



133 Ocean Street. Marshfield, MA 02050
Tel: 781.834.9144

Lunch

Daily 11:30 am - 4:00 pm

Dinner

Sunday - Thursday 4:00 pm - 9:00 pm
Friday & Saturday 4:00 pm - 10:00 pm

Bar & Lounge

Daily 11:30 am - 12:30 am

Salads

Classic Caesar Salad - \$6.95

With garlic croutons & parmesan cheese wafer.
W/Grilled chicken 9.95 • W/Grilled shrimp 12.25

Iceberg Blue - \$5.50

Wedge of iceberg lettuce, Fairview blue cheese dressing, crispy bacon bits, Vermont Great Hill blue cheese.

Curry Spinach Salad - \$8.95

With roasted chicken, curry vinaigrette, crispy bacon, golden raisins and Manchego cheese.

Blackened Chicken Salad - \$8.95

Field greens, blackened chicken, tomatoes, onions, lime cilantro vinaigrette.

Fairview House Salad - \$4.50

With mixed field greens, balsamic vinaigrette, tomato, and English cucumber.

Vine Ripened Tomato & Fresh Mozzarella - \$8.95

With balsamic syrup and garlic crunchies.

Other Dressings:

Thousand Island, curry vinaigrette, lime cilantro vinaigrette, blue cheese, lemon romano vinaigrette, honey mustard & ranch.

Soups

New England Clam Chowder

Cup \$3.75
In sourdough bread bowl \$5.95

Classic French Onion Soup

Cup \$4.25
Bowl \$5.50

Fairview Inn Soup du Jour

Cup \$3.25
Bowl \$5.50

Side Dishes

Baked Potato - \$3.00

With sour cream and butter

Mashed Potato - \$5.00

With mushroom gravy

Corn Pudding - \$3.00

Grilled Vegetables - \$6.00

French Fries - \$2.00

Cole Slaw - \$1.75

Buttermilk Onion Strings - \$3.00

Rice Pilaf - \$1.75

Creamy Mushroom Risotto - \$5.00

Appetizers

Pan Seared Crab Cakes - \$9.50

With chipotle chili mayo and mango purée

Tempura Fried Shrimp - \$8.95

With coconut curry dipping sauce

Onion Strings - \$6.95

Thinly sliced, floured and deep fried.

Chicken Quesadilla - \$7.95

Tomato cilantro salsa and sour cream.

Fried Calamari - \$8.95

With sweet & spicy Thai chili sauce

Top-neck Clams Casino - \$9.95

With applewood smoked bacon and panko bread crumbs.

Lobster Quesadilla - \$12.95

With mango-pineapple salsa

Black and Blue Tuna - \$11.95

With wasabi mayo, sweet soy and pickled ginger.

Spinach & Artichoke Dip - \$7.95

With pita chips.

“Buffalo” Chicken Tenders - \$8.50

With blue cheese, celery and carrots.

THE RAW BAR (shucked to order)

Count Neck Clams on the Half Shell - \$2.25 each

With cocktail sauce and lemon

Oysters on the Half Shell - \$2.75 each

With champagne mignonette or cocktail sauce

Shrimp Cocktail - \$2.25 each

With cocktail sauce, horseradish and lemon

Entrees

Chicken Piccata - \$15.95

Over linguine pasta with lemon caper pan sauce.

Jambalaya - \$17.95

Chicken and shrimp simmered in a hearty Creole sauce of peppers, onions and tomato tossed with white rice.

Chicken, Broccoli, Ziti - \$15.95

Garlic, white wine sauce.

Grilled Pork Tenderloin - \$17.50

With corn pudding, onion strings and apple syrup.

Baby Back Ribs - \$18.95

Slow roasted and grilled with BBQ sauce, French fries, cole slaw.

Jumbo Shrimp Scampi - \$21.95

With garlic, butter, white wine and tomato over linguine pasta.

NY Sirloin Strip Steak - \$25.50

12oz. center cut strip steak with mashed potato, onion strings and Manchego cheese.

Lobster Pasta - \$21.95

Broccoli rabe and sun-dried tomatoes in lobster cream over angel hair pasta.

Stuffed Atlantic Salmon - \$18.95

Lump crabmeat, bay shrimp and Brie cheese, with mashed potato, vegetable and lemon butter sauce.

Peppered Filet of Atlantic Salmon - \$17.95

With mashed potato, broccoli rabe and Stark St. sauce.

Panko Crusted Chicken - \$16.95

With fresh mozzarella, tomato, mashed potato, and herb dijon sauce.

Grilled Chicken Breast - \$15.95

Marinated in olive oil, rosemary, garlic and fresh cracked pepper with mashed potato, vegetable and mushroom-chardonnay jus.

Grilled Sirloin Tips - \$18.50

With BBQ sauce, mashed potato and vegetable.

Seafood Specialities

Fresh Atlantic Salmon - \$16.95
Finished with lemon dill caper sauce

Fried Clams - Market
Wholebelly clams lightly breaded and deep fried

Fresh Boston Scrod - Market
Broiled with a dill cracker topping

Baked Scallop Casserole - \$18.95
Fresh scallops in a sherry butter sauce

Lobster Casserole - Market
Fresh lobster in a sherry butter sauce

Fish and Chips - \$14.95
Fresh Boston Scrod lightly breaded and deep fried

Fried Sea Scallops - \$18.95
Fresh Atlantic scallops lightly breaded and deep fried

Baked Stuffed Shrimp - \$18.95
With crabmeat, shrimp and scallop stuffing

Boiled Lobster - Market

Crabcake Entrée - \$16.95
Sautéed and served with a roasted red pepper sauce

Baked Stuffed Shrimp - \$18.95
With crabmeat and scallop stuffing

Includes a choice of vegetable, whipped potatoes, baked Idaho potato, rice pilaf, corn pudding, cole slaw or French fries and bread and butter
All seafood specialties served with house salad for an additional \$2.50

Desserts

Apple Blueberry Crisp - \$5.50
With fresh whipped cream

Tiramisu - \$5.50

Crème Brûlée - \$6.00

Molten Chocolate Cake - \$6.00

Tall Chocolate Cake - \$6.00

Strawberry Rhubarb Crisp \$5.50
With Vanilla ice cream

Beverages

Coffee - \$1.75

Espresso - \$2.50

Decaf Coffee - \$1.75

Cappuccino - \$2.75

Fresh Brewed Iced Tea - \$1.75

Soft Drinks - \$1.75

Herbal Tea - \$1.75

Fresh Juice - \$2.50