

The Mariner

*Raw Bar

Local Oysters 3 each | Littleneck Clams 2 each | Wild Gulf Shrimp Cocktail 16

Chilled Seafood Platter 49

(6 oysters, 6 clams, 6 shrimp, peel and eat shrimp)

Soups

New England Clam Chowder 9/12

Creole Seafood Chowder 9/11

French Onion Soup 11

Starters

Smoked Fish Dip 14

local bluefish, horseradish, saltines

Chilled Peel and Eat Shrimp 14/25

old bay, whole grain mustard sauce

*Baked Clams 15

breadcrumbs, oregano, garlic, lemon

Quarter-Pound Crab Cake 19

arugula salad, old bay mayo

Fried Calamari 17

local squid, banana peppers, marinara

PEI Steamed Mussels 16

whole grain mustard, roasted garlic, lager

Twice-Cooked Chicken Wings 15

buffalo, BBQ or lemon pepper

Charred Brussels Sprouts 13

smoked bacon, honey

Fried Mozzarella 13

fresh mozzarella, marinara

Meatballs 15

beef, baked mozzarella, parmesan

Salads

Classic Caesar 13

romaine hearts, parmigiano, herb croutons

Wedge Salad 14

smoked bacon, roasted tomatoes, red onion, blue cheese

Roasted Beets 14

*almonds, goat cheese,
whole grain mustard vinaigrette*

Lobster Salad 28

arugula, cucumber, roasted tomatoes, grapefruit

New England Classics

Fresh From Our Local Fishermen
served with hand-cut fries and coleslaw

Hot Lobster Roll 27

fresh lobster meat, buttered brioche roll

Fried Scallops 32

local sea scallops, tartar sauce

Fried Clam Strips 26

Maine clams, Old Bay mayo

Fish & Chips 25

always local, always fresh

Mains

*Local Catch MP

fresh local fish, chef's daily preparation

*Sea Scallops 33

lentils, butternut squash, roasted cauliflower

Chicken Marsala 27

roasted mushrooms, fingerling potatoes

Chicken Parmigiana 26

house-made spaghetti

Ravioli 26

cherry tomato, basil, marinara

Rigatoni 27

spicy sausage ragu, parmesan cream

Spaghetti Fra Diavolo 36

fresh lobster meat, shrimp, mussels

*Filet Mignon Tips 29

mashed potatoes, green beans

*Steak Frites 38

12 oz. prime NY steak, hand-cut fries, chimichuri

*Black Angus Burger 19

lettuce, tomato, onions, choice of cheese

*These items may be cooked to order or may be consumed raw. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness. Please inform your server if you or anybody in your party has a food allergy before ordering. A 20% gratuity will be added to parties of 6 or more.