

The Mariner

*Raw Bar

Local Oysters 2.50 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
Onion Soup 10

Starters

Smoked Fish Dip 14
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

Meatballs 15
baked mozzarella, parmesan

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 15
almonds, goat cheese, whole grain mustard vinaigrette

Autumn Salad 15
baby kale, VT cheddar, cranberries, walnuts, apples

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 24
Maine clams, old bay mayo

Fish & Chips 24
always fresh, always local

Mains

*Local Catch MP
fresh local fish, chef's daily preparation

*Sea Scallops 33
squash risotto, pumpkin seeds, brown butter

Chicken Pot Pie 28
roasted chicken, root vegetables, puff pastry crust

Chicken Parmigiana 27
house made spaghetti

Rigatoni 27
spicy sausage ragu, parmesan cream

Spaghetti Fra Diavolo 36
fresh lobster meat, shrimp, mussels

Filet Mignon Tips 28
mashed potatoes, roasted broccoli

Steak Frites 38
12oz prime NY steak, hand-cut fries, chimichuri

Double Cut Lamb Chops 37
mashed potatoes, spinach, mustard jus

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.