

The Mariner

*Raw Bar

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

Chilled Seafood Platter 49

6 oysters, 6 clams, 6 shrimp, peel & eat shrimp

Soups

New England Clam Chowder 9/13

Creole Seafood Chowder 9/12

French Onion 13

Starters

Chilled Peel & Eat Shrimp 16/27

old bay, whole grain mustard sauce

*Baked Clams 17

breadcrumbs, oregano, garlic, lemon

Quarter-Pound Crab Cake 22

arugula salad, old bay mayo

Fried Calamari 18

local squid, banana peppers, marinara

PEI Steamed Mussels 17

whole grain mustard, roasted garlic, lager

Twice-Cooked Chicken Wings 15

buffalo, BBQ, or lemon pepper

Charred Brussels Sprouts 15

smoked bacon, honey

Fried Mozzarella 14

fresh mozzarella, marinara

Short Rib Chili 15

melted cheddar, sour cream, warm tortilla chips

Salads

Classic Caesar 14

romaine hearts, parmesan, herb croutons

Wedge 15

smoked bacon, roasted tomatoes,

red onion, blue cheese

Roasted Beets & Mozzarella 16

basil, pistachio, whole grain mustard vinaigrette

Baby Kale 16

cheddar, cranberries, walnuts, apples,

maple vinaigrette

Add: Chicken \$9 Shrimp \$13 Scallop \$16 Lobster \$18

Please be advised that any of our products may contain or have come in contact with food allergens including eggs, fish, milk, peanuts, sesame, shellfish, soy, tree nuts, and wheat. Before placing your order, please let your server know if you or anyone in your party has a food allergy before ordering. These items may be cooked to order or may be consumed raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. A 20% gratuity will be added to parties of 6 or more.

Sandwiches

served with hand-cut fries and pickle

Fried Fish Sandwich 19

lettuce, tomato, coleslaw

Chicken Parm Sandwich 19

mozzarella, marinara

*Black Angus Burger 19

lettuce, tomato, onions, choice of cheese

Prime Rib French Dip 27

9 oz. shaved prime rib, au jus, swiss, horseradish cream, toasted baguette

New England Classics

Fresh From Our Local Fishermen

served with hand-cut fries & coleslaw

Hot Lobster Roll 32

fresh lobster meat, buttered brioche roll

Fried Scallops 33

local sea scallops, tartar sauce

Fried Clam Strips 27

Maine clams, Old Bay mayo

Baked Haddock 28

ritz cracker crumbs & lemon butter

Fish & Chips 27

always local, always fresh

Mains

*Sea Scallops 34

squash risotto, pumpkin seeds, brown butter, sage

Chicken Marsala 28

mashed potatoes, mushrooms, marsala, rosemary

Chicken Parmigiana 28

house-made spaghetti

Spaghetti Fra Diavolo 42

fresh lobster meat, shrimp, mussels

*Filet Mignon Tips 32

mashed potatoes, green beans