



Mariners Raw Bar

Oysters 2.25 ea
Stoli Oysters 2.75 ea
(on the half shell)
Cherrystone Clams 1.75 ea
Littleneck Clams 1.75 ea
Colossal White Shrimp 3.75 ea

Soups

Soup of the Day P.T.M.
New England Clam Chowder
- creamy with potatoes 6.
French Onion Soup
- served in a crock with melted
cheese 5.

~ Dinner ~

Appetizers

Spiked Oysters Rockefeller- baked with a rich spinach and ouzo stuffing and topped with a velvety cheese sauce 8.
Westerly (RI) Stuffies - two giant Quahogs with a chorizo, cracker and butter stuffing 7.
Clams Casino - littleneck clams broiled with bacon, onions, peppers and garlic bread crumbs 9.
Prince Edward Island Mussels - simmered with a coconut and curry broth 9.
Crispy Popcorn Shrimp - fried with **HOT** peppers and a sweet chili sauce 10.
Mariner Calamari - fried with snow peas, red peppers, and drizzled with garlic sesame and wasabi sauce 10.
Tuna Tartare - sliced rare Ahi Tuna drizzled with citrus aioli and wasabi 12.
Onion Rings - fried, thick sliced sweet onion in a Guinness beer batter with horseradish dipping sauce 6.
Mariners French Bread - French Bread stuffed with garlic butter and bleu cheese 5.

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 4.
Mariners CHOP Salad - chopped lettuce, egg, gorgonzola, tomatoes, cherry wood smoked bacon, olives, avocado, sherry mustard seed vinaigrette
tossed in a tortilla bowl 9. - chicken 12. - shrimp 15. - lobster 18.
Crispy Grouper Finger Salad - sliced fried Grouper over fresh greens, tomatoes, cucumbers, red onion, tossed in a lemon vinaigrette
and seaweed frizzle 12.
Wedge Salad - baby iceberg, vine ripe tomato, blue cheese fritters, tossed in a creamy bacon dressing 9.
- grilled and chilled Flat Iron Steak 16.
Wasabi Pea Crusted Tuna Salad - rare tuna, sliced over Asian noodles and tossed in a sesame soy vinaigrette 14.
Waldorf Salad - apples, gorgonzola, dried cranberries, candied spiced walnuts tossed in a creamy apple butter dressing 10.
- chicken 13. - seared scallops 15.

Fish Our Way

(all fish can be simply grilled and served with a herb butter or Cajun blackened)

Cedar Plank Atlantic Salmon - panko crusted salmon with maple dijonnaise sauce served with risotto or potato and vegetable 21.
Pan Roasted Grouper - with Crawfish Etoufee, dirty rice and roasted red pepper coulis 25.
Gulf Coast Mahi Mahi - grilled with pineapple mango salsa, jasmine rice and crunchy pea pods 24.
Crusted Ahi Tuna Steak - with panko breadcrumbs, cracked pepper, sesame seeds over cold Asian Noodle Salad 21.
Whole Belly Ipswitch Clams - fried with steak fries and broccoli slaw 22.
Beer Batter Fish 'n Chips - North Atlantic Haddock and house made tartar sauce 12.
Shrimp Scampi - sautéed white shrimp with tomatoes and broccoli in a savory scampi sauce over angel hair 19.

CHOP House Favorites

(entrées served with your choice of the day's risotto or potato and vegetable)

Grilled Angus Filet Mignon - 6 oz. Filet topped with melted brie cheese and a port wine demi glaze and caramelized sweet onions 24.
Angus New York Strip - 12 oz. Strip seasoned and served with Maytag blue cheese butter and fried sweet onion strings 28.
The Sizzler - 12 oz. grilled Strip Steak on a sizzle platter covered in garlic butter topped with fried onion strings 25.
Rib-Eye Steak au Poivre - 10 oz. Rib-eye steak rubbed with peppercorns and garlic and served in a red wine mustard glaze 26.
Grilled Surf & Turf Skewers with a Ginger Maple Glaze - New York Strip, Shrimp and Sea Scallops grilled and drizzled in a sweet ginger maple glaze 26.
1/2 Rack of Lamb - crusted with fresh herbs and dijon mustard and served with mashed potatoes 26.
Mariners Parmesan Crusted Chicken - served with a sage butter sauce 19.
Prime Rib (Wednesday and Thursday) 19.

Classics

Chicken Pot Pie - chunks of chicken, potatoes, carrots, mushrooms, peas, in a creamy gravy and covered with pastry shell 15.
Yankee Pot Roast - slow cooked with a beef, mushroom, carrot and celery gravy over mashed potatoes 16.
Pasta Primavera - fresh sautéed vegetables in a light garlic wine sauce served over whole wheat penne 16.
Mariners Linguine - sliced chicken, mushrooms, broccoli and sun dried tomatoes in a garlic parmesan cream sauce and tossed with gorgonzola 18.

Daily Blackboard Specials

Seafood Fresh Daily • Premium Beef Products • New England Lobster
Prime Rib Nights (Wednesday and Thursday) 19.

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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