cheese

### **Sea Scallops Wrapped in Bacon \$13**

Served with a side of sweet chili-lime sauce

### **Lobster Ravioli \$14**

5 lobster filled ravioli with a lobster cream sauce and garnished with parmesan cheese

## Soups and Salads

### **Classic New England Clam Chowder**

**Cup \$5 Bowl \$8**

### **Classic Caesar Salad**

Baby romaine, shaved parmesan, creamy Caesar and croutons

**small \$6 large \$8**

### **Berry Salad**

Fresh berries, chevre cheese and toasted pecans over mixed greens with a raspberry vinaigrette

**small \$7 large \$10**

### **Caprese**

Fresh vine ripened tomatoes, fresh mozzarella, layered and drizzled with basil oil and reduced balsamic vinegar

**\$12**

### **Lobster Bisque**

**Cup \$6 Bowl \$9**

### **Lobster Salad**

Fresh lobster meat lightly dressed with mayonnaise and chives served over baby field greens with onions and tomatoes

**\$26**

### **House Salad**

Baby field greens, cherry tomatoes, onions, shredded carrots, cucumbers, parmesan cheese and croutons with balsamic vinaigrette

**small \$5 large \$8**

### **Additional Proteins can be added to our salads:**

Grilled Chicken (\$6), Glazed Salmon (\$10)

Grilled Shrimp (\$9)

## Sides

**French Fries (\$3), Onion Rings (\$6), Seasonal Vegetables (\$4), Coleslaw (\$3), Sweet Potato Fries (\$5), Mashed Potatoes (\$4), Tomato Orzo (\$4), Fresh Fruit (\$3)**



## Sandwiches

All sandwiches served with choice of French fries, Fresh Fruit, Coleslaw or Cape Cod Potato Chips  
Add Sweet Potato Fries (additional \$2)

### **Fish Sandwich \$15**

Lightly breaded and delicately fried local fish served on a bulkie roll with lettuce & tomato

### **Lobster Roll \$26**

Fresh made New England lobster salad served on a toasted New England roll

### **Clam Roll \$18**

Whole belly clams delicately fried served on a toasted New England roll

### **Marinated Grilled Chicken Sandwich \$11**

House marinated grilled chicken breast served on a bulkie roll with lettuce, tomato and onions

### **Buffalo Chicken Wrap \$12**

Breaded chicken with our spicy buffalo sauce with lettuce, tomato and blue cheese dressing

### **\*Orleans Inn Burger \$12**

8oz. Angus Burger on a bulkie roll with lettuce, tomatoes and onion

### **Turkey Club \$12**

Sliced turkey breast with bacon, lettuce and tomato served on white toast

### **Scallop Roll \$18**

Sea scallops, lightly breaded and delicately fried served on a toasted New England roll

### **Grilled Portabella Mushroom \$12**

with roasted red peppers and melted fresh Mozzarella, lettuce and tomatoes on bulkie roll

### **Additional toppings can be added to sandwiches:**

American, Swiss or Cheddar Cheese (\$.50), Bacon (\$1) Red Peppers (\$.50), Portabella Mushroom (\$1.50)

## Entrees

### **1 ½ lb. Steamed Native Lobster \$mkt price**

Served with orzo and vegetables

### **Coquille St. Jacques \$24**

A richly savory gratin of scallops and mushrooms broiled to perfection  
Served with charred tomato orzo and vegetables

### **Fish & Chips \$20**

Lightly breaded and delicately fried local fish served with French fries and coleslaw

### **Lemon & Herb Roasted fresh local Cod \$22**

with charred tomato orzo and vegetables

### **Zarzeula Seafood Stew \$24**

an excellent stew made with cod, swordfish, mussels & shrimp with a saffron tomato broth

### **Fried Clam Platter \$24**

Lightly breaded and delicately fried whole belly clams served with fries and coleslaw

### **Fried Scallop Platter \$24**

Lightly breaded and delicately fried sea scallops served with fries and coleslaw

### **\*New York Sirloin \$28**

with mashed potatoes and seasonal vegetables

### **Wild Mushroom Raviolis \$18**

seasoned garlic olive oil sauce and garnished with parmesan cheese

### **Penne Pesto Pasta \$15**

Penne pasta tossed in a pesto-cream sauce and garnished with parmesan cheese

**with Sautéed Shrimp \$22 or Grilled Chicken \$19**

\*Cooked to order. Consuming of raw or undercooked meats and fish may increase your risk of food borne illnesses, especially if you have certain medical conditions.

~Before placing your order, please inform your server if a person in your party has a food allergy

