

MASSE'S

BREWS  OYSTERS  SPIRITS

AMERICAN BISTRO 

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.

STUFFED CLAMS 10
Two jumbo clams stuffed, served with drawn butter.

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 16
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.

STEAMERS MKT.
1 lb. fresh clams served with butter & broth.

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, red peppers, red onion, diced tomatoes, avocado, 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.

BERRY SALAD 12
Spinach & mixed greens, fresh strawberries & blueberries, sliced almonds, red onion, feta cheese, berry vinaigrette.

ARTISAN PIZZA

-Gluten free crust available upon request

GARLIC SHRIMP SM 17 LG 22
Shrimp, tomatoes, fresh parsley, garlic cream sauce, crushed red pepper, mozzarella cheese blend.

MASSE'S COMBO SM 17 LG 22
Pepperoni, bacon, chorizo, shrimp, peppers & onions, mozzarella cheese blend, red or garlic cream sauce.

ASPARAGUS & BACON SM 17 LG 22
Fresh seasoned asparagus, chopped bacon, garlic cream sauce.

MARGHERITA SM 15 LG 19
Sliced tomatoes, fresh mozzarella, fresh basil, basil pesto, balsamic glaze.

PEPPERONI SM 14 LG 18
Pepperoni, mozzarella cheese blend, red sauce.

LAND LOVERS SM 17 LG 22
Pepperoni, bacon, chorizo, chicken, mozzarella cheese blend, red or garlic cream sauce.

SIDES

-Mac & Cheese 7	-Parmesan Risotto 6
-Asparagus 7	-Sweet Potato Fries 6
-French Fries 6	-Sautee Spinach 6
-Parmesan Fries 6.50	-Caesar Salad 6
-Garlic Broccoli 6	-Roasted Potatoes 6
-Mashed 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.

ENTREES

BLACKENED SALMON Sm Plate 19 Entree 24
Served over bacon fried rice, steamed broccoli, & Chef's sweet & sour sauce

PAN SEARED SCALLOPS MKT
Asparagus & bacon risotto. Balsamic drizzle.

JUMBO STUFFED SHRIMP Sm Plate 18 Entree 26
House stuffing. Mashed potatoes, broccoli.

BAKED COMBOS
Baked Cod and Sea Scallops 27
Baked Cod, Sea Scallops & Stuffed Shrimp 33

PEACH BOURBON SALMON Sm Plate 19 Entree 24
Seared salmon topped with a bourbon peach glaze. Asparagus & bacon risotto.

N.E. BAKED COD Sm Plate 18 Entree 23
Fresh cod baked and topped with herb crumbs. Roasted potatoes, broccoli.

GRILLED SIRLOIN TIPS 26
Ginger glazed, mashed potatoes, broccoli.

SOUTHWEST BOWL 22
Blackened chicken, salmon OR jumbo shrimp, white rice, black beans, tomato, lettuce, roasted corn salsa, avocado, sriracha Aioli.

SURF & TURF 35
Grilled Sirloin tips with two stuffed shrimp. Served with mashed potatoes & sauteed spinach.

CHICKEN PESTO ALFREDO 21
Grilled chicken breast tossed in a house made basil pesto alfredo sauce, rotini pasta.

SANDWICHES

-Served with Fries/-Sub Sweet Potato Fries 2

SALMON BLTA 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.

LETTUCE WRAP: ADD 2. ADD GUACAMOLE 2.

BLACK AND BLEU 16.50
8 oz. Angus beef, sauteed onions & mushrooms, lettuce, tomato, topped with blue cheese crumbles, Toasted brioche bun.

COD SANDWICH 14.50
Panko fried cod, spicy slaw, pickle chips, sriracha aioli.

PANKO CRUSTED SPICY CHICKEN 14.50
Spice rubbed chicken breast, jack blend cheese, lettuce, tomato, pickles, spicy mayo, toasted brioche bun.

NEW ENGLAND CLAM ROLL 14.50
Native clam strips fried to perfection, lettuce, tartar sauce.

PASTAS

-Gluten free pasta available upon request
-includes garlic bread

ANGRY PASTA 23
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, Rotini, panko crumb.
-ADD 1 LB. LOBSTER MKT., GRILLED CHICKEN 6, GRILLED SHRIMP 7, STEAK TIPS 16.

TUSCAN SALMON 24

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

SHELLFISH PASTA 24
Clams, mussels, cod & shrimp, creamy scampi sauce, tomatoes, linguini.

SEAFOOD RISOTTO 25
Sea scallops, jumbo shrimp, spinach, asparagus, carrot, & red onion risotto

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 1938.

FRIED HADDOCK 19.50
Traditional batter or panko fried

PANKO FRIED SHRIMP SM PLATE 13.50 ENTREE 18.50
Jumbo shrimp battered and panko fried.

FRIED SEA SCALLOPS SMPLATE 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



Signature Cocktails

ESPRESSO MARTINI 13

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

HAWAIIAN MARTINI 12

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 12

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

TRIPLE BERRY COSMO 11

VI Triple berry, triple sec, lime juice, cranberry juice.

STRAWBERRY BELLINI 11

Prosecco, strawberry puree, sugar rim.

BASIL BERRY SMASH 12

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

RUM SWIZZLE 11

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

SUMMER MULE 12

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, triple sec, lime juice, grilled pineapple puree, splash soda.

PAINKILLER 12

Dark rum, pineapple juice, OJ, cream of coconut, Whipped cream, nutmeg, pineapple garnish.

SIPS FOR SHARING...

MASSE'S MASSIVE MAI TAI 23

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

SUNSET BUCKET 23

Spiced rum, peach tree schnapps, pineapple juice, triple sec, lime juice, grenadine. (FOR TWO)

SUPER FRESH MARGARITA TOWER 52

Tequila, triple sec, lime juice, fresh lime. (FOR 3+)

Bottled Beer Selections

BUDWEISER 4.50	STELLA 5
BUD LIGHT 4.50	GUINNESS (16 OZ) 8
COORS LIGHT 4.50	CORONA 5
SAMUEL ADAMS 4.50	HEINEKEN 5
MILLER LITE 4.50	BLUE MOON 5
MICHELOB ULTRA 5	SPATEN 5
ODOUL'S (NON-ALCOHOLIC) 4.50	

Beers On Tap

ALWAYS ON TAP: *BBC STEEL RAIL

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

Craft Can Beer/Seltzer Selections

MAINE LUNCH 16 OZ. 10
GREATER GOOD- PULP DADDY 16 OZ. 10
BACK EAST ICE CREAM MAN 16 OZ. 10
TWO ROADS-TWO JUICY IPA 16 OZ. 10
TWO ROADS (NON-ALCOHOLIC) 6
HIGH NOON- WATERMELON OR PINEAPPLE 6
NUTRL- ORANGE OR BLACK CHERRY 6





Wine Selections

Whites

COASTAL VINES 7.50 Glass 26 Bottle
Chardonnay, Sonoma CA

CARMEL ROAD 12 Glass 36 Bottle
Chardonnay, Monterey CA

ANTERRA 7.50 Glass 26 Bottle
Pinot Grigio. Mezzacorona, Italy

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

ABAGAIL ROSE 12 Glass 42 Bottle
Sauvignon Blanc. Marlborough, New Zealand

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 12O 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 DU VERNAY BRUT 10
Champagne Splits, France

