



**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

### 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.**

GLS BTL

### 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 **8.** Malibu **8.**

Captain Morgan **8.** Meyers **8.**

Goslings **9.** Mt. Gay **8.**

Hurricane (Nantucket) **10.** Sailor Jerry **10.**

Pyrat **9.**

### BOTTLED BEER

Corona **4.** Bud **3.50**

Coors Lite **3.50** Bud Light **3.50**

Stella Artois **5.** Kaliber N/A **5.**

Heineken **5.** Bass **5.**

Michelob Ultra **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.**

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**LUNCH MENU**





## SOUPS

- Soup of the Day 5. cup 7. bowl
- New England Clam Chowder - creamy with potatoes 6. cup 8. bowl
- Crock of French Onion - topped 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.
- Westerly Rhode Island Stuffies - Quahogs with chorizo, cracker and butter stuffing 10.
- Oysters Rockefeller - baked with spinach and ouzo cheese sauce, topped with seasoned bread crumbs 10.
- Clams Casino - Cherrystone clams broiled with bacon, onions, peppers, and garlic bread crumbs 10.
- Prince Edward Island Mussels - simmered in a garlic wine broth 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 12.
- ★ Wasabi Pea Crusted Tuna - rare tuna, sliced over cold Asian salad tossed in a sesame soy vinaigrette 14.
- ★ Mariner Crabby Cakes - housemade with jumbo Canadian crabmeat, served with thai and tartar sauce 14.
- Mariner French Bread - French Bread stuffed with garlic butter and bleu cheese 6.
- BBQ Baby Back Ribs - 1/2 rack, spice rubbed with housemade BBQ sauce 14.
- Fried Macaroni & Cheese - 3 cheeses and elbow macaroni, breaded and deep fried with Gruyere cheese sauce 10
- Artichoke Dip - with housemade chips 10. or with Crabmeat 14.
- ★ Sautéed Housemade Mozzarella - panfried with EVOO and marinara 9.

## 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, crumbled bacon, chopped egg, 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.

## MARINER SANDWICHES

(served with our fries and apple cranberry coleslaw)

- Southern Chicken Wrap - spiced chicken, romaine, Monterey cheese, chipotle mayo and salsa 9.
- Grilled Chicken Sandwich - grilled chicken breast served with cheese and roasted red peppers on focaccia with honey dijonaise 8.
- ★ Pub Steak Wrap - flame grilled steak with melted gorgonzola, fried onion strings, lettuce and chopped tomato 12.
- ★ Ahi Tuna - fresh tuna loin steak, lettuce, tomato and wasabi aioli 14.
- BBQ Pulled Pork - on a roll with cheddar cheese 10.
- Hot Pastrami and Swiss - thinly sliced with melted Swiss on rye 10.

## CLASSICS

- ★ Chicken Pot Pie - chunks of chicken, potatoes, carrots, and peas in a cream gravy with parmesan crust 16.
- Beer Battered Fish 'n Chips - North Atlantic Haddock served with house made chips 16.
- BBQ Baby Back Ribs - 1/2 rack, spice rubbed and served with housemade BBQ sauce French fries and coleslaw 16.
- Shrimp Primavera - Shrimp and vegetables in a garlic wine sauce with linguini 14.
- Linguini and Clams - chopped clams and steamed cherrystones in a white or red sauce 14.
- Scallop and Shrimp Fra Diavolo - sea scallops and shrimp in a spicy red sauce over linguini 16.
- ★ Lobster Mac & Cheese - shelled Canadian lobster meat in a creamy cheese sauce, topped with a buttery cracker crust 19.
- ★ Lobster Roll - shelled Canadian lobster meat simmered in butter, with fresh cut French fries and coleslaw served in a soft roll 19.
- Sea Scallops - topped with lemon butter and bread crumbs with risotto and vegetables 18.
- Baked Haddock - North Atlantic haddock baked with lemon butter and seasoned bread cumbs with risotto and vegetables 18.

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

★ 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

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