

~ Lunch ~

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.

Appetizers

Westerly Rhode Island Stuffies - two Giant Quahogs stuffed with 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 in a coconut and curry broth 9.

Crispy Popcorn Shrimp - fried with hot peppers and a sweet chili sauce 10.

Mariners 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.

Mariner French Bread - French Bread stuffed with garlic butter and bleu cheese 5.

Mariners Raw Bar

Oysters 2.25 ea

Stoli Oysters 2.75 ea

(on the half shell)

Cherrystones 1.75 ea

Litlenecks 1.75 ea

Colossal White Shrimp 3.75 ea

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 tomatoes, 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.

Mariner Sandwiches & Burgers

(served with steak fries and broccoli slaw)

Blackened Chicken Wrap - blackened chicken, avocado, roasted red peppers, romaine, cheddar cheese, with basil pesto aioli 9.

Grilled Chicken Sandwich - grilled chicken breast served with cheese, lettuce and tomato on focaccia 9.

Skip's Iron Wrap - flame grilled Flat Iron Steak with melted gorgonzola, fried onion strings, lettuce and chopped tomato 12.

Black Angus Burger - with cherry wood smoked bacon, aged cheddar cheese, lettuce, tomato, and onion 10.

Ahi Tuna Burger - fresh tuna loin, lettuce, tomato and wasabi aioli 12.

Fish Reuben - pan-fried Grouper with Swiss cheese on rye and Thousand Island dressing 12.

Classics

Chicken Pot Pie - chunks of chicken, potatoes, carrots, mushrooms, peas, in a cream gravy and covered with a pastry shell 10.

Pasta Primavera - fresh sautéed vegetables in a light garlic wine sauce served over whole wheat penne 12.

Beer Battered Fish 'n Chips - North Atlantic Haddock served with house made tartar sauce 12.

New England Lobster Roll - hot buttered fresh lobster in a soft roll 16.

Clam Roll Po' Boy - whole belly Ipswich clams on a roll with spiced aioli, lettuce and tomato 16.

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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