

# WELCOME!

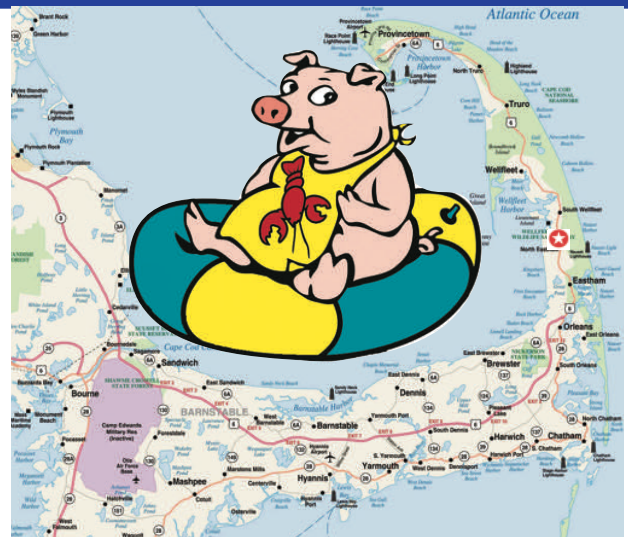
## RUSS & MARIE'S

### MARCONI BEACH

# BBQ AND SEAFOOD

## RESTAURANT

Since 2003 - Our 17th 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

**Basket of Hand-Cut and Breaded Onion Rings**  
Small serves two 9 / Large serves three or more 12

**8 Mozzarella Sticks 11**  
with marinara sauce

**5 Potato Skins - Original 12**  
filled with a cheddar jack and cream cheese blend,  
bacon and scallions, served with sour cream

**5 Potato Skins - BBQ 12**  
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, Spicy Buffalo,  
Garlic Parmesan or Honey BBQ

**Fried Calamari 13**  
Crispy rings and tentacles with  
sweet Thai chili sauce or marinara sauce

**Tuna Tataki 17**

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 12**  
Mussels steamed in beer, garlic,  
butter and herbs, served with crostini

**12 Drunken Littleneck Clams 14**  
Littleneck clams steamed in beer, garlic,  
butter and herbs, served with crostini

**Baked Clams Casino 6 for 12 / 12 for 23**  
Littlenecks baked with garlic butter, onions  
and peppers, topped with apple-smoked  
bacon and seasoned crumbs

**Shrimp Cocktail 5 for 12 / 10 for 23**  
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 32
- 1/2 Slab (6-7 Bones) Smoked BBQ Pork Ribs 23
- 1/2 Smoked BBQ Chicken 23
- BBQ Surf & Turf: Fried Shrimp and 1/2 Slab Smoked BBQ Ribs 30
- Pulled BBQ Pork 21
- Pulled BBQ Chicken 19
- Sliced Texas-Style Beef Brisket\* 26

## BBQ Combos for One

Choose two items from the list below for your combo dinner for one person 33

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 • 1 Jumbo Beef Rib
- Texas Style BBQ Beef Brisket\* • 1/2 Smoked BBQ Chicken
- 2 Pieces Fried Chicken (choose from: leg, thigh, breast)

## Large BBQ Sandwich Plates

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

- Pulled BBQ Pork Sandwich 18
- Pulled BBQ Chicken Sandwich 18
- Sliced BBQ Beef Brisket\* Sandwich 19
- The One and Only "Porkinator" It's BIG! 21
- 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

\*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 24

Featured on Boston's Phantom Gourmet



## From the Sea & Shore

### Portuguese Seafood Bowl 34

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

### Mussels & Littlenecks Marinara 25

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, 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 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

### Chicken and Shrimp Mediterranean 26

Chicken breast and large 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 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 28

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

### Grilled Fresh Atlantic Salmon 26

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 grilled shrimp 5



### 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 32

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

### Fried Fish & Chips 24

3/4 lb. Chatham Haddock

### Fried Local Whole Belly Clams 26

### Fried Provincetown Day Boat Sea Scallops 26

Fried Calamari 23  
(Rings and Tentacles)

Fried Gulf Shrimp 24

Fried Local Clam Strips 23

Fried Chicken Breast Strips 19

Freshly Cut & Breaded  
Plain, Buffalo, Honey BBQ  
Garlic Parmesan

## Parmigiana

### Veal 24 / Chicken 23

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

20 oz: 36 / 16 oz: 32 / 12 oz: 28 / 8 oz: 24

## 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 34

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

### 12 oz. Boneless Center Cut New York Strip 29

Beautifully marbled and trimmed steak  
cut from the boneless strip loin

## Specialty Mac & Cheese

### Lobster Mac & Cheese 27

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

### Buffalo Chicken Mac & Cheese 24

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 until bubbly and served with crostini

### BBQ Mac & Cheese 24

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 14.50

1/2 lb Angus Cheeseburger 15.50

1/2 lb Angus Bacon Cheeseburger 17

### 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 Club Sandwich 15

with cheddar, bacon, lettuce, tomato and red onion

### 8 oz. Fried Chicken Breast Club Sandwich 15

with American cheese, bacon, lettuce, tomato and red onion



### Jumbo Fish (Haddock) Sandwich 15

on a brioche roll with lettuce and tomato

### Cape Cod Reuben 16

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 21

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

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

## 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, Spicy Buffalo, Garlic Parmesan, Honey BBQ)

5 Jumbo Chilled Shrimp 23

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

### Lobster Salad 26

Romaine and baby greens, tomatoes, cukes, shredded carrot, red onion, shredded cheddar-jack cheese and croutons topped with 1/4 lb cold lobster salad with mayo only

### Grilled Steak Salad 25

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

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

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

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

### Grilled Chicken Mediterranean Salad 23

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



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