



ANCIENT MARINER

### LOBSTER BAKE

(when available)

1-1/2 lb Canadian Lobster, Steamed Clams, Red Potatoes and Corn on the Cob

25.

### NACHOS

Tri-colored Corn Chips with Black Beans, Tomato, Olives, Cheese, Jalapenos and Salsa

10.95

Add Chicken or Pulled Pork 4.95

### CROCK OF CHILI

Topped with cheese and served with tri-colored Corn Chips

10.

### RAW BAR

Oysters 2.75 each

Cherrystone Clams 2.00 each

Shrimp Cocktail 12.

(3 Jumbo Shrimp with Cocktail Sauce and Horseradish)

### WINES

#### RED ZINFANDEL

7 Deadly Zins - Michael David Vineyards

Lodi, California

Jonathan Edwards - Stonington, CT

#### PINOT NOIR

Hob Knob - France

#### MERLOT

Barefoot - California

Red Rock - California

#### SHIRAZ

Red Knot - South Australia

#### SYRAH

6th Sense - Michael David Vineyards

Lodi, California

#### SAUVIGNON BLANC

Barefoot - California

Oberon - California

#### CHARDONNAY

Barefoot - California

Rodney Strong - Sonoma, California

Kendall Jackson - Sonoma, California

#### PINOT GRIGIO

Barefoot - California

Cavit - California

#### RIESLING

Relax - Germany

#### WHITE ZINFANDEL

Beringer - California

#### CABERNET

Barefoot - California

J Lohr (Seven Oaks) - Paso Robles, California

#### RED BLENDS

Menage a Trois - California

GLS BTL

8. 30.

12. 55.

8. 30.

7. 19.

8. 30.

8. 30.

8. 30.

7. 19.

10. 36.

7. 19.

8. 30.

8. 30.

7. 19.

8. 30.

8. 30.

7. 21.

7. 19.

9. 34.

8. 30.

### CHAMPAGNE & SPARKLING WINES

Jean-Louis Brut - France split 10.

Lunetta Prosecco - Trentino, Italy split 10. Btl 34.

Mionetto Prosecco - Cartizze, Italy split 12.

Moet & Chandon - White Star, France Btl 69.

### RUM

Bacardi

Captain Morgan

Goslings

Hurricane (Nantucket)

Pyrat

8. Malibu 8.

8. Meyers 8.

9. Mt. Gay 8.

10. Sailor Jerry 10.

9.

### BOTTLED BEER

Corona

Coors Lite

Stella Artois

Heineken

Michelob Ultra

4. Bud 3.50

3.50 Bud Light 3.50

5. Kaliber N/A 5.

5. Bass 5.

4. Amstel Light 5.

### BEER ON TAP

Samuel Adams Seasonal 5. Blue Moon 5.

Harpoon IPA 5. Guinness Stout 6.

Cottrell 5. Miller Light 3.50

Plus 4 Featured ~ ask Server

### BEER FLIGHTS

Choose 4 (6 oz.) Tastings from our Draft choices 10.

### NON-ALCOHOLIC BEVERAGES

Coca-Cola 2.50 Iced Tea (free refills) 2.50

Diet Coca-Cola 2.50 Lemonade 2.50

7-Up 2.50 Coffee 2.50

Ginger Ale 2.50 Tea 2.50

Root Beer (cans) 2.50 Milk 2.50

Orange Crush (cans) 2.50 Assorted Juices 3.

### BOTTLED WATER

Pellegrino sm 3. lg 5.

Panna sm 3.

### FRESH SQUEEZED JUICE

Orange 5.

Grapefruit 5.

### CAPTAIN'S RESERVE LIST

#### CHARDONNAY

Sonoma Cutrer 42.

- Russian River Valley, California

Clos du Bois - Sonoma, California 29.

#### PINOT NOIR

David Bruce - Sonoma Coast 55.

#### CABERNET

Hess - Napa Valley, California 32.

Coach Insignia Cabernet - Fisher Vineyards 95.

Kendall Jackson Grand Reserve Cabernet 44.

- Sonoma, California

Silverado Cabernet Sauvignon 60.

- Napa Valley, California

J Lohr Hilltop - Paso Robles, California 40.

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DINNER MENU





## SOUPS

- Soup of the Day 5. cup 7. bowl
- New England Clam Chowder - creamy with potatoes 6. cup 8. bowl
- French Onion Soup - served in a crock with melted cheese 10.

## SMALL BITES

- The Original **HOT** Chicken Wings - tossed in Frank's Red Hot Sauce - by the piece each .39
- ★ French Fries - fresh cut with malt vinegar 6.
- Buffalo Wings - breaded, served with hot sauce, bleu cheese dressing and celery 9.
- Spiked Oysters Rockefeller - baked with spinach and ouzo cheese sauce, topped with seasoned bread crumbs 10.
- Westerly (RI) Stuffies - Quahogs with a chorizo, cracker and butter stuffing 10.
- Clams Casino - Cherrystone clams broiled with bacon, onions, peppers and garlic bread crumbs 10.
- 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 12.
- Prince Edward Island Mussels - simmered in a garlic wine broth 9.
- ★ Mariner Crabby Cakes - housemade with jumbo Canadian crabmeat, served with thai chili and tartar sauce 14.
- 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.
- Fried Mac & Cheese - 3 cheeses and elbow pasta, breaded and deep fried with Gruyere cheese sauce 10.
- BBQ Baby Back Ribs - 1/2 rack, spice rubbed with housemade BBQ sauce 14.
- Artichoke Dip - with housemade chips 10. or with Crabmeat 14.
- ★ Sautéed Housemade Mozzarella - panfried with EVOO and marinara 9.

## APPETIZERS FOR THE TABLE

- The Bait Bucket - a steaming pot of fresh clams, scallops, mussels, shrimp and calamari in a scampi broth 25.
- ★ Mariners Treasure Chest - Clams Casino, Oysters Rockefeller, Stuffies and Popcorn Shrimp 26.

## SALADS

- Tossed House Salad 6.
  - 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 10.
  - Wedge Salad - iceberg, vine ripe tomatoes, bleu cheese dressing, chopped egg, bacon, and crumbled Gorgonzola topped with chives 12.
  - ★ Waldorf Salad - mixed greens, apples, gorgonzola, dried cranberries, candied spiced walnuts tossed in a creamy apple butter dressing 10.
  - Tomato & Mozzarella Salad - Housemade Mozzarella with vine ripe tomato and fresh pesto 9.
- Add to any salad... Chicken 6. Steak 10. Three Jumbo Shrimp 12. Canadian Lobster Meat 12.

## FROM THE OCEAN

*"Respect the Ocean, Harvest the Bounty, Feed the People"*

- 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.
- Sea Scallops - topped with bread crumbs, broiled with lemon butter and wine, served with mashed potato and vegetable 24.
- ★ Baked Stuffed Lobster - one-and-a-half pound Canadian lobster with seafood stuffing, mashed potatoes and vegetable 35.
- Shrimp Primavera - shrimp and vegetables in a Scampi Sauce over linguini 24.
- Scallop and Shrimp Fra Diavolo - 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 22.
- Baked Haddock - North Atlantic haddock filet baked with lemon butter and seasoned bread crumbs with risotto and vegetables 18.
- Paella - Seafood and shellfish with vegetables, Chouriço sausage and saffron flavored rice 25.

## CHOP HOUSE FAVORITES

- Grilled Angus Filet Mignon 29. Add... Sautéed Lobster or Shrimp 10.
- ★ The Sizzler - grilled 16 oz NY Strip Steak on a sizzle platter topped with garlic butter and fried onion strings, served with mashed potatoes and vegetable 29.
- Porterhouse Steak - 20 oz, served with a green peppercorn, wild mushroom sauce and mashed potatoes 32.
- Prime Rib - Available Friday and Saturday only. Queen Cut or King Cut PTM
- ★ Mariner Parmesan Crusted Chicken - served with a sage butter sauce, mashed potatoes and vegetable 21.
- Baby Back Ribs - spice rubbed ribs with housemade barbecue sauce, served with French fries and cole slaw 25.

## MARINER BURGERS - 10 oz ground Angus hand-formed patty

(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 11.
- Cajun Black & Bleu - ground Angus rubbed with Cajun spices, grilled to your liking and topped with bleu cheese 12.

## CLASSICS

- ★ Lobster Mac & Cheese - shelled Canadian lobster meat in a creamy cheese sauce, topped with a buttery cracker crust 19.
- Beer Batter Fish 'n Chips - North Atlantic Haddock with housemade chips 16.
- ★ 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 19.
- ★ Lobster Roll - shelled Canadian lobster meat simmered in butter, with fresh cut French fries and coleslaw served in a soft roll 19.

★ Favorites

## SIDES & EXTRAS (2 share)

- Roasted Potatoes - with garlic & Cajun spice 7.
- Baked Potato 6.
- Mashed Potatoes 5.
- Hand-cut Truffle Fries 8.
- Tater Tots 7.
- Green Beans 8.
- Broccoli 9.
- Spinach Casserole 10.
- Sautéed Wild Mushrooms - with caramelized shallots 10.
- Asparagus 10.
- Risotto Milanese - with saffron and green peas 10.

## DAILY BLACKBOARD SPECIALS

Seafood Fresh Daily | Angus Beef Products  
Canadian Lobster

## KIDS UNDER 12 MENU

~ Seven Dollars ~

Burger w/Fries

Chicken Fingers w/Fries

Fish Stix w/Fries

Mac & Cheese

Linguini & Butter