



## ~ Dinner ~

### Soups

Soup of the Day P.T.M.

New England Clam Chowder - creamy with potatoes 6. cup 8. bowl

French Onion Soup - served in a crock with melted cheese 8.

### Small BITES

Mariners Raw Bar - Oysters 2.25 ea Cherrystone Clams 1.75 ea

★ French Fries - fresh cut with malt vinegar 5.

Buffalo Wings - hot sauce with blue cheese dressing and celery 8.

Shrimp Cocktail - 3 jumbo shrimp with cocktail sauce and horseradish PTM

Spiked Oysters Rockefeller- baked with spinach and ouzo cheese sauce 10.

Westerly (RI) Stuffies - two Quahogs with a chorizo, cracker and butter stuffing 9.

Clams Casino - Cherrystone clams broiled with bacon, onions, peppers and garlic bread crumbs 9.

Crispy Popcorn Shrimp - fried with **HOT** peppers and a sweet chili sauce 12.

★ Mariner Calamari - fried with snow peas, red peppers, and drizzled with garlic sesame and wasabi sauce 10.

Prince Edward Island Mussels - simmered in a garlic wine broth 9.

★ Mariner Crabby Cakes - housemade with jumbo Canadian crabmeat, served with thai and tartar sauce 12.

Mariner French Bread - French Bread stuffed with garlic butter and bleu cheese 6.

★ Wasabi Pea Crusted Tuna Salad - rare tuna, sliced over Asian salad tossed in a sesame soy vinaigrette 14.

Beer Batter Dipped Fried Mozzarella - with Marinara Sauce 6.

BBQ Baby Back Ribs - 1/2 rack, spice rubbed with housemade BBQ sauce 14.

### Appetizers for Table

The Bait Bucket - a steaming pot of fresh clams, scallops, mussels, shrimp and calamari in a scampi broth 24.

★ Mariners Treasure Chest - Clams Casino, Oysters Rockefeller, Stuffies and Popcorn Shrimp 25.

### Salads

Tossed House Salad 5.

Caesar Salad - Romaine hearts with classic dressing and shaved parmesan 10.

Mariners CHOP Salad - chopped lettuce, egg, gorgonzola, tomatoes, cherry wood smoked bacon, olives, sherry mustard seed vinaigrette tossed in a tortilla bowl 9.

Wedge Salad - baby iceberg, vine ripe tomatoes, blue cheese fritters, creamy bacon dressing, topped with chives 10.

★ Waldorf Salad - mixed greens, apples, gorgonzola, dried cranberries, candied spiced walnuts tossed in a creamy apple butter dressing 10.

Add... Chicken 6. Steak 10. Three Jumbo Shrimp PTM Canadian Lobster Meat 12.

### From the Ocean

Cedar Plank Atlantic Salmon - panko crusted salmon with honey dijonaise sauce served with risotto and vegetable 24.

★ Crusted Ahi Tuna Steak - crusted with black pepper and sesame seeds over cold Asian salad with noodles 24.

Stonington Sea Scallops - topped with bread crumbs, broiled with lemon butter and wine, served with mashed potato and vegetable 23.

Beer Batter Fish 'n Chips - North Atlantic Haddock with house made chips 16.

Boiled Lobster - one-and-a-half pound Canadian lobster with drawn butter, mashed potatoes and vegetable PTM

★ Baked Stuffed Lobster - one-and-a-half pound Canadian lobster with seafood stuffing, mashed potatoes and vegetable PTM

Shrimp Primavera - Shrimp and Veggies in a Scampi Sauce over linguini 24.

Scallop and Shrimp Fra Diavolo - Stonington sea scallops and shrimp in a spicy red sauce over linguini 24.

Linguini and Clams - chopped clams and steamed cherrystones in a white or red sauce 21.

★ Lobster Mac & Cheese - shelled Canadian lobster meat in a creamy cheese sauce, topped with a buttery cracker crust 18.

### CHOP House Favorites

Grilled Angus Filet Mignon - filet topped with melted brie cheese, a port wine demi glace and caramelized sweet onions served with risotto and vegetable 29.

★ The Sizzler - grilled NY Strip Steak on a sizzle platter topped with garlic butter and fried onion strings, served with mashed potatoes and vegetable 27.

Grilled Surf & Turf - Tenderloin Steak topped with shelled Canadian lobster meat in tarragon butter, served with mashed potatoes and vegetable 34.

★ Mariner Parmesan Crusted Chicken - served with a sage butter sauce, mashed potatoes and vegetable 19.

Baby Back Ribs - barbecued ribs, spiced rub with housemade barbecue sauce, served with french fries and cole slaw 24.

★ Pork Chops - two grilled center-cut chops topped with caramelized onions in a ginger garlic sauce, served with mashed potatoes and vegetable 19.

### Classics

★ Chicken Pot Pie - chunks of chicken, potatoes, carrots, and peas, in a creamy gravy and a parmesan crust 16.

Yankee Pot Roast - slow cooked with a beef, mushroom, carrot and celery gravy over mashed potatoes 17.

★ Lobster Roll - shelled Canadian lobster meat simmered in butter, with fresh cut French fries and coleslaw served in a soft roll 17.

### Mariner Burgers

(served with our fries and apple cranberry coleslaw)

★ Basic Cheeseburger - ground Angus topped with cheddar cheese 9.

BLT - ground Angus topped with bacon, lettuce and tomato served with horseradish mayo 10.

Cajun Black & Blue - ground Angus rubbed with Cajun spices, grilled to your liking and topped with blue cheese 11.

### Daily Blackboard Specials

★ Favorites

Seafood Fresh Daily • Angus Beef Products • Canadian Lobster

A 20% gratuity will be added for parties of 6 or more. Allergies to Food: For special dietary needs, please notify your server.  
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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