

# Marconi Beach Restaurant Lunch Menu

## Appetizers and 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** hand-cut and breaded 10

🍷 **7 Mozzarella Sticks** with marinara sauce 9

🍷 **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

**7 Crispy Shrimp** served with Sweet Thai Chili Sauce 12

**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

**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

## Sandwich Plates

Served with French Fries - Cole Slaw on request at no charge

**Cape Cod Reuben** 15  
Large portion of fried haddock with swiss cheese, cole slaw and 1,000 island dressing on grilled marble rye

**Steak Bomb Sub** 15  
*RUSS' ORIGINAL - SINCE 1976!*  
1/2 lb. of Grilled Shaved Steak with grilled onions, peppers and mushrooms, Genoa salami and provolone cheese - ask for mayo  
*Ask for "The Works" on steak subs to add tomato, raw onion, chopped pickles and chopped hot cherry peppers - no charge*

**Steak & Cheese Sub** 14  
1/2 lb. of Grilled Shaved Steak with melted provolone cheese - ask for mayo  
*Ask for "The Works" on steak subs to add tomato, raw onion, chopped pickles and chopped hot cherry peppers - no charge*

**Big Foot Dog It's Big... it's HUGE!** 12  
1/2 lb. grilled beef hot dog on a grilled sub roll topped with sauerkraut and chopped onion

**Hand Breaded Fried Full Chicken Breast Sandwich** 14  
On a brioche roll with cheddar, bacon, lettuce, tomato & red onion

**Grilled Full Chicken Breast Sandwich** 14  
On a brioche roll with cheddar, bacon, lettuce, tomato & red onion or Buffalo-style with bleu cheese, lettuce and tomato

**Jumbo Fish (Haddock) Sandwich** 14  
on a brioche roll with lettuce and tomato

🌱 **Veggie Burger** 12  
Our own 1/2 lb. Southwestern black bean, veggie and quinoa burger with lettuce, tomato, avocado and pickles served on a grilled garlic country roll

Our Full Dinner Menu is Available Upon Request

SUBSTITUTE SWEET POTATO FRIES FOR \$1

🌱 Vegetarian 🌱 Vegan

## 1/2 Pound Burgers

**Certified Black Angus Beef**  
A blend of Chuck, Brisket and Short Rib  
Served with Lettuce, Tomato and Red Onion on a Toasted Brioche Roll

- Hamburger 12
- Cheeseburger 13
- Bacon Cheeseburger 14



## Served on a New England Style Toasted Brioche Hot Dog Roll

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



## Grilled Sandwiches

on marble rye, multi-grain, wheat or white bread

**BLT** 12

1/4 lb. apple smoked bacon, crisp lettuce, tomato slices and mayo  
Add cheese for \$1 (cheddar, Swiss, American or provolone)

**Marconi Cuban** 13

Pulled pork and sliced ham with pickles, Swiss cheese and Creole mustard on a sub roll

**Smoked Turkey, Ham & Bacon** 14  
with American cheese, mayonnaise, lettuce and tomato

**California Grilled Chicken** 14  
Sliced grilled chicken, cheddar cheese, avocado, lettuce, onion, tomato and 1,000 Island dressing

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



# 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, house-made 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
- 2 Jumbo Beef Ribs 22 / 3 Jumbo Beef Ribs 28
- Fork-Tender Sliced Texas-Style Brisket - Smoked for 12 Hours 23
- BBQ Surf & Turf: Fried Jumbo Shrimp and 1/2 Slab Smoked BBQ Ribs 28
- Pulled BBQ Pork 19
- Pulled BBQ Beef 19
- Pulled BBQ Chicken 18
- Pulled BBQ Sampler: Pulled Pork, Pulled Beef Brisket and Pulled Chicken 24

SUBSTITUTE SWEET  
POTATO FRIES FOR \$1

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

## BBQ Combos for One

Choose two items from the list below for your combo dinner for one person for 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 Beef Sandwich 16
- Pulled BBQ Chicken 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

## 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



## Fried Selections

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

### Fisherman's Platter

To Fill the Hungriest Fisherman!

Whole Clams, Clam Strips, Haddock, Shrimp, Calamari and Sea Scallops 31

### Fried Lobster Dinner

Tender chunks of lobster meat with drawn butter 28

### Fried Fish & Chips

Atlantic Haddock 20

Fried Local Whole Belly Clams 24

Fried Sea Clam Strips 18

Fried Provincetown Sea Scallops 25

Fried Gulf Shrimp 22

Fried Calamari 20

Southern Fried Frog Legs 20

Chicken Breast Strips - Freshly Breaded and Fried 17  
*Plain, Buffalo, Garlic Parmesan or Honey BBQ*

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

Vegetarian

Vegan

## 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

### Caesar Salad 12

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

### 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 and garbanzo beans topped with housemade green goddess dressing, served with focaccia bread