

# Lunch at Ancient Mariner

## SOUPS

6. cup 8. bowl

**New England Clam Chowder / Creole Seafood Chowder**  
**French Onion Soup Gratinée** 10. *crock*

## RAW BAR

**Oysters** 2.75 each      **Cherrystone Clams** 1.75 each  
**Jumbo Shrimp** 3.00 each

## LIGHT BITES

**Chicken Wings** - 10 wings tossed with the original Frank's Red Hot sauce, blue cheese dressing, celery sticks 12.

**Mariner Calamari** - snow peas, red peppers, garlic sesame, wasabi sauce 14.

**Nachos** - cheddar, Monterey Jack, beans, salsa, pico de gallo, sour cream, guacamole, olives, jalapeños 14.

**Fried Mozzarella** - fresh mozzarella, marinara sauce 12.

**Mini Crab Cakes** - fresh crab meat, spicy tartar sauce 14.

**Jumbo New York Pretzel** - cheese sauce, Bavarian mustard 11.

**Candied Bacon** - hand-cut candied maple bacon 12.

**Pork Belly Sliders** - sriracha mayo, pickles, slaw 12.

**"Moules"** - pot of Belgian style mussels steamed in wine 15.

**"Frites"** - hand-cut French fries, sauce supreme 8.

**Tuna Tartare** - rare tuna, red onions, avocado, sesame oil wasabi sauce, sesame crackers 16.

**"Steak Frites"** - Bistro Steak, hand-cut fries, fresh greens, light vinaigrette 14.

**Panko Crusted Wasabi Ahi Tuna** - rare tuna, pickled ginger, wasabi, Ponzu sauce 15.

## FLATBREADS

**Buratta** - fresh tomato, basil 14.

**Shrimp** - sun-dried tomato vodka sauce, pesto, smoked mozzarella 15.

**Bistro Steak** - grilled steak, greens, tomato, shaved parmesan 16.

**Garlic Bread Tower** - garlic butter, gorgonzola sauce 10.

## SALADS

**Avocado Caprese Salad** - mixed greens, tomato, pesto, fresh mozzarella, balsamic glaze 14.

**"BLT" Salad** - wedge-style iceberg, sliced tomato, onion, hand-cut bacon, blue cheese dressing 14.

**The Mariner Salad** - fresh greens, shrimp, tomato, artichokes, sausage, caper balsamic dressing 14.

**Caesar Salad** - classic dressing, hearts of romaine, shaved parmesan, croutons 12.

**Apple Salad** - mixed greens, green apples, gorgonzola, dried cranberries, candied pecans, apple butter dressing 14.

**House Salad** - lettuce, tomato, pepper, carrot, onion, cucumber, red wine vinaigrette 6.

## SIDES & EXTRAS

**One Pound Baked Potato** - sour cream, butter, green onions 6.

**Baked Sweet Potato** 5.

**Sweet Potato Fries** 3.50

**Cheesy House Made Tater Tots** 6.

*Upgrade to any other side for an additional \$3.50*

*Bread upon request. First basket is complimentary.*

*Additional baskets \$3.50*

**Allergies to Food:** For special dietary needs, please notify your server | A 20% gratuity will be added for parties of 6 or more

• Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

## BURGERS AND SANDWICHES

*(All served w/ hand cut fries and pickle slices)  
 Substitute sweet potato fries for \$1 extra*

**Grilled Chicken Focaccia** - caramelized onions, red roasted peppers, parmesan peppercorn dressing, provolone 12.

**Lobster Grilled Cheese** - 4 oz. Canadian lobster, butter, American cheese 21.

**Fish Sandwich** - beer battered, slaw, tartare sauce, Brioche roll 12.

**Avocado BLT** - hand-cut bacon, hot house tomato, iceberg lettuce, fried egg, chipotle mayo, white toast 14.

**French Dip** - roast beef, au jus, Brioche roll 14.

**Pastrami Reuben** - Swiss cheese, sauerkraut, 1000 Islands dressing, Texas toast 14.

**Basic Burger** - 10 oz. Angus beef, lettuce, tomato, Brioche roll 12. *add cheese 1.*

**Frenchy** - 10 oz. Angus beef, caramelized onions, brie cheese, truffle aioli, Brioche roll 14.

**Mariner Classic Burger** - 10 oz. Angus beef, mushrooms, pepperjack cheese, onion rings, smoked paprika mayo, Brioche roll 11.

*Add fried egg to any burger for \$1 extra*

## NEW ENGLAND FAVORITES

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

*(All served with hand-cut fries and slaw)*

*Substitute sweet potato fries for an extra \$1*

**Lobster Roll** - 4 oz. Canadian lobster, butter, Brioche roll 21.

**Beer Batter Fish 'n Chips** 16.

**Fried Day Boat Scallops** 20.

**Fried Whole Belly Clams** AM.

**Fried Shrimp** 20.

**The Mariner Seafood Platter** - cod, shrimp, scallops, clams, calamari 30.



*(Please note: Kitchen Plating charge \$10)*

## KIDS UNDER 10 MENU 10.

*(All served - excluding pasta - with choice of French fries or green apple slices)*

**Burger**

**Chicken Fingers**

**Mac & Cheese**

**Grilled Cheese**

**Quesadilla**

**Cod** - beer battered or roasted

**Linguini & Butter**

**or Marinara Sauce**