

ORLEANS WATERFRONT INN

Appetizers

FRIED CALAMARI	16
<i>Lightly breaded calamari and pepperoncini delicately fried served with marinara sauce</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>	
CHICKEN TENDERS	14
<i>Boneless chicken tenders served with your choice of honey mustard, barbeque or buffalo sauce</i>	
SHRIMP COCKTAIL	14
<i>chilled shrimp served with cocktail sauce</i>	
SCALLOP AND BACON FLATBREAD	18
<i>Seasoned garlic olive oil, scallops, chopped bacon and cheese</i>	
BRUSCHETTA FLATBREAD	15
<i>Pesto, tomatoes, garlic, basil, cheese and a drizzle of balsamic glaze</i>	
PORK QUESADILLA	16
<i>BBQ pulled pork, black bean and corn salsa, 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>	
*TUNA SASHIMI	17
<i>Rare sushi grade tuna sliced thin with a side of pickled ginger, cusabi sauce, and a baby field greens salad with an Asian ginger vinaigrette topped with crispy wontons</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	32
<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	26
<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	22
<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	26
<i>Lightly breaded and delicately fried local fish, served with French fries and coleslaw</i>	
FRIED SEA SCALLOP PLATTER	34
<i>Lightly breaded and delicately fried scallops, served with French fries and coleslaw</i>	
CHICKEN PARMESAN	26
<i>Italian breaded chicken breast topped with marinara sauce and mozzarella cheese served over linguini</i>	
BARBEQUE PORK RIBS	26
<i>Served with French fries and coleslaw</i>	
*NEW YORK SIRLOIN	40
<i>12oz Seasoned New York strip steak served with mashed potatoes and seasonal vegetables</i>	
PESTO PASTA	20
<i>Linguini pasta tossed in a pesto-cream sauce, garnished with parmesan cheese</i>	
• with Sautéed Shrimp \$29 with Grilled Chicken \$26	

Sandwiches

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

FISH SANDWICH	17	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>	
CAPRESE WRAP	16	SEA SCALLOP ROLL	24
<i>Fresh mozzarella, baby field greens, tomatoes, pesto, roasted peppers, and a balsamic glaze in a spinach wrap</i>		<i>Local sea scallops lightly breaded and delicately fried, served on a toasted New England roll</i>	
MARINATED GRILLED CHICKEN SANDWICH	17	*ORLEANS INN ANGUS BURGER	16
<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>8oz. Angus burger on a toasted brioche roll with lettuce, tomato and sliced red onions</i>	
BLACKENED SALMON BURGER	18	ADDITIONAL TOPPINGS FOR SANDWICHES:	
<i>Cajun seasoned salmon burger on a toasted brioche roll served with lemon aioli, lettuce and tomato</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 any food allergies.*