

GALLEY BEACH

A 24% SERVICE CHARGE IS AUTOMATICALLY ADDED TO ALL CHECKS. 3% GOES TO THE KITCHEN

Restaurant Week Lunch - \$35- for two courses

tomato & cucumber **gazpacho**. crème fraîche.

new england clam **chowder**. yukon golds. applewood smoked bacon.

caesar. parmesan croutons. white anchovies. creamy garlic dressing.

[illegible]

sandwich of the day. preparation changes daily. choice of side.

galley beach **burger**. sesame bun. bacon-braised onions. vermont cheddar. fries.

shawarma-spiced **chicken**. naan bread. herbs. harissa-cucumber yogurt. couscous.

pan-roasted **halibut**. seasonal vegetables. mild red curry coconut sauce. +8

bread service... 5-

steamed **pei mussels**. san marzano tomato sauce. basil. pickled fresno. grilled focaccia... 26-

roasted **beets**. french feta. pistachios. orange. parsley.. 23-

red beet **hummus**. crudité vegetables. tortilla chips... 21-

galley beach smoked **bluefish** pate. crudité vegetables. crostini... 25-

thai-spiced **chicken** salad. baby iceberg lettuce cups. cilantro. lime... 26-

jumbo lump **crab cake**. cucumber, tomato & mint salad. champagne beurre blanc... 37-

washashore farm **organic greens**. shaved baby vegetables. sherry vinaigrette... 19-

cobb salad. iceberg. watercress. lardons. avocado. bayley hazen blue. smoked chicken. egg... 31-

add to any salad: grilled chicken...15- grilled & chilled shrimp...15-
 chilled lobster... 27-

omelette. soft eggs. prep changes daily. roasted potatoes... 29-

lobster roll. celery root slaw. buttered bun. mixed greens... 48-

chicken milanese. washashore greens. buttermilk-ranch dressing... 45-

- french fries-
- mac & cheese, cheddar, gruyere-
- potato salad, mayo, cornichon dill-
- couscous, raisins. olives, sunflower seeds-
- washashore farm greens, sherry vinaigrette-

EXECUTIVE CHEF
W. Scott Osif

PROPRIETOR
David Silva

PROPRIETOR
Geoffrey Silva

Commonwealth of Massachusetts warning: consuming raw or undercooked items such as meats, fish, eggs, and shellfish can pose a health risk. Especially to young children, pregnant women, older adults and those with compromised immune systems.

Before placing your order, please inform your server if a person in your party has a food allergy.



Galley Beach would like to express our gratitude to all of the exceptional farmers, growers, producers & suppliers we have the opportunity to work with on a daily basis. Because of them and their dedication to quality, we are able to bring you exceptional culinary delights and libations, thank you!

Smoking/vaping and talking on the cell phone is not permitted on the premises, please go out to the parking lot if you need to use one.

We ask that all photos be taken while seated, or down near the waters edge to keep from blocking the view of other guests.