

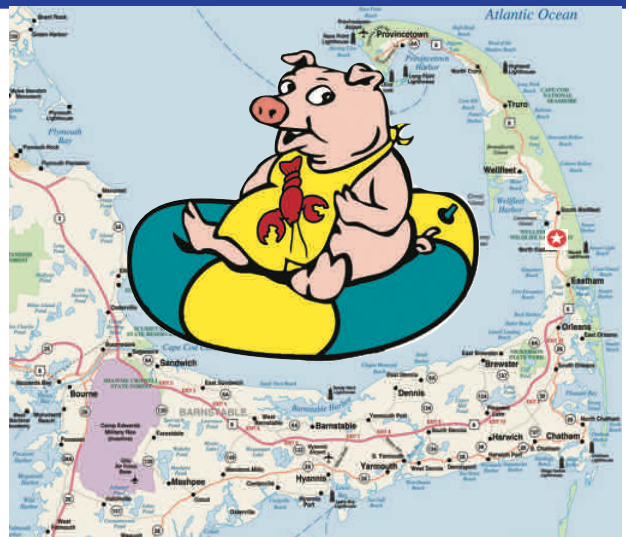
WELCOME!

RUSS & MARIE'S

MARCONI BEACH

BBQ AND SEAFOOD

RESTAURANT



Appetizers & Starters

House Made Clam Chowder: Bowl 7.99 / Cup 4.99

House Made Portuguese Kale Soup: Bowl 7.99 / Cup 4.99

BBQ Stew: Bowl 7.99 / Cup 5.99

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

Sweet & Spicy Chicken Bites 8.99

Fried chicken breast bites with dipping sauce

Hot Chicken Bites 8.99

Fried chicken breast bites with Ranch dipping sauce

8 Jumbo Chicken Wings 10.99

Plain, Buffalo, Garlic Parmesan or Honey BBQ

Potato Skins 10.99

BBQ Chili Skins topped with our own BBQ chili, cheddar-jack cheese and scallions, served with sour cream

OR

Traditional Skins with a cheddar, jack and cream cheese blend, topped with bacon and scallions, served with sour cream

12 Drunken Littlenecks 14.99

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

Fried Calamari 12.99

Rings & tentacles with sweet Thai chili sauce or marinara sauce

7 Mozzarella Sticks with Marinara 9.99

Tuna Tataki 14.99

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 14.99

Boneless Chicken Fingers 10.99

Freshly Breaded & Fried Plain, Buffalo, Garlic Parmesan or Honey BBQ

Large Basket of Hand Cut & Breaded Onion Rings 9.99

Clams Casino 6 for 12.99 / 12 for 23.99

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

Oysters Rockefeller 13.99

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

Gator Tail 10.99

Fried alligator tail slices served with Cajun spiced dipping sauce

Frog Legs 10.99

Lightly breaded fried frog legs brushed with garlic butter

Raw Bar *When Available*

Served chilled on a bed of ice with lemon wedge and cocktail sauce

Wellfleet Oysters

1/2 Doz 13.99 / 1 Doz 24.99

Wellfleet Littlenecks

1/2 Doz 7.99 / 1 Doz 13.99

Shrimp Cocktail

5 Jumbo Shrimp 9.99

Shellfish Combo: 3 of Each Above 14.99

Ultimate Shellfish: 6 of Each Above 28.99

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 3.99
 - 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 26.99
- 1/2 Slab (6-7 Bones) Smoked BBQ Pork Ribs 20.99
- 1/3 Slab (4 Bones) Smoked BBQ Pork Ribs 17.99
- 4 Piece Smoked BBQ Chicken (2 legs, 1 thigh, 1 breast) 17.99
- BBQ Surf & Turf: Fried Jumbo Shrimp and 1/2 Slab Smoked BBQ Ribs 27.99
- Pulled BBQ Pork 18.99
- Pulled BBQ Beef 18.99
- 2 Jumbo Beef Ribs 21.99 / 3 Jumbo Beef Ribs 26.99
- Pulled BBQ Chicken 17.99
- Pulled BBQ Sampler: Pulled Pork, Pulled Beef Brisket and Pulled Chicken 22.99

BBQ Combos for One

Choose two items from the list below for your combo dinner for one person for \$26.99

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

- 4 Pork Ribs • Pulled Pork • Pulled Beef • Pulled Chicken • Texas Style BBQ Beef Brisket
- 1 Jumbo Beef Rib • 2 Pieces Smoked BBQ Chicken (thigh & breast)
- 2 Pieces Fried Chicken (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 15.99
- Pulled BBQ Chicken Sandwich 15.99
- Pulled BBQ Beef Sandwich 15.99
- Sliced BBQ Beef Brisket Sandwich 16.99

The One and Only "Porkinator" 18.99 It's BIG!

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 \$8.99

EXTRA
HONEY CORNBREAD
MUFFIN 99¢

ADD A SMALL GARDEN
OR CAESAR SALAD TO ANY
MEAL FOR \$3.99

SUBSTITUTE SWEET
POTATO FRIES FOR 99¢

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 17.99

Featured on Boston's Phantom Gourmet



Make Any 4 Piece Fried Chicken Dinner into a BONANZA of Flavor! 18.99

Dipped in your choice of sauce and quickly baked to perfection!

Sauce Choices:

Hot or Mild Buffalo • Garlic Parmesan • Honey BBQ

Sweet Teriyaki • Pure Honey Drizzle

Served with coleslaw, BBQ beans, french fries or smashed potatoes with gravy, and a honey cornbread muffin

From the Sea & Shore

Parmigiana

Veal 23.99 / Chicken 19.99

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

Marsala

Veal 23.99 / Chicken 19.99

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

Lasagna

Vegetable with Alfredo and crostini 17.99

Meat with Marinara and crostini 18.99

BBQ with pulled pork, beef and chicken, cheese, and lots of BBQ goodness! with crostini 18.99

Shrimp Scampi

Our Own Recipe for the Shrimp Lover 26.99

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

Mussels & Littlenecks Marinara over Linguini

Served over linguini and garnished with parmesan cheese and crostini 19.99

Baked Cod

12 oz. filet of cod baked with beurre blanc and herbed bread crumbs
Served with choice of potato and vegetable du jour 25.99

Provincetown Sea Scallops

8 oz. scallops baked with beurre blanc and topped with herbed crumbs served with choice of potato and vegetable 25.99

Grilled Fresh Atlantic Salmon

8 oz. 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 23.99

South Wellfleet Pilgrim Springs Chicken

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 19.99

Yankee Pot Roast

Slow-cooked, with beef pan gravy, served with smashed potatoes with gravy and your choice of vegetable 17.99

Pan-Fried Calves Liver

with apple-smoked bacon and sautéed onions served with choice of potato and vegetable 17.99

Steaks

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

Roast Prime Rib of Beef au Jus

Certified Angus Beef - Served Friday & Saturday after 4pm
20 oz: 32.99 / 16 oz: 27.99 / 12 oz: 22.99 / 8 oz: 18.99

Surf & Turf 32.99

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 25.99

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

16 oz. Rib Eye/Damonico Steak 26.99

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

Flame Broiled Filet Mignon

6 oz. 21.99 / 10 oz. 31.99

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

Starch Choices

french fries • baked potato • baked sweet potato with honey cinnamon butter
smashed potatoes with gravy • sweet potato fries (add 99¢)

Specialty Mac & Cheese

Lobster Mac & Cheese

Lobster meat sautéed with our 5-cheese blend and shell pasta, topped with seasoned bread crumbs and baked until bubbly. Served with crostini 25.99

Buffalo Chicken Mac & Cheese

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 18.99

BBQ Mac & Cheese

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 18.99

Smoked Bacon & Ham Mac & Cheese

Smoked bacon and ham sautéed with our 5-cheese blend and shell pasta, topped with seasoned bread crumbs and baked until bubbly. Served with crostini 18.99

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 11.99

1/2 lb Angus Cheeseburger 12.99

1/2 lb Angus Bacon Cheeseburger 13.99

 House made 1/2 lb Veggie Burger served on a grilled garlic country roll 11.99

8 oz. Grilled Chicken Breast Sandwich 13.99
with cheddar, bacon, lettuce, tomato and red onion

8 oz. Fried Chicken Breast Sandwich 13.99
with cheddar, lettuce, tomato and red onion
or **Buffalo-style** with blue cheese, lettuce and tomato

8 oz. Open-Faced Steak Sandwich 17.99
Steak of the day, served open-faced on a grilled garlic parmesan roll with a side of au Jus



Jumbo Fish (Cod) Sandwich 13.99
on a brioche roll with lettuce and tomato

Cape Cod Reuben 14.99

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



Rolls served on a New England Style Brioche Hot Dog Roll with French Fries

- 5 oz Lobster Salad Roll with Mayo Only on Bed of Lettuce 21.99
- 5 oz Hot Lobster Roll Sautéed in Butter 22.99

Fried Whole Clam Roll 16.99 / Fried Clam Strip Roll 14.99

Fried Sea Scallop Roll 16.99 / Fried Bay Scallop Roll 16.99

Fried Shrimp Roll 16.99

Big Foot Dog It's Big... it's HUGE! 11.99

1/2 lb. grilled beef hot dog on a grilled sub roll topped with sauerkraut and chopped onion

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. 2.99 with one refill



20 oz. Bottled Water 2.75 • 24 oz. Pellegrino Bottled Water 3.99
Coffee • Hot Tea 1.59 Hot Chocolate 1.99
Milk, Apple, Cranberry or Orange Juice 2.49

Fried Selections

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

Fisherman's Platter

To Fill the Hungriest Fisherman!

Whole Clams, Clam Strips, Cod, Shrimp, Calamari & Sea Scallops 28.99

Fried Lobster Dinner

Tender chunks of lobster meat served with drawn butter 26.99

Fried Fish & Chips

North Atlantic Cod 19.99

8 oz. Fried Sweet
Bay Scallops 22.99

Fried Calamari 18.99

Fried Local Whole
Belly Clams 23.99

Chicken Breast Strips 16.99

Fried Sea Clam Strips 17.99

Freshly Breaded and Fried
Plain, Buffalo, Garlic
Parmesan or Honey BBQ

Fried Provincetown
Sea Scallops 24.99

Southern Fried Chicken

Fried Gulf Shrimp 19.99

8 Wings or 8 Legs 17.99

Entrée Salads

Garden Salad

Romaine and baby greens, tomatoes, cukes, shredded carrot, red onion, shredded cheddar-jack cheese and croutons 11.99

BBQ Salad

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 16.99

8 oz. Steak Salad

Romaine and baby greens, tomatoes, cukes, shredded carrot, red onions, shaved aged provolone cheese and croutons topped with grilled sliced steak of the day 18.99

8 oz. Salmon Salad

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 19.99

8 oz. Tuna Tataki Salad

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 19.99

Caesar Salad

Fresh chopped romaine with seasoned croutons, tossed with shredded parmesan and Caesar dressing 11.99 *ask for anchovies - no charge*

Add To Any Salad:

Marinated Grilled Whole Chicken Breast 7.99

4 Crispy Fried Chicken Breast Strips 6.99
(Plain, Buffalo or Honey BBQ)

Lobster Salad with just mayo 12.99

6 Extra Large Chilled Shrimp 8.99

Pulled Pork, Pulled Chicken or Pulled Beef 5.99

8 oz. Grilled Steak of the Day 11.99

8 oz. Salmon 11.99

8 oz. Tuna Tataki 11.99

Shaved Aged Provolone Cheese 99¢

1/2 Sliced Fresh Avocado 1.99

Side Salad: Garden or Caesar 3.99

Choice of Dressings:

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

