

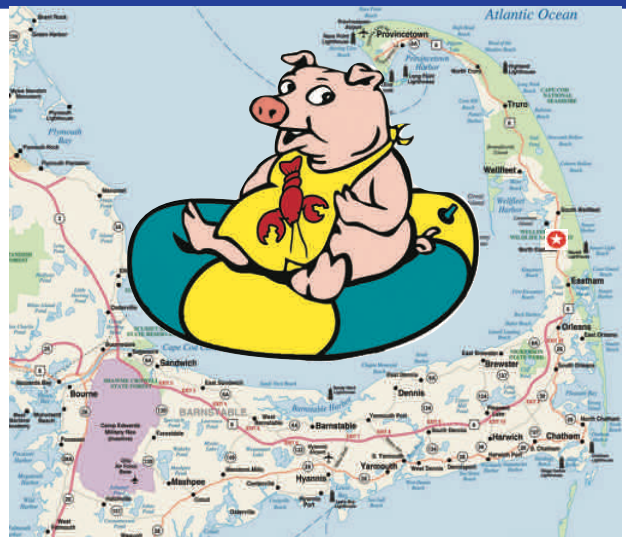
WELCOME!

RUSS & MARIE'S

MARCONI BEACH

BBQ AND SEAFOOD

RESTAURANT



Appetizers & Starters

House Made Clam Chowder: Bowl 7.99 / Cup 5.99

House Made Lobster Bisque: Bowl 8.99 / Cup 6.99

House Made Portuguese Kale Soup: Bowl 6.99 / 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

Steamed Littlenecks 13.99

12 littlenecks steamed in a wine, butter & herb broth, served with crostini

8 Jumbo Chicken Wings 10.99

Plain, Buffalo, Garlic Parmesan or Honey BBQ

Potato Skins

BBQ Chili Skins topped with our own BBQ chili, cheddar-jack cheese and scallions, served with sour cream 10.99
OR

Traditional Skins with a cheddar, jack and cream cheese blend, topped with bacon and scallions, served with sour cream 10.99

Drunken Mussels 12.99

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

Fried Calamari

with sweet Thai chili sauce or marinara sauce 12.99

🌿 7 Mozzarella Sticks with Marinara 9.99

Tuna Tataki

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 Freshly Breaded & Fried
Plain, Buffalo, Garlic Parmesan or Honey BBQ 10.99

🌿 **Basket of Hand Cut & Breaded Onion Rings**
with dipping sauce 9.99

Wellfleet Clams Casino

Native Littlenecks baked with garlic butter, onions and peppers, topped with bacon and seasoned crumbs
6 for 11.99 / 12 for 21.99

Baked Lobster, Crab and Artichoke Dip
served with pita chips 12.99

Wellfleet Oysters Rockefeller

5 freshly shucked Wellfleet oysters topped with spinach and Anisette cream sauce, topped with shredded parmesan cheese and baked until bubbly 13.99

Raw Bar

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

Only the Best

Wellfleet Oysters (when available)
1/2 Doz 13.99 / 1 Doz 24.99

Wellfleet Littlenecks (when available)
1/2 Doz 7.99 / 1 Doz 13.99

Extra Large Shrimp Cocktail
6 Shrimp 9.99 / 8 Shrimp 12.99
12 Shrimp 18.99

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.



No Personal Checks

- 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, cornbread muffin, and your choice of french fries, baked sweet potato (with honey cinnamon butter), smashed potatoes with gravy, baked potato or Spanish rice

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
- 1/2 Smoked BBQ Chicken 17.99
- BBQ Surf & Turf: Fried Jumbo Shrimp and 1/2 Slab Smoked BBQ Ribs 27.99
- Pulled BBQ Pork 18.99
- Sliced BBQ Pork 18.99
- Beef Ribs 3 Ribs: 20.99 / 4 Ribs: 24.99
- Pulled BBQ Beef 18.99
- Texas Style BBQ Beef Brisket 22.99
- 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 \$25.99
Served with all sides listed at top of page • **A meal sharing charge applies**

- 4 Pork Ribs • Pulled Pork • Pulled Beef • Pulled Chicken • Sliced Pork • 2 Beef Ribs
- Texas Style BBQ Beef Brisket • 1/2 Smoked Chicken • 2 Pieces Fried Chicken (thigh and breast)

BBQ Sandwich Plates

Served on a toasted garlic country roll with BBQ beans, coleslaw, and your choice of potato

- Pulled BBQ Pork Sandwich 15.99
- Pulled BBQ Chicken Sandwich 15.99
- Pulled BBQ Beef Sandwich 15.99
- Sliced BBQ Pork Sandwich 15.99
- Sliced BBQ Beef Brisket Sandwich 16.99

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

Smoked pulled pork, sliced 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

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 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



From the Sea & Shore

Clams Barcelona

12 littleneck clams simmered in a light creamy marinara sauce with onion, garlic, peppers and chourico served over linguini, garnished with crostini 26.99

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

Portuguese Cod

Filet of Cod baked with chourico and marinated tomatoes, topped with buerre blanc, herbed bread crumbs and scallions
Served with choice of potato and vegetable du jour 25.99

Seafood Scampi

Shrimp, Scallops, Lobster, Mussels and Littlenecks in a garlic and white wine sauce over linguini, finished with scallions, diced marinated tomatoes and parmesan cheese, served with crostini 27.99

Provincetown Sea Scallops

Baked with buerre blanc and topped with herbed crumbs served with choice of potato and vegetable 25.99

Grilled Fresh Atlantic Salmon

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

Baked Stuffed Shrimp

Five jumbo shrimp with house made seafood stuffing served with choice of potato and vegetable du jour 25.99

Mussels Marinara over Linguini

Served over linguini and garnished with parmesan cheese and crostini 18.99

Veal Parmigiana

Hand pounded and breaded fried veal topped with marinara sauce, mozzarella and shaved aged provolone, baked until bubbly, served over linguini with crostini 22.99

Grilled Yellow Fin Tuna Steak

Grilled or Blackened
Served medium rare over rice and quinoa pilaf with fire roasted vegetables and baby spinach with a crema drizzle 23.99



Starch Choices

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



Seafood Fra Diavolo

Clams, mussels and oysters, all in their shells, with shrimp, scallops, calamari and cod fish in butter, wine and marinara sauce, served over linguini, with crostini Mild, Medium or Hot - Your Choice 29.99

Tuscan Chicken

Chicken breast sautéed with peppers, onions, crushed red pepper flakes, baby spinach, garlic, black olives, white wine and marinara sauce, topped with shaved aged provolone, served over linguini with crostini 19.99

Seafood & Vegetable Lasagna

With lobster, shrimp, scallops, cod and assorted vegetables finished with house made buerre blanc 21.99

Chicken Parmesan

Hand-breaded fried chicken breast topped with marinara sauce, mozzarella and shaved aged provolone, baked until bubbly, served over linguini with crostini 19.99

Cajun Chicken & Shrimp

Chicken breast, andouille sausage and shrimp sautéed with Cajun spices, peppers, tomatoes, scallions, mushrooms, onions and sherry wine in a creamy sauce served over Spanish rice, garnished with crostini 24.99

Steaks

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

Surf & Turf 29.99

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 23.99

Beautifully marbled slab of steak cut from the boneless strip loin

Steak du Jour - Ask Your Server 18.99

16 oz. Rib Eye 24.99

Well marbled for peak flavor, deliciously juicy

Roast Prime Rib of Beef au Jus

Certified Angus Beef - Served every day after 4pm
20 oz: 28.99 / 16 oz: 24.99 / 12 oz: 20.99 / 8 oz: 17.99

Flame Broiled Petite Filet Mignon 19.99

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

Specialty Mac & Cheese

Lobster Mac & Cheese

5 oz of lobster meat sautéed with our 5-cheese blend and shell pasta, topped with seasoned bread crumbs and baked until bubbly. Served with crostini 24.99

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

Sandwich Plates

Served with French Fries
Served on Brioche Roll Lightly Toasted with Garlic Butter

Certified Black Angus Beef:

1/2 lb Angus Hamburger 11.99

1/2 lb Angus Cheeseburger 12.99

1/2 lb Angus Bacon Cheeseburger 13.99

1/2 lb Angus Bacon & Bleu Burger 13.99

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

Grilled Chicken Breast Sandwich 13.99

with cheddar, bacon, lettuce, tomato and red onion

Hand Breaded Fried Chicken Breast Sandwich 13.99

with cheddar, bacon, lettuce, tomato and red onion

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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

Add sliced half avocado to any sandwich for 1.99

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Served with French Fries

Served on a New England Style Brioche Hot Dog Roll

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 Scallop 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

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Dasani Bottled Water 1.99 • 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 25.99

Fried Fish & Chips

Atlantic Cod 19.99

Fried New England Whole

Belly Clams 22.99

Fried Clam Strips 17.99

Fried Provincetown

Sea Scallops 24.99

Fried Gulf Shrimp 19.99

Fried Calamari 18.99

Chicken Breast Strips 16.99

Freshly Breaded and Fried

Plain, Buffalo, Garlic

Parmesan or Honey BBQ

Salads

🌿 Extra Large 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

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

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

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 18.99

🌿 Athena Salad

Quinoa, fresh vegetable blend, slivered almonds, black olives, avocado, cucumber, pepperoncini, tomato, red onion and garbanzo beans topped with green goddess dressing, served with focaccia bread 15.99

🌿 Extra Large Caesar Salad

Fresh chopped romaine with seasoned croutons, tossed with shredded parmesan and Caesar dressing 11.99 *ask for anchovies*

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 9.99

6 Extra Large Chilled Shrimp 8.99

Pulled Pork, Pulled Chicken or Pulled Beef 5.99

Shaved Aged Provolone Cheese 99¢

Sliced Half Avocado 1.99

Side Salad: Garden or Caesar 3.99

Choice of Dressings:

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

🌿 Vegetarian

🌿 Vegan