

# ORLEANS WATERFRONT INN

## Appetizers

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<b>FRIED CALAMARI</b>	15
<i>Lightly breaded calamari and pepperoncini delicately fried served with a lemon aioli</i>	
<b>SEA SCALLOPS WRAPPED IN BACON</b>	16
<i>Served with a chili-lime dipping sauce</i>	
<b>CRAB CAKES</b>	15
<i>2 premium hand formed crab cakes broiled to perfection served with a Thai-chili aioli</i>	
<b>BUFFALO STYLE CHICKEN TENDERS</b>	14
<i>Boneless chicken tenders tossed in our spicy buffalo sauce and served with a side of bleu cheese dressing</i>	
<b>SHRIMP COCKTAIL</b>	13
<i>chilled shrimp served with cocktail sauce</i>	
<b>LOBSTER AND SHRIMP QUESADILLA</b>	19
<i>Lobster, shrimp, basil, shallots and cheese, served with a side of sour cream and salsa</i>	
<b>CHICKEN AND PORTOBELLO QUESADILLA</b>	15
<i>Grilled chicken, portobello mushrooms, sautéed onions, Monterrey Jack and cheddar cheese</i>	
<b>VEGETARIAN QUESADILLA</b>	12
<i>Black bean and corn salsa, roasted red peppers, Monterrey Jack and cheddar cheese</i>	

## Soups & Salads

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<b>NEW ENGLAND CLAM CHOWDER</b>	cup 6 bowl 9
<b>LOBSTER BISQUE</b>	cup 6 bowl 9
<b>FRENCH ONION SOUP</b>	9
<i>Topped with crostini and Swiss cheese</i>	
<b>CLASSIC CAESAR SALAD</b>	small 7 large 10
<i>Crisp Romaine lettuce, Parmesan cheese, croutons tossed in our creamy Caesar dressing</i>	
<b>BERRY SALAD</b>	small 9 large 12
<i>Fresh berries, chevre cheese and toasted pecans over baby field greens with a raspberry vinaigrette</i>	
<b>LOBSTER SALAD</b>	28
<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>	
<b>HOUSE SALAD</b>	small 7 large 10
<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 \$7, Salmon \$12, Shrimp \$9

*\*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.*

# Entrées

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<b>SEA SCALLOPS AND DRIED PEACHES CASSEROLE</b>	28
<i>Baked en casserole with honeyed bread crumbs, served with coconut basmati rice and seasonal vegetables</i>	
<b>BROILED SALMON</b>	25
<i>Lightly seasoned broiled salmon drizzled with a lemon aioli, served with coconut basmati rice and seasonal vegetables</i>	
<b>BAKED COD WITH HONEY BREAD CRUMBS</b>	22
<i>Cod baked en casserole topped with honey bread crumbs, served with coconut basmati rice and seasonal vegetables</i>	
<b>ROASTED VEGETABLES IN A THAI COCONUT SAUCE</b>	18
<i>Roasted vegetables in a Thai-Chili coconut sauce, served over basmati rice and garnished with scallions</i>	
• with Sautéed Shrimp \$26 with grilled chicken \$22	
<b>FISH &amp; CHIPS</b>	22
<i>Lightly breaded and delicately fried local fish, served with French fries and coleslaw</i>	
<b>FRIED CLAM PLATTER</b>	28
<i>Lightly breaded and delicately fried whole belly clams, served with French fries and coleslaw</i>	
<b>FRIED SEA SCALLOP PLATTER</b>	29
<i>Lightly breaded and delicately fried scallops, served with French fries and coleslaw</i>	
<b>BARBEQUE PORK RIBS</b>	22
<i>Served with French fries and coleslaw</i>	
<b>BRAISED BEEF SHORT RIBS</b>	30
<i>Boneless beef short ribs with a maple chipotle glaze and topped with crispy shallots, served with mashed potatoes and seasonal vegetables</i>	
<b>PESTO PASTA</b>	16
<i>Linguini pasta tossed in a pesto-cream sauce, garnished with parmesan cheese</i>	
• with Sautéed Shrimp \$24 with Grilled Chicken \$21	

# Sandwiches

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

<b>FISH SANDWICH</b>	15	<b>LOBSTER ROLL</b>	28
<i>Lightly breaded and delicately fried local fish, served on a brioche roll with lettuce and tomato</i>		<i>Fresh made New England lobster salad lightly dressed with mayonnaise, fresh lemon &amp; chives served on a toasted New England roll</i>	
<b>CLAM ROLL</b>	19	<b>SEA SCALLOP ROLL</b>	20
<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>	
<b>CAPRESE WRAP</b>	14	<b>*ORLEANS INN ANGUS BURGER</b>	15
<i>Fresh mozzarella, baby field greens, tomatoes, pesto, roasted red peppers, and a balsamic glaze in a spinach wrap</i>		<i>8oz. Angus burger on a brioche roll with lettuce, tomato and sliced red onions</i>	
<b>MARINATED GRILLED CHICKEN SANDWICH</b>	14	<b>ADDITIONAL TOPPINGS FOR SANDWICHES:</b>	
<i>House marinated grilled chicken breast topped with cheddar cheese and bacon, served on a brioche roll with lettuce, tomato and sliced red onions</i>		<i>American, Swiss or Cheddar Cheese (\$1), Bacon (\$2)</i>	