

WELCOME!

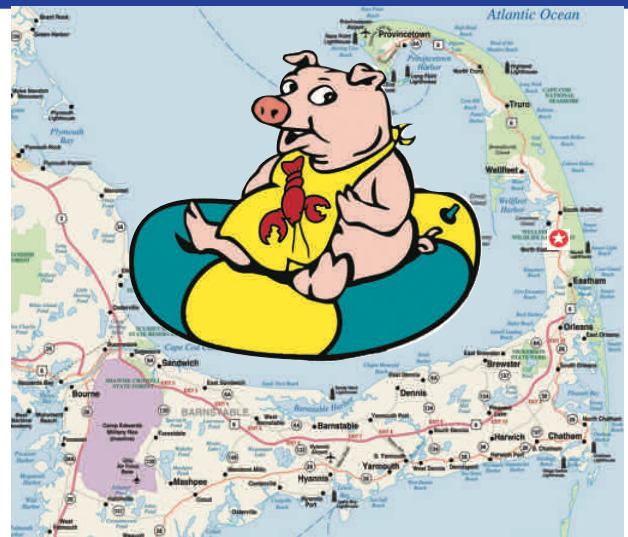
RUSS & MARIE'S

MARCONI BEACH

BBQ AND SEAFOOD

RESTAURANT

Since 2003 - Our 15th Season!



Appetizers & Starters

House Made Clam Chowder: Bowl 8 / Cup 5

BBQ Stew: Bowl 9 / Cup 6

Our own smoked 3-meat stew topped with diced tomatoes, onions, shredded cheddar-jack cheese and sour cream with a side of tortilla chips

Large Basket of Onion Rings 10
hand-cut and breaded

7 Mozzarella Sticks 9
with marinara sauce

Basket of Sweet Potato Waffle Fries 8
with spicy Boom-Boom or Ranch dipping sauce

Potato Skins - Original 11
filled with a cheddar jack and cream cheese blend, bacon and scallions, served with sour cream

Potato Skins - BBQ 11
topped with our own BBQ chili, cheddar-jack cheese, diced tomato, red onion and scallions, served with sour cream

8 Jumbo Chicken Wings 12
Plain, Buffalo, Garlic Parmesan or Honey BBQ

5 Boneless Chicken Breast Strips 12
Freshly Breaded & Fried Plain, Buffalo, Garlic Parmesan or Honey BBQ

Southern Fried Frog Legs 12
Lightly breaded fried frog legs dusted with Cajun spice served with Boom-Boom sauce

Fried Calamari 12
Rings & tentacles with sweet Thai chili sauce or marinara sauce

Tuna Tataki 15

Fresh tuna steak, marinated and seared to rare, sliced and served over an Asian slaw of cabbage, Brussels sprouts and kale, served with ponzu sauce, pickled ginger and wasabi

1 lb. Drunken Mussels 14

Mussels steamed in beer, garlic and butter served with crostini

12 Drunken Littleneck Clams 15

Littleneck clams steamed in beer, garlic and butter served with crostini

7 Crispy Shrimp 12

served with Sweet Thai Chili Sauce

6 Baked Clams Casino 13

Littlenecks baked with garlic butter, onions and peppers, topped with apple-smoked bacon and seasoned crumbs

5 Baked Oysters Rockefeller 14

5 shucked oysters topped with spinach and Anisette cream sauce, topped with shredded parmesan cheese and baked until bubbly

5 Baked Oysters Mediterranean 14

Oysters baked with peppers, onions and garlic in a parmesan butter sauce topped with seasoned crumbs

Shrimp Cocktail 12

5 Jumbo Shrimp chilled on ice with cocktail sauce and lemon wedge

Vegetarian

All of our fried foods are cooked in Trans-Fat Free Oil. Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



We do not accept Personal Checks or Credit Card Company Gift Cards

- For parties of 6 or more an 18% gratuity will be added to your check
 - Meal sharing charge is \$4
 - Menu substitutions may be extra

Russ' Famous Southern Style BBQ

Our Original Southern Pit-Style Smoking process gives our cooked meats a different color from that of roasted meats. Slow-smoking for hours, using assorted woods such as apple, hickory, pear and cherry, gives beef and pork a pinkish color, and chicken may appear reddish at the thigh bone. All of our smoked meats have a distinctive "pink ring" caused by the smoking process, although the meat is fully cooked. Enjoy!



As featured on Boston's Phantom Gourmet

Platters and Combos served with smoked BBQ beans, homemade coleslaw, honey cornbread muffin, and your choice of french fries, baked sweet potato(with honey cinnamon butter), smashed potatoes with gravy or baked potato

BBQ Platters

Full Slab (12-13 Bones) Smoked BBQ Pork Ribs 28

1/2 Slab (6-7 Bones) Smoked BBQ Pork Ribs 21

1/3 Slab (4 Bones) Smoked BBQ Pork Ribs 18

1/2 Smoked BBQ Chicken 20

BBQ Surf & Turf: Fried Shrimp and 1/2 Slab Smoked BBQ Ribs 28

Pulled BBQ Pork 19

Pulled BBQ Beef 19

Pulled BBQ Chicken 18

2 Jumbo Beef Ribs 22

3 Jumbo Beef Ribs 28

Fork-Tender Sliced Texas-Style Beef Brisket - Smoked for 12 Hours 23

Pulled BBQ Sampler: Pulled Pork, Pulled Beef Brisket and Pulled Chicken 24

BBQ Combos for One

Choose two items from the list below for your combo dinner for one person 28

Served with all sides listed at top of page • A meal sharing charge of \$4 applies

1/3 Slab Pork Ribs • Pulled Pork • Pulled Beef • Pulled Chicken • Texas Style BBQ Beef Brisket

1 Jumbo Beef Rib • 1/2 Smoked BBQ Chicken

3 Pieces Fried Chicken (leg, thigh & breast) • Grilled BBQ Chicken Breast

BBQ Sandwich Plates

Served on a toasted garlic country roll with BBQ beans, coleslaw and french fries

Pulled BBQ Pork Sandwich 16

Pulled BBQ Chicken Sandwich 16

Pulled BBQ Beef Sandwich 16

Sliced BBQ Beef Brisket Sandwich 17

The One and Only "Porkinator" It's BIG! 19

Smoked pulled pork, ham and sausage, with apple smoked bacon, melted cheddar cheese, cole slaw and BBQ sauce, topped with onion rings on a toasted country roll

ADD FRIED SHRIMP
TO ANY MEAL FOR \$9

ADD A SMALL GARDEN
OR CAESAR SALAD TO ANY
MEAL FOR \$4

SUBSTITUTE SWEET
POTATO FRIES FOR \$1

Award-Winning Southern Style Fried Chicken Dinner

Hand Battered 4-Piece Chicken Dinner, Deep-Fried to a Golden Brown, served with coleslaw, BBQ beans, honey cornbread muffin and choice of: french fries, smashed potatoes with gravy, baked potato or sweet potato fries (\$1 extra)



Yankee Magazine 2013 Editor's Choice Winner

1/2 Chicken: Leg, Thigh, Wing and Breast 21

Featured on Boston's Phantom Gourmet



From the Sea & Shore

Russ' Favorite - The Big Seafood Fra Diavolo 34

Lobster, clams, mussels and oysters, all in their shells, with shrimp, scallops, calamari and haddock sautéed in butter, wine, garlic and marinara sauce, served over linguini, with crostini
Mild, Medium or Hot - Your Choice

Mussels & Littlenecks Marinara 23

Sautéed with wine, butter, garlic and marinara, served over linguini and garnished with parmesan cheese and crostini

Grilled Blackened Yellow Fin Tuna Steak 25

Topped with fresh tomato and pepper salsa and crema served with choice of potato and vegetable

Shrimp Scampi 27

Our Own Recipe for the Shrimp Lover
Shrimp tossed with sundried tomatoes and baby spinach in a garlic butter white wine sauce over linguini, garnished with scallions and parmesan cheese, served with crostini

Portuguese Haddock 26

Filet of haddock baked with chourico and marinated tomatoes, topped with beurre blanc, herbed bread crumbs and scallions
Served with choice of potato and vegetable du jour

Provincetown Day Boat Sea Scallops 26

Scallops baked with beurre blanc and topped with herbed crumbs served with choice of potato and vegetable

Marie's Favorite Grilled Fresh Atlantic Salmon 24

Salmon filet with a house blend smoked sea salt rub,
or
topped with an Asian-inspired sweet ginger glaze
served with choice of potato and vegetable

Baked Stuffed Shrimp 26

Five jumbo shrimp with house made crab and lobster stuffing served with choice of potato and vegetable du jour

Pilgrim Springs Chicken 21

Marinated grilled chicken breasts topped with apple smoked bacon, sautéed onions and mushrooms, finished in the oven with melted Monterey Jack and cheddar cheese served with choice of potato and vegetable



Starch Choices

french fries • baked potato • smashed potatoes with gravy
baked sweet potato with honey cinnamon butter • sweet potato fries (add \$1)

Marsala

Veal 24 / Chicken 21

Sautéed with onions and mushrooms in a Marsala wine sauce served over linguini with crostini

Parmigiana

Veal 24 / Chicken 21

Hand-breaded and fried topped with marinara sauce, mozzarella and shaved aged provolone, baked until bubbly, with crostini

Lasagna

Seafood and Vegetable 24

Lobster, shrimp, scallops, crab, haddock and assorted vegetables finished with house made beurre blanc, served with crostini

Meat Lasagna 20

Beef and sausage lasagna topped with marinara and mozzarella and baked until bubbly, served with crostini

Prime Rib of Beef au Jus

Slow-Roasted, Choice Certified Angus Beef
Served Mon-Fri After 4pm / Sat & Sun All Day
20 oz: 32 / 16 oz: 28 / 12 oz: 24 / 8 oz: 20

Steaks

All Steaks are Certified Angus Beef, hand-cut in house, seasoned and char-grilled over an open flame with your choice of potato and vegetable

Surf & Turf 32

Certified Angus Beef - Grilled Boneless 12 oz. NY Sirloin Strip Steak served with Shrimp sautéed in white wine, butter and garlic, sundried tomatoes and baby spinach, with crostini

12 oz. Boneless New York Strip 26

Certified Angus Beef - Beautifully marbled slab of steak cut from the boneless strip loin

16 oz. Rib Eye/Delmonico Steak 26

Certified Angus Beef - Well marbled for peak flavor, deliciously juicy

8 oz. Flame Broiled Filet Mignon 28

Tender and juicy and cooked to perfection, served with garlic-herb butter

Specialty Mac & Cheese

Lobster Mac & Cheese 27

Lobster meat sautéed with our 5-cheese blend and shell pasta, topped with seasoned bread crumbs and baked until bubbly
Served with crostini

Buffalo Chicken Mac & Cheese 20

Fried boneless diced chicken tossed in our homemade spicy buffalo sauce, sautéed with our 5-cheese blend and shell pasta, topped with seasoned bread crumbs and baked until bubbly
Served with crostini

BBQ Mac & Cheese 20

Your choice of pulled pork, chicken or beef sautéed with our 5-cheese blend and shell pasta, topped with seasoned bread crumbs and baked until bubbly
Served with crostini

Sandwich Plates

Served with French Fries (cole slaw on request at no charge)
Served on Brioche Roll Lightly Toasted with Garlic Butter

Certified Black Angus Beef

A Blend of Chuck, Brisket and Short Rib

1/2 lb Angus Hamburger 12

1/2 lb Angus Cheeseburger 13

1/2 lb Angus Bacon Cheeseburger 14

House-made 1/2 lb Veggie Burger 12

Our own Southwestern black bean, veggie and quinoa burger with lettuce, tomato, avocado and pickles served on a grilled garlic country roll

8 oz. Grilled Chicken Breast Sandwich 14

with cheddar, bacon, lettuce, tomato and red onion

8 oz. Fried Chicken Breast Sandwich 14

with cheddar, bacon, lettuce, tomato and red onion



Jumbo Fish (Haddock) Sandwich 14

on a brioche roll with lettuce and tomato

Cape Cod Reuben 15

Large portion of fried haddock with swiss cheese, cole slaw and 1,000 island dressing on grilled marble rye

Add 1/2 Sliced Fresh Avocado to any sandwich for \$2

Roll Plates

Served on a New England Style Brioche Hot Dog Roll with French Fries (cole slaw on request at no charge)

• 5 oz Lobster Salad Roll with Mayo Only on Bed of Lettuce 22

• 5 oz Hot Lobster Roll Sautéed in Butter 22

Fried Whole Clam Roll 18

Fried Clam Strip Roll 16

Fried Sea Scallop Roll 18

Fried Shrimp Roll 17

Beverages

Coca Cola • Diet Coke • Root Beer • Sprite • Dr. Pepper
Minute Maid Lemonade • Ginger Ale • Raspberry Iced Tea
Fresh-Brewed Iced Tea: Sweetened or Unsweetened
20 oz. with free refill 3



20 oz. Dasani Bottled Water 2.75 / 24 oz. Pellegrino Bottled Water 4
Coffee / Hot Tea 1.50 / Hot Chocolate 2
Milk, Apple, Cranberry or Orange Juice 2.50

Fried Selections

Lightly Breaded & Deep-Fried. Served with Fries and Coleslaw

Fisherman's Platter 31

To Fill the Hungriest Fisherman!

Whole Clams, Clam Strips, Haddock, Shrimp, Calamari & Sea Scallops

Fried Lobster Dinner 28

Tender chunks of lobster meat served with drawn butter

Fried Fish & Chips 20

North Atlantic Haddock

Fried Local Whole Belly Clams 24

Fried Provincetown Day Boat Sea Scallops 25

Fried Calamari 20

Fried Sea Clam Strips 18

Fried Gulf Shrimp 22

Southern Fried Frog Legs 20

Fried Chicken Breast Strips 17

Freshly Cut & Breaded

Plain, Buffalo,

Garlic Parmesan or

Honey BBQ

Entrée Salads

Garden Salad 12

Romaine and baby greens, tomatoes, cukes, shredded carrot, red onion, shredded cheddar-jack cheese and croutons

Garden Salad with:

Marinated Grilled Whole Chicken Breast 18

4 Crispy Fried Chicken Breast Strips 18

(Plain, Buffalo or Honey BBQ)

Lobster Salad with just mayo 24

6 Jumbo Chilled Shrimp 21

Add 1/2 Sliced Fresh Avocado 2

BBQ Salad 18

Romaine and baby greens, tomatoes, cukes, shredded carrot, red onion, shredded cheddar-jack cheese and croutons topped with your choice of pulled pork, pulled chicken or pulled beef

Steak Salad 20

Romaine and baby greens, tomatoes, cukes, shredded carrot, red onions, shaved aged provolone cheese and croutons topped with grilled sliced flat iron steak

Salmon Salad 20

Romaine and baby greens, shredded vegetable blend, tomatoes, cukes, red onions, slivered almonds and croutons, topped with a grilled salmon fillet with a house made sweet citrus dressing

Tuna Tataki Salad 20

Fresh tuna steak, marinated and seared to rare, sliced and served over romaine and baby greens, a shredded vegetable blend and toasted almonds tossed with an Asian dressing, with ponzu sauce, wasabi, and pickled ginger

Athena Salad 16

Quinoa, fresh vegetable blend, slivered almonds, black olives, sliced avocado, cucumber, pepperoncini, tomato, red onion & garbanzo beans topped with housemade green goddess dressing, served with focaccia bread

Caesar Salad 12

Fresh chopped romaine with seasoned croutons, tossed with shredded parmesan and Caesar dressing *ask for anchovies - no charge*

Choice of Dressings:

Bleu Cheese ~ Ranch ~ Thousand Island ~ Italian ~ Balsamic Vinaigrette
Creamy Apple Cider Vinaigrette ~ Olive Oil & Red Wine Vinegar

