

Appetizers

Clam Chowder: Bowl 8 / Cup 5
BBQ Stew: Bowl 9 / Cup 6

Jumbo Chicken Wings: 8 Bone-In or 5 Boneless 12
(Plain, Buffalo, Honey BBQ or Garlic Parmesan)

7 Mozzarella Sticks with Marinara Sauce 9

Hand Cut & Battered Onion Rings 10

Fried Calamari with Sweet Thai Chili Sauce
or Marinara Sauce 12

Potato Skins with Sour Cream:
BBQ Chili 11
Bacon & Cheese 11

Entrée Salads

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

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

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, cucumber,
sliced avocado, pepperoncini, tomato, red onion & garbanzo beans topped
with housemade green goddess dressing, served with focaccia bread

Caesar Salad 12

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

Kid's Menu

Under age 10 Please

3 Chicken Breast Strips with Fries 8

3 BBQ Pork Ribs with Fries 12

Pulled Pork Sandwich with Fries 12

Cheeseburger with Fries 7

Junior Fish & Chips 9

Hot Dog with Fries 7

Grilled Cheese Sandwich with Fries 7

4 Mozzarella Sticks with Sauce & Fries 7

*Substitute Applesauce for French Fries above
(no charge)*

7" Cheese Pizza 7

Linguini with Red Sauce or Butter 7

Add Meatballs \$2 Each

Macaroni & Cheese 6

Macaroni & Cheese with Sliced Hot Dog 8

Beverages

20 oz. Bottle \$2.75

Coca Cola • Diet Coke • Sprite

Orange • Root Beer • Ginger Ale

Bottled Water: Dasani or Poland Spring

When Dining Inside, We Also Offer:

Baked Seafood Selections

Specialty Mac & Cheese

Steaks • Prime Rib • Raw Bar • and More!

Cocktails, Beer & Wine

Air Conditioned and Heated

• A Charge May Apply for Any Menu Substitutions •

Menu items and prices are subject to change
based on the market and availability.

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.



RUSS & MARIE'S
MARCONI BEACH

BBQ & SEAFOOD

RESTAURANT

TAKE-OUT MENU

SUMMER 2017



Open for Lunch & Dinner

11:30am-8:30pm

Every Day

Featuring

Russ' Famous Southern Style Smoked BBQ
and Award-Winning Homemade Fried Chicken



Selected "*Best Fried Chicken in Massachusetts*"
by Yankee Magazine

Voted "*BEST BBQ Ribs*" by Cape Cod Magazine!

Voted "*BEST BBQ*" by the
Online Readers of the Cape Cod Times!

Boston's Phantom Gourmet says:
"*You Gotta Eat Here!*", "*Fantastic BBQ*" and
"*Cape Cod's Undisputed Fried Chicken Champion*"

508-349-6025

545 Route 6 ~ South Wellfleet
marconibeachrestaurant.com

PLEASE CALL AHEAD FOR TAKE-OUT • 508-349-6025
 PLEASE DO NOT ORDER TAKE-OUT FROM INSIDE MENU JUNE 15 - SEPT 1



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!

BBQ Platters

Served with smoked BBQ beans, homemade coleslaw, cornbread muffin, and your choice of french fries, baked sweet potato, smashed potatoes with gravy, or sweet potato fries (add \$1)

- 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
- 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
- Jumbo Beef Ribs: 2 Ribs: 22 / 3 Ribs: 28
- Fork-Tender Texas Style BBQ Beef Brisket 23
- Pulled BBQ Sampler: Pulled Pork, Beef & Chicken 24

BBQ Combos

Served with sides listed above for Platters

Choose two items from the list below for 28
 1/3 Slab Pork Ribs • Pulled Pork • Pulled Beef • Pulled Chicken
 1 Jumbo Beef Rib • Grilled BBQ Chicken Breast
 Texas-Style Beef Brisket • 1/2 Smoked Chicken
 3 Pieces Fried Chicken (breast, leg & thigh)

BBQ Sandwich Plates

Piled high and topped with our own BBQ sauce served on a toasted garlic country roll with BBQ beans, coleslaw & fries

- Pulled BBQ Pork Sandwich 16
- Pulled BBQ Chicken Sandwich 16
- Pulled BBQ Beef Sandwich 16
- Sliced BBQ Beef Brisket Sandwich 17

SUBSTITUTE
 SWEET POTATO FRIES
 FOR \$1

BBQ a la Carte

- Full Slab (12-13 bones) Smoked BBQ Pork Ribs 23
 - 1/2 Slab (6-7 bones) Smoked BBQ Pork Ribs 13
 - 1/2 Smoked BBQ Chicken 14
 - Whole Smoked BBQ Chicken 22
 - 1 lb Pulled Pork 16
 - 1 lb Pulled Beef 16
 - 1 lb Pulled Chicken 14
 - 1 lb Sliced Texas-Style Brisket 19
- Half Pound Portions Also Available*

Fried Seafood & Chicken Plates

Lightly Breaded & Deep-Fried with Fries & Slaw

- Fisherman's Platter 31
 - Whole Clams, Clam Strips, Haddock, Shrimp, Calamari & Sea Scallops
 - Fried Lobster 28
 - Fried Native Whole Belly Clams 24
 - Fried Clam Strips 18
 - Fried Fish & Chips - Atlantic Haddock 20
 - Fried Provincetown Sea Scallops 25
 - Fried Gulf Shrimp 22
 - Fried Calamari 20
 - Fried Chicken Breast Strips 17
- Plain, Buffalo, Honey BBQ or Garlic Parmesan*

Sandwich Plates

On a Lightly Toasted Brioche Roll with Fries and Cole Slaw

- 1/2 lb. Angus Hamburger 12
- 1/2 lb. Angus Cheeseburger 13
- 1/2 lb. Angus Bacon Cheeseburger 14
- Our Own 1/2 lb. Veggie Burger on Grilled Garlic Roll 12
- Grilled Whole Chicken Breast with Bacon & Cheese 14
- Jumbo Fish (Haddock) 14
- Fried Whole Chicken Breast with Bacon & Cheese 14
- Plain, Buffalo, Honey BBQ or Garlic Parmesan*
- Fried Whole Belly Clam Roll 18
- Fried Clam Strip Roll 16
- Fried Sea Scallop Roll 18
- Fried Shrimp Roll 17
- Hot Lobster Roll sautéed in Butter 22
- Cold Lobster Roll with Mayo only 22

Chicken Parmigiana

Hand-breaded fried chicken breast topped with marinara sauce, mozzarella and shaved aged provolone, baked until bubbly, served over linguini with crostini 21

Veal Parmigiana

Hand pounded and breaded fried veal topped with marinara sauce, mozzarella and shaved aged provolone, baked until bubbly, over linguini with crostini 24

Award-Winning Southern Style Fried Chicken Buckets To-Go



Cooked in Trans-Fat Free Oil

PLEASE ALLOW 20 MINUTES FOR PREPARATION

Hand Battered Chicken, Deep-Fried to a Golden Brown

<u>Buckets</u>	<u>A la Carte</u>	<u>With 3 Pint Sides</u>
8 Pieces	18	31
12 Pieces	25	38
16 Pieces	32	45

Side Choices for Chicken Buckets:
 Coleslaw • BBQ Beans • French Fries
 Smashed Potatoes & Gravy
 Mac & Cheese • 4 Corn Bread Muffins

Fried Chicken Dinner

Hand Battered Chicken, Deep-Fried to a Golden Brown
Cooked in Trans-Fat Free Oil



4 Piece Dinner 21

Served with coleslaw, BBQ beans, cornbread muffin, and choice of:
 french fries, smashed potatoes with gravy,
 baked potato or sweet potato fries (\$1 extra)

Side Orders

- Honey Corn Bread Muffin: \$1
- BBQ Beans: 1/2 Pint 3.75 / Pint 6
- Coleslaw: 1/2 Pint 3.75 / Pint 6
- Potato Salad: 1/2 Pint 3.75 / Pint 6
- Macaroni & Cheese: 1/2 Pint 3.75 / Pint 6
- Smashed Potatoes with Gravy: 1/2 Pint 3.75 / Pint 6
- Sweet Potato Fries: Large 4 / Small 2.75
- French Fries: Large 3 / Small 2
- Baked Sweet Potato with Honey Cinnamon Butter 3.50
- Baked Potato 3.50
- Corn on the Cob 3
- Small Garden Salad 4
- Small Caesar Salad 4
- Extra BBQ Sauce: 4 oz. 2.50 / 8 oz. 5 / 16 oz. 8