

ORLEANS WATERFRONT INN

Appetizers

FRIED CALAMARI	16
<i>Lightly breaded calamari and pepperoncini delicately fried served with lemon aioli</i>	
BUFFALO FRIED OYSTERS	16
<i>Lightly floured and delicately fried oysters drizzled with a buffalo aioli sauce Topped with crumbled bleu cheese and scallions</i>	
SEA SCALLOPS WRAPPED IN BACON	16
<i>Served with a chili-lime dipping sauce</i>	
CRAB CAKES	17
<i>2 premium hand formed lump crab cakes broiled to perfection served with a Thai-chili aioli</i>	
BUFFALO STYLE CHICKEN TENDERS	14
<i>Boneless chicken tenders tossed in our spicy buffalo sauce and served with a side of bleu cheese dressing</i>	
CRISPY PINEAPPLE SHRIMP	15
<i>Delicately fried shrimp tossed with diced pineapples in a Thai-Chili sauce topped with scallions and sesame seeds</i>	
SHRIMP COCKTAIL	14
<i>chilled shrimp served with cocktail sauce</i>	
CHICKEN AND PORTOBELLO QUESADILLA	16
<i>Grilled chicken, portobello mushrooms, sautéed onions, Monterrey Jack and cheddar cheese</i>	
VEGETARIAN QUESADILLA	13
<i>Black bean and corn salsa, roasted peppers, Monterrey Jack and cheddar cheese</i>	

Soups & Salads

NEW ENGLAND CLAM CHOWDER	cup 7 bowl 10
LOBSTER BISQUE	cup 7 bowl 10
FRENCH ONION SOUP	10
<i>Topped with crostini and Swiss cheese</i>	
CLASSIC CAESAR SALAD	small 8 large 12
<i>Crisp Romaine lettuce, Parmesan cheese, croutons tossed in our creamy Caesar dressing</i>	
BERRY SALAD	small 11 large 14
<i>Fresh berries, chevre cheese and toasted pecans over baby field greens with a raspberry vinaigrette</i>	
LOBSTER SALAD	34
<i>Fresh lobster meat lightly dressed with lemon, mayonnaise and chives served over baby field greens with cherry tomatoes, onions and a side of ranch dressing</i>	
HOUSE SALAD	small 8 large 12
<i>Baby field greens, cherry tomatoes, red onions, shredded carrots, cucumbers, Parmesan cheese and croutons with a Balsamic vinaigrette</i>	

ADD TO ANY SALAD

Grilled Chicken \$8, Salmon \$14, Shrimp \$10

SALAD DRESSINGS

Sherry Mustard Vinaigrette, Raspberry Vinaigrette, Balsamic Vinaigrette,
Ranch, Bleu Cheese, Caesar and honey mustard

Entrées

SEA SCALLOPS AND DRIED PEACHES CASSEROLE	30
<i>Baked en casserole with honeyed bread crumbs, served with coconut basmati rice and seasonal vegetables</i>	
BROILED SALMON	29
<i>Lightly seasoned broiled salmon drizzled with lemon aioli, served with coconut basmati rice and seasonal vegetables</i>	
PANKO CRUSTED BAKED COD	24
<i>Cod baked en casserole topped with Panko and Parmesan seasoned bread crumbs, served with coconut basmati rice and seasonal vegetables</i>	
ROASTED VEGETABLES IN A THAI COCONUT SAUCE	20
<i>Roasted vegetables in a Thai-Chili coconut sauce, served over basmati rice and garnished with scallions</i>	
• with Sautéed Shrimp \$29 with grilled chicken \$26	
FISH & CHIPS	24
<i>Lightly breaded and delicately fried local fish, served with French fries and coleslaw</i>	
FRIED CLAM PLATTER	32
<i>Lightly breaded and delicately fried whole belly clams, served with French fries and coleslaw</i>	
FRIED SEA SCALLOP PLATTER	32
<i>Lightly breaded and delicately fried scallops, served with French fries and coleslaw</i>	
BARBEQUE PORK RIBS	26
<i>Served with French fries and coleslaw</i>	
BRAISED BEEF SHORT RIBS	34
<i>Boneless beef short ribs with a maple chipotle glaze and topped with crispy shallots, served with mashed potatoes and seasonal vegetables</i>	
PESTO PASTA	18
<i>Linguini pasta tossed in a pesto-cream sauce, garnished with parmesan cheese</i>	
• with Sautéed Shrimp \$27 with Grilled Chicken \$24	

Sandwiches

Served with choice of French fries, coleslaw or Cape Cod potato chips

FISH SANDWICH	16	LOBSTER ROLL	34
<i>Lightly breaded and delicately fried local fish, served on a toasted brioche roll with lettuce and tomato</i>		<i>Fresh made New England lobster salad lightly dressed with mayonnaise, fresh lemon & chives served on a toasted New England roll</i>	
CLAM ROLL	22	SEA SCALLOP ROLL	22
<i>Whole belly clams delicately fried served on a toasted New England roll</i>		<i>Local sea scallops lightly breaded and delicately fried, served on a toasted New England roll</i>	
CAPRESE WRAP	15	*ORLEANS INN ANGUS BURGER	16
<i>Fresh mozzarella, baby field greens, tomatoes, pesto, roasted peppers, and a balsamic glaze in a spinach wrap</i>		<i>8oz. Angus burger on a toasted brioche roll with lettuce, tomato and sliced red onions</i>	
MARINATED GRILLED CHICKEN SANDWICH	16	ADDITIONAL TOPPINGS FOR SANDWICHES:	
<i>House marinated grilled chicken breast topped with cheddar cheese and bacon, served on a toasted brioche roll with lettuce, tomato and sliced red onions</i>		<i>American, Swiss or Cheddar Cheese (\$1), Bacon (\$3)</i>	

**Cooked to order. Consuming of raw or undercooked meats and fish may increase your risk of food borne illnesses, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.*