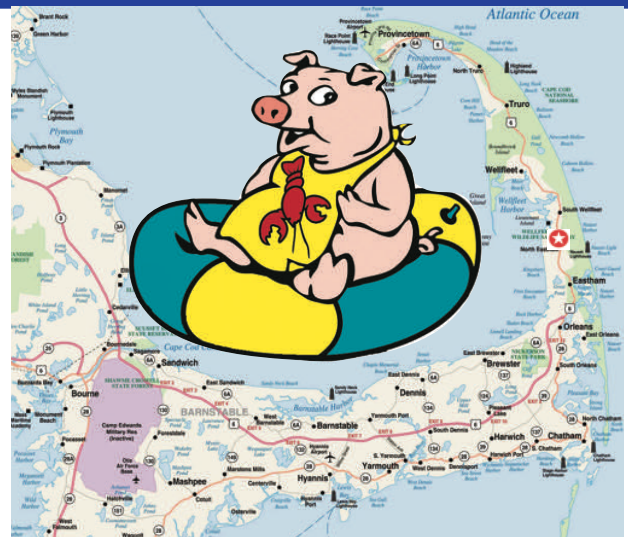


WELCOME!
RUSS & MARIE'S
MARCONI BEACH
BBQ AND SEAFOOD
RESTAURANT

Since 2003 - Our 17th Season!



Appetizers & Starters

House Made Clam Chowder: Bowl 8.25 / Cup 5.25

BBQ Stew: Bowl 8.25 / Cup 5.25

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

Basket of Hand-Cut and Breaded Onion Rings
 Small serves two 9.25 / Large serves three or more 12.50

8 Mozzarella Sticks 11.50
 with marinara sauce

5 Potato Skins - Original 12.50
 filled with a cheddar jack and cream cheese blend, bacon and scallions, served with sour cream

5 Potato Skins - BBQ 12.50
 topped with our own BBQ chili, cheddar-jack cheese, diced tomato, red onion & scallions, served with sour cream

8 Jumbo Chicken Wings 12.50
 Plain, Buffalo, Garlic Parmesan or Honey BBQ

Boneless Chicken Breast Strips 12.50
 Freshly Breaded & Fried Plain, Spicy Buffalo, Garlic Parmesan or Honey BBQ

Fried Calamari 12.50
 Crispy rings and tentacles with sweet Thai chili sauce or marinara sauce

Tuna Tataki 17.50

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

1 lb. Drunken Mussels 13.50
 Mussels steamed in beer, garlic, butter and herbs, served with crostini

12 Drunken Littleneck Clams 16.50
 Littleneck clams steamed in beer, garlic, butter and herbs, served with crostini

Baked Clams Casino 6 for 13.50 / 12 for 24.75
 Littlenecks baked with garlic butter, onions and peppers, topped with apple-smoked bacon and seasoned crumbs

Shrimp Cocktail 5 for 13.50 / 10 for 24.75
 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 \$7
 - 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 33

1/2 Slab (6-7 Bones) Smoked BBQ Pork Ribs 23.75

1/2 Smoked BBQ Chicken 23.75

BBQ Surf & Turf: Fried Shrimp and 1/2 Slab Smoked BBQ Ribs 31

Pulled BBQ Pork 21.75

Pulled BBQ Chicken 19.75

Sliced Texas-Style Beef Brisket* 27

Well-trimmed and slow-smoked for 12 hours

BBQ Combos for One

Choose two items from the list below for your combo dinner for one person 34

Served with all sides listed at top of page • **A meal sharing charge of \$7 applies**

1/2 Slab Pork Ribs • Pulled Pork • Pulled Chicken • 1 Jumbo Beef Rib

Texas Style BBQ Beef Brisket* • 1/2 Smoked BBQ Chicken

2 Pieces Fried Chicken (choose from: leg, thigh, breast - extra breast \$2 extra)

Large BBQ Sandwich Plates

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

Pulled BBQ Pork Sandwich 18.50

Pulled BBQ Chicken Sandwich 18.50

Sliced BBQ Beef Brisket* Sandwich 19.50

The One and Only "Porkinator" It's BIG! 21.75

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 \$5.50

SUBSTITUTE SWEET
POTATO FRIES FOR \$1

*Our brisket is well-trimmed, but be aware that Texas Style Beef Brisket contains natural fat which provides flavor and tenderness.

Award-Winning Southern Style Fried Chicken Dinner

Hand Battered 4-Piece Chicken Dinner, Deep-Fried to a Golden Brown, served with coleslaw, BBQ beans, french fries or smashed potatoes with gravy, and a honey cornbread muffin



Yankee Magazine 2013 Editor's Choice Winner

1/2 CHICKEN: LEG, THIGH, WING AND BREAST 25

Featured on Boston's Phantom Gourmet



From the Sea & Shore

Portuguese Seafood Bowl 37.25

Local mussels and littleneck clams in the shell, shrimp, Provincetown scallops, and calamari with linguica, onions and peppers, sautéed in a butter, wine and garlic marinara sauce, served over linguini with crostini

Local Mussels & Littlenecks Marinara 25.75

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

Chicken Florentine 24.75

Sliced chicken breast sautéed with mushrooms and baby spinach, fresh garlic, shallots, white wine and parmesan cheese, with a touch of heavy cream, served over linguini with crostini

Shrimp and Scallops Primavera 31

Shrimp and scallops sautéed with fresh garlic, shallots, butter, a blend of assorted fresh vegetables, and parmesan cheese with a touch of heavy cream, marinara and sherry, served over linguini with crostini

Shrimp Scampi 29

1/2 lb shrimp with baby spinach and sun-dried tomatoes in a garlic, butter and white wine sauce over linguini, garnished with scallions and parmesan cheese, served with crostini

Chicken and Shrimp Mediterranean 29

Chicken breast and shrimp sautéed with onions, peppers baby spinach Kalamata olives, pepperoncini, tomato, and feta cheese, with a white wine and tomato reduction, served over linguini and garnished with crostini

Portuguese Haddock 29

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

Provincetown Day Boat Sea Scallops 29

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

Grilled Fresh Atlantic Salmon 27

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

Add a small Garden or Caesar Salad to any entrée for \$5.50



Starch Choices

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

Fried Selections

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

Fisherman's Platter 33

To Fill the Hungriest Fisherman!
Whole Clams, Clam Strips, Haddock,
Shrimp, Calamari & Sea Scallops

Fried Fish & Chips 25

3/4 lb. Chatham Haddock

Fried Local Whole Belly Clams 26.50

Fried Provincetown Day Boat Sea Scallops 26.50

Fried Calamari 23.75
(Rings and Tentacles)

Fried Gulf Shrimp 24.75

Fried Local Clam Strips 23.75

Fried Chicken Breast Strips 19.75
Freshly Cut & Breaded
Plain, Buffalo, Honey BBQ
Garlic Parmesan

Parmigiana

Veal 24.75 / Chicken 23.75

Hand-breaded and fried topped with marinara sauce, mozzarella and parmesan cheeses, baked until bubbly, with crostini

Prime Rib of Beef au Jus

Slow-Roasted, Choice Certified Angus Beef
Served Monday-Friday after 4pm
Saturday and Sunday All Day
Served with beef jus and choice of potato and vegetable

20 oz: 37 / 16 oz: 33 / 12 oz: 29 / 8 oz: 25

Steaks

All Steaks are Certified Angus Beef, hand-cut in house, seasoned and grilled and garnished with onion rings, with your choice of potato and vegetable

Surf & Turf 35

Grilled Boneless Center Cut 12 oz. NY Sirloin Strip Steak
served with grilled garlic shrimp

12 oz. Boneless Center Cut New York Strip 30

Beautifully marbled and trimmed steak
cut from the boneless strip loin

Specialty Mac & Cheese

Lobster Mac & Cheese 28.95

1/4 lb Lobster meat sautéed with our 5-cheese blend and shell pasta, topped with seasoned bread crumbs, baked and served with crostini

With 1/2 lb Lobster Meat: 38.50

Buffalo Chicken Mac & Cheese 25.50

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, baked and served with crostini

BBQ Mac & Cheese 25.50

Your choice of pulled pork or pulled chicken sautéed with our 5-cheese blend and shell pasta, topped with seasoned bread crumbs, baked until bubbly and served with crostini
Chopped beef brisket also available for additional \$2

Sandwich Plates

Served on Brioche Roll Lightly Toasted with Garlic Butter with French Fries and Cole Slaw

Black Angus Beef

A Blend of Chuck, Brisket and Short Rib

Burgers served with lettuce, tomato, onion and a pickle spear

1/2 lb Angus Hamburger 15

1/2 lb Angus Cheeseburger 16

1/2 lb Angus Bacon Cheeseburger 17.50

House-Made 1/2 lb Veggie Burger

with sliced avocado, lettuce and tomato served on a grilled garlic country roll 15.50

8 oz. Grilled Chicken Breast Club Sandwich 15.50

with cheddar, bacon, lettuce, tomato and red onion

8 oz. Fried Chicken Breast Club Sandwich 15.50
with American cheese, bacon, lettuce, tomato and red onion



Jumbo Fish (Haddock) Sandwich 15.50

on a brioche roll with lettuce and tomato

Cape Cod Reuben 16.50

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



Lobster Rolls 22.75

Served on a New England Style Grilled Split-Top Brioche Hot Dog Roll with French Fries and Cole Slaw
Fresh - Never Frozen - Lobster Meat

- 1/4 lb Fresh Lobster Salad Roll with Mayo Only
- 1/4 lb Fresh Hot Lobster Roll Sautéed in Butter

Entrée Salads

Garden Salad 12.50

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

Garden Salad with:

Marinated Grilled Chicken Breast 19.50

Crispy Fried Chicken Breast Strips 19.50
(Plain, Spicy Buffalo, Garlic Parmesan, Honey BBQ)

5 Jumbo Chilled Shrimp 23.75

Add 1/2 Sliced Fresh Avocado 2

BBQ Salad 19.75

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

Lobster Salad 26.95

Romaine and baby greens, tomatoes, cukes, shredded carrot, red onion, shredded cheddar-jack cheese and croutons topped with 1/4 lb cold fresh (never frozen) lobster salad with mayo only

Grilled Steak Salad 25.75

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

Grilled Salmon Salad 25.75

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

Tuna Tataki Salad 25.75

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

Caesar Salad 12.50

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

Grilled Chicken Mediterranean Salad 22.75

Full chicken breast, grilled and sliced, served over romaine, mesclun, baby spinach, tomato, cucumber, pepperoncini, Kalamata olives, red onion, carrot, feta cheese, chick peas, and croutons

Choice of Dressings:

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

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 3.25



20 oz. Dasani Bottled Water 2.75

24 oz. Pellegrino Bottled Water 4.25

Coffee / Hot Tea 1.50 / Hot Chocolate 2

Milk, Apple, Cranberry or Orange Juice 2.50

Vegetarian