

# The Mariner

## \*Raw Bar

Local Oysters 2.50 each | Littleneck Clams 2 each | Wild Gulf Shrimp Cocktail 15

**Chilled Seafood Platter 49**  
(6 oysters, 6 clams, 6 shrimp, peel and eat shrimp)

## Soups

New England Clam Chowder 8/11

Creole Seafood Chowder 8/11

French Onion 11

## Starters

**Spicy Shrimp and Lobster Fritters 15**

*green herb mayo*

**Smoked Fish Dip 13**

*local bluefish, horseradish, saltines*

**Chilled Peel and Eat Shrimp 13/21**

*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, semolina flour, marinara*

**PEI Steamed Mussels 16**

*whole grain mustard, roasted garlic, lager*

**Twice-Cooked Chicken Wings 13**

*buffalo, BBQ or dry rub*

**Charred Brussels Sprouts 12**

*smoked bacon, honey*

**Fried Mozzarella 13**

*fresh mozzarella, marinara*

## Salads

**\*Classic Caesar 13**

*romaine hearts, parmigiano, herb croutons*

**Wedge 14**

*smoked bacon, roasted tomatoes, red onion, blue cheese*

**Roasted Beets 14**

*almonds, goat cheese, whole grain mustard vinaigrette*

**Lobster Salad 29**

*arugula, grapefruit, avocado, roasted tomatoes*

## New England Classics

*fresh from Our Local fishermen served  
with hand-cut fries and coleslaw*

**Hot Lobster Roll 29**

*freshly shucked lobster meat, buttered brioche roll*

**Fried Scallops 32**

*local sea scallops, tartar sauce*

**Fried Clam Strips 23**

*Maine clams, old bay mayo*

**Fish & Chips 23**

*always fresh, always local*

## Mains

**\*Local Catch MP**

*fresh local fish, chef's daily preparation*

**\*Local Sea Scallops 32**

*polenta, string beans, almonds, lemon*

**Chicken Parmigiana 27**

*house made spaghetti*

**Ravioli 28**

*cherry tomato sauce, basil, brown butter*

**Rigatoni 27**

*spicy sausage ragu, parmesan cream*

**Fettuccine 29**

*shrimp scampi, roasted broccoli, cherry tomatoes*

**Spaghetti Fra Diavolo 35**

*fresh lobster meat, shrimp, mussels*

## \*USDA Prime Steaks

*served with creamed spinach and crispy  
fingerling potatoes*

**L.I. Strip Steak 33**

**Filet Mignon 39**

**45 Days Dry Aged Ribeye 49**

*Please advise your server of any food allergies you may have before ordering. \*Items can be cooked to order or may be consumed raw.  
Consuming raw or under-cooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.  
A 20% gratuity will be added for parties of 6 or more.*