

BRUNCH 2026

bread service... 5-

tomato & cucumber **gazpacho**. crème fraîche... 19-

new england **clam chowder**. yukon golds. applewood smoked bacon... 21-

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

mediterranean-style **vegetable plate**. pomegranate. herb yogurt... 26-

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

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

wagyu **flatiron tataki**. pickled cucumbers. napa cabbage. thai inspired ponzu... 31-

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

caesar salad. roasted garlic emulsion. crostini. 24-month parmesan. white anchovies... 23-

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

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

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

eggs benedict. smoked country ham. hollandaise sauce. roasted potatoes... 28-

scrambled eggs. bacon. roasted potatoes. toast... 23-

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

chicken & waffles. valentino hollandaise or vermont maple syrup... 33-

sandwich of the day. preparation changes daily. choice of side... 24-

lobster roll. celery root slaw. buttered bun. potato salad... 48-

galley beach **burger.** sesame bun. bacon-braised onions. vermont cheddar. fries... 33-

shawarma-spiced **chicken.** naan bread. herbs. harissa-cucumber yogurt. couscous... 29-

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-	

PROPRIETOR
GEOFFREY SILVA

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.