

# Masse's

## AMERICAN BISTRO

BREWS \* OYSTERS \* SPIRITS



### Raw Bar

**Jumbo Shrimp Cocktail** 2.50 Ea. (5) 12  
Fresh cooked cocktail shrimp served with cocktail sauce & lemon.

**Oysters** 2.75 Ea. (6) 15.50 (12) 29  
Fresh shucked premium oysters served with cocktail sauce, horseradish & lemon.

**Little Neck Clams** 2.50 Ea. (6) 14 (12) 25  
Fresh shucked clams served with cocktail sauce, horseradish, & lemon.

#### Small Sampler 19

Two Oysters, Two Clams, Two Shrimp Cocktail served with cocktail sauce, horseradish & lemon.

#### Large Sampler 29

Four Oysters, Four Clams, Four Shrimp Cocktail. Served with cocktail sauce, horseradish & lemon.

### Soups

-Add bread bowl 3

#### Clam Chowder

Rich & creamy.

\*Cup 6.50 \*Bowl 7.99

#### Lobster Bisque

A house favorite.

\*Cup 7.50 \*Bowl 8.99

### Starters

#### Chicken Tenders 12

Buttermilk dipped and deep fried. Sauce choice: Hot Honey, Sweet Chili, BBQ

#### Mushroom Caps 9

House stuffing, mozzarella cheese.

#### Bang Bang Shrimp 13

Five jumbo shrimp deep fried and tossed with a sesame ginger bang bang sauce.

#### Spicy Calamari 14

Lightly breaded and fried calamari & cherry peppers. Sweet chili drizzle.

#### Bistro Nachos 12

House made tortilla chips, jalapeno cheese sauce, lettuce, pico, black bean & corn salsa.

Add pulled pork: 5, fresh guacamole 2.

#### Savory Salmon 12

Cajun fried salmon bites, hot honey & sesame seeds, pickled onions.

#### Crusted Loaf Bread 7 full loaf 4 half loaf

Fresh baked loaf served with butter.

ADD: Garlic, parmesan cheese & olive oil dipping sauce. 2

#### Seared Ahi Tuna 15

Sesame encrusted Ahi seared (rare) on a bed of greens with wasabi paste & hot soy.

#### Mussels Fra Diavlo 14

Fresh mussels, olive oil, shallots, garlic, crushed red pepper & white wine. Tossed with red OR white sauce. garlic bread.

#### Crab Cakes 14

Lump crab, mixed greens, sriracha Aioli.

### Salads

#### Add to any Salad:

Grilled Salmon 7, Grilled Chicken 6, Grilled Shrimp 7, Broiled Cod 8, Steak Tips 10, Seared Ahi Tuna 9

#### Fiesta Salad 13

Romaine, roasted corn salsa, black beans, red peppers, cilantro creme, sriracha Aioli. Nacho chips.

#### Masse's Cobb 13

Egg, avocado, bacon bits, romaine, tomatoes, onions, blue cheese crumbles, garlic bread, red wine vinaigrette.

#### Mixed Greens 9

Mixed field of greens, red onion, cucumber, carrots, cherry tomatoes, balsamic vinaigrette.

#### Caesar 11

Romaine, house croutons, parmesan cheese, Caesar dressing or balsamic vinaigrette.

#### Strawberry Salad 12

Mixed greens, fresh strawberries, sliced almonds, red onion, feta cheese, berry vinaigrette.

### Artisan Pizza

-Gluten free crust available upon request

#### Garlic Shrimp Sm 16 Lg 21

Shrimp, cherry tomatoes, fresh parsley, Garlic cream sauce, crushed red pepper, scallions, mozzarella cheese blend.

#### Masse's Combo Sm 16 Lg 21

Pepperoni, bacon, chorizo, shrimp, peppers & onions, mozzarella cheese blend, red or garlic cream sauce.

#### Margherita Sm 15 Lg 19

Sliced tomatoes, fresh mozzarella, fresh basil, basil pesto, balsamic glaze.

#### Pepperoni Sm 14 Lg 19

Pepperoni, mozzarella cheese blend, red sauce.

#### Buffalo Chicken Sm 17 Lg 22

Shredded jack cheese, scallions, homemade buffalo sauce, bacon bits, fried or grilled chicken. Ranch drizzle.

#### Land Lovers Sm 17 Lg 22

Pepperoni, bacon, chorizo, chicken, mozzarella cheese blend, red or garlic cream sauce.

### Side Dishes

-Mac & Cheese 7

-Asparagus 7

-Nachos Chips 6

-French Fries 6

-Parmesan Fries 6.50

-Garlic Broccoli 6

-Mashed Potatoes 6

-Parmesan Risotto 6

-Sweet Potato Fries 6

-Sautéed Spinach 5

-Caesar Salad 6

-Roasted Potatoes 6

-Mixed Greens Salad 6

\*Before placing your order, please inform your server if a person in your group has a food allergy. All special requests are subject to longer cook times. Consumer Advisory: Consumption of under cooked meat, poultry, eggs or seafood may increase the risk of food-borne illness. Prices subject to change without notice.

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## Sandwiches

-Served with Fries/-Sub Sweet Potato Fries 2

### Salmon *BETA* 15

Blackened salmon, bacon, lettuce, tomato, avocado, sriracha aioli, toasted sour dough bread.

### All American Burger 15

8 oz. angus beef, American cheese, red onion, lettuce, tomato, 1,000 dressing, brioche bun.

-ADD Bacon 2 -ADD Avocado 2

### Baja Tacos 14.50

Two blackened or fried cod, Two blackened salmon, OR two Fried Shrimp Tacos. Cilantro slaw, pickled onions, pico de gallo, cilantro cream. For two steak tacos: ADD 4

Lettuce wrap: ADD 2. ADD Guacamole 2.

### Pulled Pork Sandwich 14

BBO pulled pork, apple slaw, brioche bun.

### Cod Sandwich 14

Panko fried cod, spicy slaw, pickle chips, sriracha aioli.

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## Pastas

-Gluten free pasta available upon request -includes garlic bread

### Angry Pasta 22

Chicken, shrimp, chorizo, spinach, tomatoes, Cajun Alfredo sauce, linguini.

### Shrimp Scampi Sm Plate 18 Entree 22

Jumbo shrimp, garlic, butter, shallots, tomatoes, chilies, linguini.

### Skillet Mac & Cheese 15

Monterey & cheddar blend, Parmesan, orecchiette.

-ADD 1 lb. Lobster MKT., Grilled Chicken 6, Grilled Shrimp 7, Pulled Pork 7, Steak Tips 16.

### Spanish Clams 22

Little neck clams, chorizo, tomatoes, spicy red sauce, linguini.

### Tuscan Salmon 24

Blackened Salmon served over linguini. Tossed in a creamy tuscan garlic sauce with shrimp, spinach and tomatoes.

### Shellfish Pasta 24

Clams, mussels, shrimp & cod, creamy scampi sauce, cherry tomatoes, linguini.

### Seafood Risotto 24

Sea scallops, jumbo shrimp, spinach, red pepper, roasted corn, red onion, & asparagus risotto.

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## The Classics

-Gluten free batter available upon request

-Served with fries & Cole slaw/ -Sub sweet potato fries 2

### Fish & Chips Sm Plate 12.50 Entree 18.50

Masse's original recipe since '38.

### Fried Haddock 19.50

Traditional batter or Panko fried.

### Panko Fried Shrimp Sm Plate 13.50 Entree 18.50

Battered and panko fried.

## Entrees

### Stuffed Salmon Sm Plate 19 Entree 24

Salmon fillet, lemon risotto, asparagus spears, garlic parmesan cream sauce.

### Pan Seared Scallops MKT

Seared sea scallops, roasted corn, red onion, red pepper, & asparagus risotto. Balsamic drizzle.

### Blackened Captain's Cut Cod 24

Served over roasted corn & tomato salsa rice. Topped with Pico & cilantro cream sauce.

### Jumbo Stuffed Shrimp Sm Plate 18 Entree 24

House stuffing. Mashed potatoes, broccoli.

### N.E. Baked Cod Sm Plate 18 Entree 23

Fresh cod baked and topped with herb crumbs. Roasted potatoes, broccoli.

### Baked Combos

Baked Cod and Sea Scallops 25

Baked Cod, Sea Scallops & Stuffed Shrimp MKT.

### Peach Bourbon Salmon Sm Plate 19 Entree 24

Seared salmon topped with a bourbon peach glaze. Roasted corn, red onion, red pepper, & asparagus risotto.

### Grilled Sirloin Tips 26

Ginger glazed, mashed potatoes, asparagus.

### Chicken & Broccoli Alfredo 22

Cajun chicken breast served over fresh made Alfredo tossed with broccoli & linguini.

### Surf & Turf 35

Grilled Sirloin tips with two stuffed shrimp. Served with mashed potatoes & sauteed spinach.

### Southwest Chicken or Salmon Bowl 22

Blackened chicken or salmon, black beans, white rice, tomatoes, lettuce, Pico, corn salsa, Sriracha Aioli.

### Chicken Marsala 20

Grilled chicken breast tossed in a basil Marsala Alfredo sauce over pappardelle.

### Lettuce Wrap's

Bib lettuce, sauteed protein of your choice, onions, carrots, white rice, sweet chili.

\*With Chicken 17, \*With Salmon 18, \*With Shrimp 18

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### Fried Sea Scallops Sm Plate 18.50 Entree 22.50

Fresh native sea scallops.

### Fried Clam Strips Sm Plate 13.50 Entree 18.50

Fresh native clam strips.

### Fried Fisherman's -MKT

Fried cod, clam strips, sea scallops, panko shrimp. Sub Whole belly clams 9

### Whole Belly Clams -MKT

Fresh native clams

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# Masse's American Bistro



## Signature Cocktails

### ESPRESSO MARTINI 12

Tito's vodka, Kahlua, Starbucks espresso. Espresso dust.

### HAWAIIAN MARTINI 11

Vanilla vodka, triple sec, coconut rum, pineapple juice, splash grenadine. Pineapple garnish.

### KENTUCKY MAID 12

Bourbon, simple syrup, mint, cucumber, lime. Cucumber mint garnish.

### RASPBERRY LEMON DROP 11

Raspberry vodka, limoncello, fresh lemon, simple syrup, sugar rim.

### TRIPLE BERRY MARTINI 10

V1 Triple berry, blue curacao, triple sec, lime juice, cranberry juice.

### PINEAPPLE MIMOSA 9

Prosecco, Vanilla vodka, pineapple puree, sugar rim.

### BASIL BERRY SMASH 12

Gin, raspberry liqueur, lemon, basil, simple syrup. Splash of soda water.

### RUM SWIZZLE 11

Dark rum, light rum, orgeat, pineapple juice, lemon, orange slice.

### SUMMER MULE 11

Tequila OR Vodka, ginger beer, simple syrup, lime juice, muddled strawberries & mint

### COCONUT WHITE RUSSIAN 11

Vodka, Kahlua, cream, coconut cream, toasted coconut rim.

### SPICY PINEAPPLE MARGARITA 12

House made Jalapeno infused tequila, Cointreau, lime juice, grilled pineapple puree, splash club soda.

### LONG ISLAND ICE COFFEE 13

Vodka, rum, tequila, Kahlua, Irish cream, cold brew coffee.

## SIPS FOR SHARING...

### MASSE'S MASSIVE MAITAI 23

Light rum, dark rum, pineapple, orange & lime juice, bitters, Orgeat, Umbrella straws. (FOR TWO)

### SUNSET BUCKET 22

Spiced rum, banana rum, pineapple juice, triple sec, lime juice, grenadine. (FOT TWO)

### SUPER FRESH MARGARITA TOWER (FOR 3+) 49

Tequila, triple sec, lime juice, fresh lime.

## Bottled Beer Selections

BUDWEISER 4.50

STELLA 4.75

BUD LIGHT 4.50

GUINNESS (16 OZ) 6

COORS LIGHT 4.50

CORONA 4.75

SAMUEL ADAMS 4.50

HEINEKEN 4.75

MILLER LITE 4.50

BLUE MOON 5

MICHELOB ULTRA 4.50

SPATEN 4.75

ODOUL'S (non-alcoholic) 4.50

## Beers On Tap

**ALWAYS ON TAP: \*BUD LIGHT \*BBC STEEL RAIL**

*\*Ask your server about our 6 other seasonal selections!*

## Craft Can Beer/Seltzer Selections

MAINE LUNCH 16 OZ. 10

GREATER GOOD- Pulp Daddy 16 oz. 10

THOMAS HOOKER-#No Filter 16 oz. 9

TWO ROADS-Two Juicy IPA 16 oz. 10

WHITE CLAW- Raspberry 5

BUD LIGHT- Black Cherry 5

HIGH NOON- Watermelon or Pineapple 6





# Wine Selections

## Whites

**COASTAL VINES** 7.50 Glass 26 Bottle  
Chardonnay, Sonoma CA

**CARMEL ROAD** 12 Glass 36 Bottle  
Chardonnay, Monterey CA

**SANTA RITA 120** 7.50 Glass 26 Bottle  
Pinot Grigio, Central Valley, Chile

**ACROBAT** 10 Glass 36 Bottle  
Pinot Grigio, Oregon

**THE SEEKER** 8 Glass 30 Bottle  
Sauvignon Blanc, Marlborough, New Zealand

**THE OYSTER** 12 Glass 42 Bottle  
Sauvignon Blanc, Sonoma, CA

**KUNG FU GIRL** 8 Glass 28 Bottle  
Reisling, Ancient Lakes, WA

**COASTAL VINES** 7.50 Glass 26 Bottle  
White Zinfandel, Sonoma, CA

**NATURA ROSE** 9.50 Glass 30 Bottle  
Central Valley, CA

**LAMBERTI** 10  
Prosecco Splits, Italy

## Reds

**SANTA RITA 120** 7 Glass 21 Bottle  
Merlot, Central Valley, Chile

**J. LOHR** 10 Glass 36 Bottle  
Cabernet Sauvignon, Central Coast, CA

**COASTAL VINES** 7.50 Glass 26 Bottle  
Cabernet Sauvignon, Sonoma CA

**LA CREMA** 12 Glass 42 Bottle  
Pinot Noir, Monterey, CA

**MEIOMI** 12 Glass 42 Bottle  
Pinot Noir, Sonoma CA

**JOSH CELLARS** 30 Bottle  
Merlot, Lake Country, CA

**ANTIGAL** 12 Glass 42 Bottle  
Malbec, Mendoza, AR

**PAXIS** 8 Glass 28 Bottle  
Red Blend, Lobia, Portugal

**ST. FRANCIS** 15 Glass 45 Bottle  
Red Zinfandel, Sonoma, CA

**VEUVE DUVERNAY BRUT** 10  
Champagne Splits, France

