

MARINER'S ON THE HUDSON

APPETIZERS

COLD SEAFOOD PLATTER - 6 RAW OYSTERS, 6 RAW CLAMS, 4 JUMBO SHRIMP SERVED WITH COCKTAIL SAUCE AND LEMON 20

LOBSTER QUESADILLA - LOBSTER MEAT, CHEDDAR CHEESE, AND ROASTED PEPPERS IN A FLOUR TORTILLA TOPPED WITH CHIPOTLE AIOLI, SOUR CREAM, AND PICO DI GALLO 14

CRAB AND CHEESE DIP - A BLEND OF CRAB AND MIXED CHEESES TOPPED WITH BREADCRUMBS AND BAKED SERVED WITH CRISPY TORTILLAS 12

STEAMERS - LITTLENECK CLAMS STEAMED WITH WHITE WINE, BUTTER, GARLIC, AND LEMON 12

BACON WRAPPED SCALLOPS - 4 JUMBO SCALLOPS WRAPPED IN BACON AND FRIED SERVED ON A BED OF MIXED GREENS TOPPED WITH A SWEET CHILI AIOLI 16

CHICKEN WINGS - CHOICE OF BUFFALO, BBQ, OR GARLIC PARMESAN 9

BEEF SATAY - 4 SKEWERS OF GRILLED SOY MARINATED STEAK SERVED WITH SEAWEED SALAD, PICKLED GINGER AND SESAME SEEDS 10

MUSSELS MARINARA - MUSSELS SAUTÉED IN HOUSEMADE MARINARA TOPPED WITH BASIL 9

CALAMARI - LIGHTLY BREADED AND FRIED SERVED WITH FRA DIABOLO 10

MOZZARELLA STICKS - SERVED WITH MARINARA 8

SALAD AND SOUP

NEW ENGLAND CLAM CHOWDER 7

CREAM OF ASPARAGUS 6

HOUSE SALAD HALF 4/FULL 8

CAESAR SALAD HALF 4/ FULL 8

WATERMELON SALAD - MIXED GREENS, WATERMELON, FETA CHEESE, AND RED ONIONS TOSSED IN LIGHT LEMON VINAIGRETTE 10

SPINACH AND BEET SALAD - LAYERED BEETS AND HERB GOAT CHEESE SERVED WITH SPINACH, ONIONS, AND CANDIED PECANS IN BALSAMIC VINAIGRETTE 11

SEAFOOD SALAD - GENEROUS PORTION OF LOBSTER, CRAB, AND SHRIMP OVER MIXED GREENS WITH ROASTED RED PEPPERS, RED ONIONS, AND SUNFLOWER SEEDS IN A LEMON VINAIGRETTE 16

ADD TO ANY SALAD: CHICKEN 4 STEAK 5 SHRIMP 7 SALMON 7

MARINER'S 3 COURSE SEAFOOD DINNER FOR TWO 90

1ST COURSE- CHOICE OF SALAD (HOUSE, CAESAR, WATERMELON) OR SOUP

2ND COURSE- LOBSTER BAKE PLATTER

TWO 1 1/2 LB LOBSTERS, CLAMS, MUSSELS, SHRIMP, POTATOES, AND CORN STEAMED IN A LOBSTER BROTH SERVED WITH LEMON AND BUTTER

3RD COURSE- CHOICE OF DESSERTS

*INCLUDES SOFT DRINK

18% GRATUITY MAY BE INCLUDED IN PARTIES OF 6 OR MORE

ENTREES

TWIN TAILS - TWO 7OZ LOBSTER TAILS BROILED AND SERVED WITH STEAMED POTATO AND CORN WITH DRAWN BUTTER AND LEMON 34

CRAB CRUSTED FILET MIGNON - 8OZ FILET GRILLED AND TOPPED WITH AN OVEN BAKED CRAB CRUST SERVED OVER MASHED POTATO AND ASPARAGUS TOPPED WITH BERNAISE SAUCE 32
FILET WITHOUT CRAB CRUST 28

NEW YORK STRIP STEAK - 12OZ GRILLED STEAK OVER MASHED POTATO AND BABY CARROTS IN A WHOLE GRAIN MUSTARD SAUCE 26

SEAFOOD TRIO - COMBINATION OF SCALLOPS, SHRIMP, AND SNOW CRAB LEGS SERVED WITH CORN AND STEAMED POTATO WITH LEMON AND BUTTER 30

WHOLE LOBSTER - 1 1/2 LB LOBSTER WITH STEAMED POTATO AND CORN WITH LEMON AND BUTTER MKT

CRAB LEGS - TWO POUNDS OF SNOW CRAB WITH STEAMED POTATO AND CORN 28

SEAFOOD PASTA - SHRIMP, CLAMS, MUSSELS, SERVED OVER LINGUINE IN A ROSE SAUCE TOPPED WITH SPINACH, GOAT CHEESE, AND SUNDRIED TOMATOES 22

GLAZED SALMON - SWEET GINGER GLAZED SALMON OVER RICE NOODLES AND ASIAN VEGETABLES 22

SEARED SCALLOPS - JUMBO SCALLOPS SERVED OVER A FRIED POTATO CAKE WITH SAUTÉED SPINACH IN A ROASTED RED PEPPER CREAM SAUCE 24

GROUPEL - PAN SEARED GROUPEL OVER WARM COUS COUS AND VEGETABLE MEDLEY SERVED IN A SUN-DRIED TOMATO AND CAPER BEURRE BLANC 26

AIRLINE CHICKEN BREAST - 10OZ CHICKEN BREAST OVER MASHED POTATO AND BABY CARROTS WITH A ROSEMARY GLAZE 17

BLACK TRUFFLE MUSHROOM PASTA - PENNE NOODLES AND WILD MUSHROOMS TOSSED IN TRUFFLE OIL AND PARMESAN CHEESE 16

SQUASH AND ZUCCHINI BOATS - HALVED SQUASH AND ZUCCHINI STUFFED WITH VEGETABLES IN A TOMATO SAUCE TOPPED WITH MELTED MOZZARELLA CHEESE 16

LIGHT FARE

SERVED WITH FRENCH FRIES AND PICKLE (SWEET POTATO FRIES AVAILABLE UPON REQUEST)

FRIED SHRIMP PLATTER - 6 JUMBO SHRIMP SERVED WITH COCKTAIL SAUCE 17

MARINERS BURGER - CHOICE OF 2 TOPPINGS (CHEESE, BACON, ONIONS, MUSHROOMS, JALAPENOS) 10

CHIPOTLE CHICKEN SANDWICH - CHEDDAR CHEESE, BACON, CHIPOTLE MAYO, LETTUCE, TOMATO 9
ADD JALAPENOS FOR .75

TUNA SALAD SANDWICH - SERVED ON WHOLE WHEAT BREAD WITH MIXED GREENS AND TOMATO 9

SALMON BLT - SERVED ON A ROLL WITH TARTAR SAUCE 11

FISH AND CHIPS - GUINNESS BATTERED WHITE FISH SERVED WITH TARTAR AND LEMON 14

VEGGIE WRAP - GRILLED ZUCHINI, SQUASH, ROASTED RED PEPPERS, MUSHROOMS, LETTUCE, AND TOMATO WITH A PESTO MAYO IN A FLOUR TORTILLA 9

WE ARE HAPPY TO ACCOMMODATE ANY FOOD ALLERGY OR DIETARY NEEDS, PLEASE INFORM YOUR SERVER

WINE LIST

SPARKLING WINE

MIONETTO PROSECCO, ITALY	8 GLASS	25 BOTTLE
MIONETTO DOLCE MOSCATO, ITALY	10 GLASS	30 BOTTLE
PERRIER JOUET GRAND BRUT, FRANCE		60 BOTTLE
PERRIER JOUET FLEUR DE CHAMPAGNE 1999, FRANCE		155 BOTTLE

BLUSH WINE

SUTTER HOME WHITE ZINFANDEL, CALIFORNIA	6 GLASS	20 BOTTLE
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WHITE WINE

YELLOW TAIL CHARDONNAY, AUSTRALIA	6 GLASS	20 BOTTLE
BONTERRA CHARDONNAY, CALIFORNIA	8 GLASS	30 BOTTLE
YELLOW TAIL PINOT GRIGIO, AUSTRALIA	6 GLASS	20 BOTTLE
CAVIT PINOT GRIGIO, ITALY	8 GLASS	30 BOTTLE
BRANCOTT SAUVIGNON BLANC, NEW ZELAND	7 GLASS	27 BOTTLE
CHATEAU ST, MICHELLE RIESLING, WASHINGTON	7 GLASS	25 BOTTLE

RED WINE

YELLOW TAIL SHIRAZ, AUSTRALIA	6 GLASS	20 BOTTLE
JACOBS CREEK SHIRAZ, AUSTRALIA	6 GLASS	22 BOTTLE
YELLOW TAIL MERLOT, AUSTRALIA	6 GLASS	20 BOTTLE
TWISTED MERLOT, CALIFORNIA	8 GLASS	30 BOTTLE
YELLOW TAIL CABERNET SAUVIGNON, AUSTRALIA	6 GLASS	20 BOTTLE
BONTERRA CABERNET SAUVIGNON, CALIFORNIA	8 GLASS	30 BOTTLE
RUFFINO CHIANTI SUPERIORE, ITALY	7 GLASS	27 BOTTLE
HOBNOB PINOT NOIR, FRANCE	8 GLASS	30 BOTTLE

BEER

DRAFTS

SAM ADAMS SEASONAL	5
STELLA ARTOIS	5
RED HOOK IPA	5
GUINNESS	5
SHOCK TOP	5
BUD LIGHT	4

BOTTLES

DOMESTIC BOTTLES	4
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