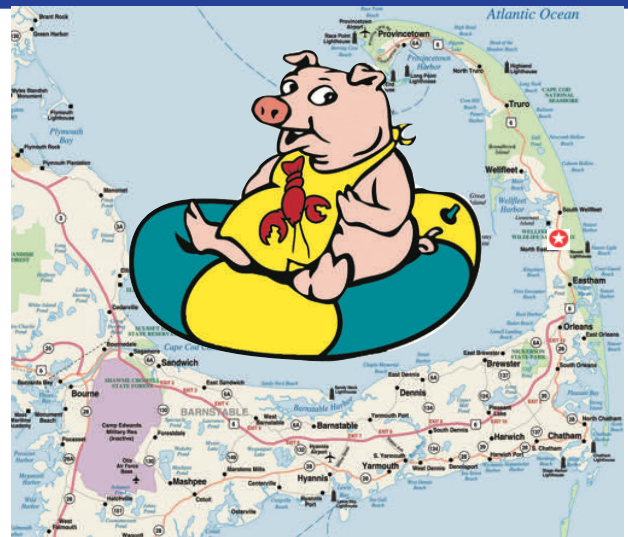


WELCOME!
RUSS & MARIE'S
MARCONI BEACH
BBQ AND SEAFOOD
RESTAURANT

Since 2003 - Our 16th Season!



Appetizers & Starters

House Made Clam Chowder: Bowl 8 / Cup 5

BBQ Stew: Bowl 8 / Cup 5

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 11
hand-cut and breaded - serves 2 or more

8 Mozzarella Sticks 10
with marinara sauce

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

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

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

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

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

Tuna Tataki 16

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 13

Mussels steamed in beer, garlic,
butter and herbs, served with crostini

12 Drunken Littleneck Clams 15

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

Baked Clams Casino 6 for 13 / 12 for 24

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

Shrimp Cocktail 5 for 12 / 10 for 22

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 30
- 1/2 Slab (6-7 Bones) Smoked BBQ Pork Ribs 23
- 1/2 Smoked BBQ Chicken 22
- BBQ Surf & Turf: Fried Shrimp and 1/2 Slab Smoked BBQ Ribs 30
- Pulled BBQ Pork 20
- Pulled BBQ Chicken 18
- Sliced Texas-Style Beef Brisket 25
- 4-Way BBQ Sampler: Pulled Pork, 2 Pork Ribs,
Sliced Beef Brisket and Pulled Chicken 30

BBQ Combos for One

Choose two items from the list below for your combo dinner for one person 30

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

- 1/2 Slab Pork Ribs • Pulled Pork • Pulled Chicken • Texas Style BBQ Beef Brisket
- 1/2 Smoked BBQ Chicken • 3 Pieces Fried Chicken (leg, thigh & breast)
- 1 Jumbo Beef Rib (when available)

BBQ Sandwich Plates

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

- Pulled BBQ Pork Sandwich 17
- Pulled BBQ Chicken Sandwich 17
- Sliced BBQ Beef Brisket Sandwich 18
- The One and Only "Porkinator" It's BIG! 20
- 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

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, 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 23

Featured on Boston's Phantom Gourmet



From the Sea & Shore

Portuguese Shellfish Bowl 30

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

Mussels & Littlenecks Marinara 26

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

Mussels Marinara 23

Local mussels, sautéed with wine, butter, garlic and marinara over linguini, garnished with parmesan cheese, served with crostini

Chicken Florentine 24

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 30

Shrimp and scallops sautéed with fresh garlic, shallots, butter, baby spinach, shredded Brussels sprouts, cabbage, kale, carrots, radicchio, broccoli, and parmesan cheese with a touch of heavy cream, marinara and sherry, served over linguini with crostini

Shrimp Scampi 27

Jumbo shrimp and baby spinach in a garlic, butter and white wine sauce over linguini, garnished with scallions and parmesan cheese, served with crostini

Portuguese Haddock 27

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 26

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

Grilled Fresh Atlantic Salmon 25

Salmon filet with house blend smoked sea salt
or
topped with an Asian-inspired sweet ginger glaze
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)

Fried Selections

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

Fisherman's Platter 30

To Fill the Hungriest Fisherman!

Whole Clams, Haddock, Shrimp, Calamari & Sea Scallops

Fried Fish & Chips 22

3/4 lb. Chatham Haddock

Fried Local Whole Belly Clams 24

Fried Provincetown Day Boat Sea Scallops 25

Fried Calamari 22
(Rings and Tentacles)

Fried Gulf Shrimp 23

Fried Local Clam Strips 21

Fried Chicken Breast Strips 18

Freshly Cut & Breaded

Plain, Buffalo, Honey BBQ

Garlic Parmesan

Parmigiana

Veal 25 / Chicken 22

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

Marsala

Veal 25 / Chicken 22

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

Steaks

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

Surf & Turf 32

Grilled Boneless 12 oz. NY Sirloin Strip Steak served with fried shrimp

12 oz. Boneless New York Strip 26

Beautifully marbled and trimmed steak cut from the boneless strip loin

Prime Rib of Beef au Jus

Slow-Roasted, Choice Certified Angus Beef
Served Friday, Saturday and Sunday after 4pm
20 oz: 34 / 16 oz: 29 / 12 oz: 26 / 8 oz: 22

Specialty Mac & Cheese



Lobster Mac & Cheese 32

1/2 lb 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 23

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 23

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

Sandwich Plates

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

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 13

1/2 lb Angus Cheeseburger 14

1/2 lb Angus Bacon Cheeseburger 15

House-Made 1/2 lb Veggie Burger

with sliced avocado, lettuce and tomato served on a grilled garlic country roll 15

8 oz. Grilled Chicken Breast Sandwich 14

with cheddar, bacon, lettuce, tomato and red onion

8 oz. Fried Chicken Breast Sandwich 14

with American cheese, 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



Served on a New England Style Brioche Hot Dog Roll with French Fries and Cole Slaw

• 5 oz Lobster Salad Roll with Mayo Only on Bed of Lettuce 21

• 5 oz Hot Lobster Roll Sautéed in Butter 21

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 Chicken Breast 18

Crispy Fried Chicken Breast Strips 18
(Plain, Buffalo, Garlic Parmesan, Honey BBQ)

Cold Lobster Salad with just mayo 26

5 Jumbo Chilled Shrimp 21

Add 1/2 Sliced Fresh Avocado 2

BBQ Salad 19

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

Steak Salad 24

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 24

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

Tuna Tataki Salad 24

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

Caesar Salad 12

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

Athena Salad 18

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

Choice of Dressings:

Bleu Cheese ~ Ranch ~ Thousand Island
Italian ~ Creamy Apple Cider Vinaigrette
Balsamic Vinaigrette ~ 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



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



Vegetarian



Vegan