



Casual Menu

Appetizers

- STEAMED CLAMS** \$11
Tomato, Fennel, Garlic, Onion, Herbs,
White Wine, Butter, Toasted Bread
- PAN SEARED DUNGENESS CRAB CAKES** \$16
Arugula Salad, Red Pepper Coulis
- FRIED MOZZARELLA** \$11
Homemade Marinara
- FRIED SHRIMP** \$13
Tartar Sauce, Cocktail Sauce
- SMOKED CHICKEN WINGS** \$11
Sweet or Spicy
- FRIED OYSTERS** \$11
Tarter Sauce, Cocktail Sauce

Soup & Salad

- SOUP & SALAD BAR** \$11
- CLAM CHOWDER** Cup \$4 | Bowl \$5
OR SOUP DU JOUR
- CAESAR SALAD** Small \$4 | Large \$8
Romaine Lettuce,
Crouton, Parmesan,
Gremolata, Caesar Dressing
- CLASSIC WEDGE SALAD** \$9
Iceberg Lettuce, Cherry Tomatoes,
Red Onion, Bacon, Blue Cheese
Dressing, Chives

Entrees

- HALIBUT & CHIPS** 2 pc. \$14 | 4 pc. \$20
Tempura Battered, Fries,
Dill Tartar Sauce, Cole Slaw
- GRILLED SALMON *** \$18
Butternut Squash & Lentils,
Cider Beurre Blanc, Seasonal Vegetable
- FILET MIGNON *** 8oz. \$25
Whipped Potatoes, Herb Butter,
Demi-Glaçe, Crispy Onions,
Seasonal Vegetable
- THE MARINER'S BURGER *** \$11
Cheddar, Bacon, Iceberg Lettuce,
Red Onion, Charred Tomato Aioli,
French Fries
- MAC & CHEESE** \$9
Fusilli Pasta , Bacon, Cheddar,
Scallions, Bread Crumbs
- HOMEMADE MEATLOAF** \$17
Whipped Potatoes, Gravy,
Crispy Onions, Seasonal Vegetable
- CHICKEN CRISPERS** \$8
BBQ, Asian or Buffalo Sauce,
French Fries
- PRIME RIB SANDWICH *** \$13
Beer Mustard, Swiss Cheese,
Rustic Hoagie, Au Jus, French Fries

Sides

- SAUTÉED CARROTS** \$5
Herbed Butter
- STEAMED BROCCOLI** \$5
- FRENCH FRIES** \$5
- ADD TO ANY DISH**
- Chicken Breast \$4
- Prawns (5) \$6
- Salmon * \$8
- Soup & Salad Bar \$5

Many of our items can be made Gluten-Free or Vegetarian. Please ask your server for suggestions.

* The consumption of raw or undercooked foods, such as meat, fish and eggs, may increase the consumer's risk of food borne illness.