

Chesca's Restaurant

38 N Water St 02539-8145 · +15086271234 · Updated: Jan 14, 2026

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SELECTED APPETIZERS 11

Clam Chowder	\$9.00
fresh sea clams, cream and garnished with smoked bacon and chives	
Jumbo Shrimp Cocktail	\$14.00
three shrimp with red and white cocktail sauces	
Lobster Bisque	\$10.00
with a scallop shell pastry and chive oil garnish	
Pizzetta Margherita	\$12.00
grilled thin crust with fresh tomatoes, mozzarella and basil	
House Made Gnocchi	\$14.00
gorgonzola sauce, wild mushrooms and fresh sage	
Lobster - Crab Cake	\$16.00
mesclun greens and lemon tarragon aoli	
Island and Vermont Cheeses	\$18.00
grey barn: prufrock and eidolon; vermont: tarentaise and ash-ripened goat dried cherries, asian pears, marcona almonds and crostini	
Grilled Vegetable Antipasti	\$14.00
with insalata ricotta, olives, romesco sauce	
Bresaola Carpaccio	\$15.00
extra virgin olive oil, lemon, capers, arugula, and shaved parmigiano reggiano	
Steamed Mussels	\$13.00
leeks, roasted fennel, shallots and white wine	
Hot Gorgonzola Dip	\$11.00
with pancetta and maine shrimp served with herbed crostini	

SELECTED SALADS 4

Farmhouse Greek	\$12.00
cucumbers, tomatoes, red onions, capers, kalamata olives, shaved feta with red wine vinaigrette	
Grilled Romaine Hearts	\$14.00
heirloom tomatoes, avocado, scallions, chopped egg, gorgonzola and warm bacon dressing	

Pear Bibb	\$12.00
asian pears, bibb lettuce, goat cheese, pickled onions, spiced walnuts and dried cherry vinaigrette	
Simple Greens	\$10.00
with nice tomatoes mesclun and raddichio, parmesan crisp with maple-mustard balsamic vinaigrette	

SIMPLE PASTAS & SIDE DISHES 7

Marinara, Alfredo or Tomato Basil Cream Sauce	\$21.00
over penne, pappardelle or gluten-free pasta	
Sautéed Broccolini	\$7.00
with olive oil and garlic	
Tonight's Vegetable	\$6.00
Creamy Polenta	\$7.00
Chive Mashed Potatoes	\$7.00
House Made Meatballs	\$8.00
Potato Gratin	\$8.00

SELECTED SPECIALTIES 11

Grilled Salmon	\$32.00
sweet thai chili glaze, chive mashed potatoes and fresh vegetables	
Braised Beef Short Ribs	\$32.00
fried leek gremolata, creamy polenta, sautéed garlic broccolini	
Braised Beef Short Ribs	\$36.00
red onion and bacon confit, creamy polenta, broccolini and baby carrots	
Pan Roasted Halibut	\$38.00
spinach, roasted tomatoes and white beans in a light garlic fish broth	
Chicken Marsala	\$28.00
boneless shicken breast sautéed with mushrooms, shallots, scallions, stock and marsala wine with chive mashed potatoes and fresh vegetables	
White Clam Sauce	\$28.00
over angel hair extra virgin olive oil, garlic, butter and parsley with chopped clams and littlenecks	
Grilled Black Angus New York Sirloin	\$38.00
roasted shallot chianti butter, grilled asparagus and potato gratin	
Lobster Ravioli and Seared Scallops	\$38.00
light sherry cream with roasted hazelnuts, pancetta and heirloom tomato salad	

Pappardelle Bolognese	\$28.00
veal ragu with pancetta, vidalia onions, tomato and cream	
Sole Piccata	\$32.00
over sautéed spinach with artichoke hearts, tomatoes and capers	
Spinach and Roasted Garlic Tortoloni	\$28.00
asparagus, plum tomatoes, roasted portabella mushroom with basil brown butter and shaved parmigiano reggiano	

BENTO BOX 4

Grilled Salmon	
with thai chili glaze	
Chicken Marsala	
mushroom, shallots and scallions	
Grilled Shrimp	\$36.00
lemon, garlic, olive oil and parsley	
Marinara, Alfredo or Tomato Basil Cream Sauce	\$21.00
over penne, angel hair, pappardelle or gluten-free penne	

SELECTED DESSERTS 11

Bittersweet Chocolate Brownie*	\$12.00
cappuccino ice cream, callebaut dark chocolate sauce, whipped cream	
Chef's Crème Caramel	\$9.00
incredibly smooth with fresh berries	
Chocolate Stout Cake	\$11.00
malted milk cream cheese frosting and choice of ice cream	
Snowball*	\$12.00
vanilla bean ice cream coated with sponge cake crumbs caramel sauce and chilmark chocolates' almond-butter crunch crumbles	
Key Lime Pie	\$12.00
graham cracker crust, raspberry sauce, whipped cream and toasted fresh coconut	
Fresh Fruit Brown Butter Cobbler	
sweetened marscapone drizzle	
Fresh Berries	AVAILABLE OPTIONS
	\$9.00
	With Grand Marnier:
	\$14.00
Ice Cream	\$8.00
vanilla bean, cappuccino, dutch chocolate, or hand-mixed fresh mint chip served with a pizzelle cookie	

Montinore Vineyards (organic), Willamette Valley, Oregon, 2012	\$40.00
Lincourt, Santa Rita, California, 2011	AVAILABLE OPTIONS
	\$13.00
	\$46.00
Acacia, Carneros, California, 2011	\$50.00
Expression 44, Willamette Valley, Oregon, 2011	\$58.00
Patz & Hall, Sonoma Coast, California, 2012	\$62.00
Sequana, Single Vineyard, Russian River Valley, California, 2009	\$68.00
Goldeneye, Anderson Valley, California, 2010	\$88.00

MERLOT 5

Spellbound, Napa Valley, California, 2012	AVAILABLE OPTIONS
	\$10.00
	\$36.00
Tangley Oak, Lot 10, Napa, California, 2009	\$40.00
Napa Cellars, Napa Valley, California, 2011	\$44.00
Twomey, Napa Valley, California, 2009	\$60.00
Duckhorn, Napa Valley, California, 2010	\$82.00

CABERNET SAUVIGNON 10

'Trim' by Ray Signorello, North Coast, California, 2011	AVAILABLE OPTIONS
	\$8.00
	\$28.00
Mercer Estates, Columbia Valley, Washington, 2010	\$42.00
Duckhorn 'Decoy', Sonoma County, California, 2012	AVAILABLE OPTIONS
	\$14.00
	\$48.00
'Fuse' by Ray Signorello, Napa Valley, California, 2011	\$58.00
Jordan, Alexander Valley, California, 2010	\$80.00
Jayson by Pahlmeyer, Napa Valley, California, 2011	\$88.00
Silver Oak, Alexander Valley, California, 2010	\$98.00
Darioush, Napa Valley, California, 2010	\$140.00
Caymus Vineyards 'Special Selection' Napa Valley, California, 2011	\$198.00

Paul Hobbs, Napa Valley, California, 2011

\$150.00

ITALIAN REDS 10

Sangiovese, Fantini, Tuscany, Italy, 2012	AVAILABLE OPTIONS
	\$8.00
	\$28.00
San Jacopo 'Chianti Classico' Tuscany, Italy, 2012	AVAILABLE OPTIONS
	\$9.00
	\$32.00
Carpineto 'Chianti Classico Riserva' Tuscany, Italy, 2009	\$50.00
Sangiovese, Rosso di Montalcino, Caparzo, Tuscany, Italy, 2011	\$42.00
Super Tuscan: Ornellia Le Volte, Tuscany, Italy, 2011	AVAILABLE OPTIONS
	\$16.00
	\$55.00
Super Tuscan: Tolaini 'Al Passo', Tuscany, Italy, 2009	\$45.00
Super Tuscan: Guidalberto 'Sassicaia', Tuscany, Italy, 2011	\$78.00
Barbera D'Asti, Michele Chiarlo 'Le Orme', Piedmont, Italy, 2011	\$32.00
Brunello di Montalcino, Campogiovanni, Italy, 2008	\$78.00
Valpolicella Ripasso, RemoFarina, Verona, Italy, 2010	\$52.00

ZINFANDEL / SYRAH 6

Syrah-Viognier, Nicholas Perrin, Rhone, France, NV	\$48.00
Petite Syrah, Stags Leap Winery, Napa Valley, California, 2010	\$68.00
Syrah-Petit Syrah, Shafer 'Relentless', Napa Valley, California, 2008	\$198.00
Zinfandel, Ravenswood Teldeschi Single Vineyard, Sonoma, California, 2011	AVAILABLE OPTIONS
	\$11.00
	\$40.00
Zinfandel, Ridge by Lytton Springs, Napa, California, 2011	\$60.00
Zinfandel Blend, The Prisoner, Napa Valley, California, 2012	\$65.00

OTHER REDS 4

Malbec, The Seeker, Mendoza, Argentina, 2011	AVAILABLE OPTIONS
	\$9.00
	\$32.00
Conundrum 'California Red Blend', Napa Valley, California, 2010	\$52.00

Cabernet Franc, Owen Roe 'Rosa Mystica', Yakima Valley, Washington, 2010	\$54.00
Rioja, Marques de Caceres Reserva, Cenicero, Spain, 2008	\$54.00

PINOT GRIGIO 3

Stellina di Notte, Veneto, Italy, 2012	AVAILABLE OPTIONS
	\$8.00
	\$28.00
Le Viarte, Collio Orientale, Italy, 2010	\$44.00
Santa Margherita, Trentino-Alto Adige, Italy, 2012	AVAILABLE OPTIONS
	\$16.00
	\$56.00

SAUVIGNON BLANC 6

Guy Saget, La Petite Perrière, France, 2012	AVAILABLE OPTIONS
	\$8.00
	\$28.00
Long Meadow, Rutherford, California, 2012	AVAILABLE OPTIONS
	\$12.00
	\$36.00
Blondeau, Domaine de La Perrière Sancerre, France, 2012	AVAILABLE OPTIONS
	\$13.00
	\$40.00
Craggy Range, Martinborough, New Zealand, 2012	\$40.00
Grgich Hills, Napa Valley, California, 2011	\$50.00
Merry Edwards, Russian River Valley, California, 2012	\$65.00

CHARDONNAY 10

Stillman St., Sonoma, California, 2012	AVAILABLE OPTIONS
	\$10.00
	\$36.00
Markham, Napa Valley, California, 2012	\$36.00
Meir Soleil Silver, Monterey County, California, 2011	\$40.00
Davis Bynum, Sonoma, California, 2012	AVAILABLE OPTIONS
	\$14.00
	\$42.00
Dominique Cornin, Pouilly-Fuissé, Burgundy, France, 2011	\$48.00

Patz & Hall, Sonoma Coast, 2012	\$50.00
Rombauer, Carneros, California, 2012	\$56.00
Cakebread, Rutherford, California, 2011	\$74.00
Nickel & Nickel 'Truchard', Carneros, California, 2012	\$84.00
Bruno Colin, Chassagne-Montrachet, 'Morgeot' 1er Cru, France, 2010	\$84.00

OTHER WHITES / ROSÉ 7

Roero Arneis, Ascheri, Piedmont, Italy, 2012	\$36.00
Vermentino, Pala 'La Fiori', Sardegna, Italy, 2013	\$32.00
Rosé, Whispering Angel, Provence, France, 2013	AVAILABLE OPTIONS
	\$11.00
	\$38.00
Rosé, Miraval by Branjoliena, Provence, France, 2013	\$46.00
Pinot Gris, MacMurray, Russian River Valley, California, 2011	\$32.00
Reisling, Wente 'Riverbank', Monterey, California, 2011	AVAILABLE OPTIONS
	\$8.00
	\$28.00
Muscadet, Domaine Pepiere 'Clos du Briord' (organic), Loire, France, 2012	\$32.00

WITH BUBBLES / SPARKLING 4

Prosecco, Ruffino, Veneto, Italy, NV	AVAILABLE OPTIONS
	\$8.00
	\$28.00
Brut Rosé Cremant de Bourgogne, JCB, No. 69, Burgundy, France, NV	AVAILABLE OPTIONS
	\$10.00
	\$40.00
Champagne Veuve Clicquot, Brut Yellow Label, Reims, France, NV	\$86.00
Champagne Perrier Jouet, Belle Epoque 'Flower Bottle', Epernay, France, 2004	\$129.00