

The Mariner

STARTERS

Guacamole & Chips	12
house-made tortilla chips, avocado, pico de gallo, pickled onion	
Fried Potato Skins	12
cheese, bacon, scallion	
Crispy Salmon Sushi	18
crispy rice, salmon, honey soy, wasabi aioli, sesame	
Tuna Tartare	20
ginger marinade, radish, avocado, sesame	
Calamari	16
parsley, parmesan, marinara	
Tipsy Nachos	14
beer ch�ese, pico de gallo, jalape�os, add chicken \$9, add steak \$14	
Chicken Wings	17
buffalo, barbecue, teriyaki	
Crab Cake	16
lump crab, saut�ed spinach, lobster sauce	

SOUPS & SALADS

New England Clam Chowder	10
bacon, potato, crouton, chive, bowl \$2	
Health Chop	17
quinoa, spinach, romaine, cucumber, walnut, dried cranberry, edamame, egg, ginger soy dressing, sesame	
Wedge	16
iceberg heart, bacon, shallot, cherry tomato, gorgonzola	
Honey Mustard Chicken	18
mixed greens, cherry tomato, corn, red onion, bacon, avocado	
Skirt Steak	24
gorgonzola, spinach, tomato, balsamic	
<u>ADD PROTEIN TO SALAD</u>	
<i>Chicken \$9</i>	
<i>Shrimp \$10</i>	
<i>Salmon \$12</i>	
<i>Steak \$14</i>	
<i>Sesame Tuna \$14</i>	



MAINS

Hamburger	18
7 oz. char grilled angus beef	
Chicken Philly	18
peppers, onions, cheese, chipotle aioli, avocado	
Mariner Burger	20
gorgonzola, bacon, fried tomato, grilled onion, horseradish mayo	
Jesse Burger	20
swiss, mushroom, caramelized onion	
Jesse Chicken	20
swiss, mushrooms, caramelized onions	
Chicken Milanese	24
butter milk brined chicken, herb crust, arugula, tomato, parmesan, lemon vinaigrette	
Filet Mignon	42
super green cream spinach, warm sofrito potato salad, choice of bearnaise or demi-glace	

SIDES

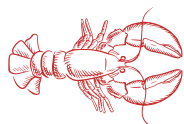
Creamed Spinach	12
super green spinach, bechamel	
Brussel Sprouts	12
apple cider reduction, bacon	

FROM THE SEA

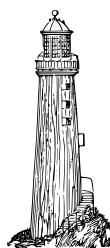
Fish + Chips	22
beer batter, lemon, tartar sauce	
P.E.I. Mussels	27
Curry - red thai coconut curry sauce with curled scallions	
French - garlic, shallot, white wine, parsley cream	
served with fries	
Grilled Salmon	32
mashed potatoes, sauteed spinach, lemon butter sauce	
Sesame Seared Tuna	34
yellow fin tuna, ginger rice, bok choy, kimchi glaze	
Black Sea Bass	34
caramelized cauliflower, spring peas, champagne beurre blanc	
Scallops	MP
cauliflower puree, passionfruit, brown butter sauce	
Fisherman's Spaghetti	28
shrimp, clams, mussels, calamari in a garlic white wine broth	
Lobster Mac	MP
lobster, rigatoni, bechamel cheese sauce, breadcrumbs	
Connecticut Lobster Roll	MP
warm lemon butter, chive, brioche	
Maine Lobster Roll	MP
mayo, celery, old bay, chive, brioche	

Food allergy - please alert server if you have any allergies/inquiries. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness

41°16.53N



73°29.55W



*Executive Chef/Owner Shannon C. Sturz
Executive Sous Chef Albin Jimenez
Sous Chef Gustavo Mora*