



# MARINER GRILLE

## APPETIZERS

### ANGEL'S MOFUNGO

Stuffed Plantain with braised Pork Shoulder, Onions, Bell Peppers, & Spicy Pan Jus

### HOG WINGS

Bone-in seasoned Pork Shank, Peanut Sauce, Sriracha Slaw

### SCALLOPS & BACON **GF**

Seared Scallops, crispy Pork Belly, fresh Apple, & Chipotle Aioli

### RI CALAMARI

Drizzled in Garlic Aioli with Hot Pepper Rings

### GREEK CALAMARI

Spinach, Black Olives, Hot Pepper Rings, Tomatoes, Feta Cheese, & a White Wine Garlic Butter Sauce

### 12 STUFFIES

Stuffed Clams, Peppers, & Onions. A Rhode Island staple

### 11 COCONUT SHRIMP

Coconut-Breaded Shrimp, Orange-Pineapple-Soy Dipping Sauce

### 15 PEEL & EAT SHRIMP **GF**

Chilled Shrimp, house-made Cocktail Sauce, charred Lemon

### 9.5 PORTUGUESE CLAMS

Local Littleneck Clams, Chorizo, Peppers, Onions, Garlic, Tomato Broth, Sherry, & Crostini

11.5

### CRISPY FISH TACOS (2)

Crispy fried Cod, Cilantro Slaw, Pico de Gallo & Chipotle Aioli, soft Flour Tortilla Shells

### 6 STUFFED MUSHROOMS **V**

Vegetarian Stuffing, Asiago-Red Pepper Sauce, Monterrey Jack Cheese, Balsamic Glaze

### 9 CAPONATA **V**

Eggplant, Onion, Celery, Peppers, Olives, Capers, Tomatoes, Raisins, & Almonds, Cheese Crostini

### 16 EGGPLANT NAPOLEON **V**

Breaded Eggplant, Red Peppers, Garlic, Basil, Spinach, fresh Mozzarella, house Pomodoro Sauce

### 14 CAULIFLOWER CRUST PIZZA **V,GF**

House Red Sauce, Mozzarella Cheese, Onions, Mushrooms, Peppers, Tomatoes, Olives, fresh Basil

### 9 RAW BAR

Littlenecks 1.25  
Oysters 2.25

## SOUPS & SALADS

### NE CLAM CHOWDER

Classic Creamy Clam Chowder

Cup 3.5 • Bowl 6

### FRENCH ONION SOUP

Vegetable & Veal broth, Onion, Croutons & Cheese

6

### PRIME RIB CHILI

Crock of slow-cooked Chili with Prime Rib

6

### HOUSE SALAD **V,GF**

Mixed Greens, Tomato, Red Onion, Cucumber, Croutons, & house-made Balsamic Vinaigrette

Small 3 • Large 5

### CAESAR SALAD **V**

Romaine hearts, Parmesan Cheese, Croutons, & Caesar Dressing

Small 5 • Large 8

### BLACKENED TUNA SALAD

Seared Ahi Tuna, mixed Greens, Mandarin Oranges, Cucumbers, Walnuts, Goat Cheese, & smoked Maple-Ginger Dressing

14

### THE WEDGE **GF**

Iceberg Lettuce, Red Onion, Roma Tomato, Blue Cheese Crumble & Dressing, thick-cut Bacon

9

### SUPERFOOD SALAD **V,GF**

Kale, Avocado, Quinoa, Almonds, Pickled Vegetables, Mandarin Oranges, Feta Cheese, & Lemon Vinaigrette

12

### BURRATA CAPRESE SALAD **V,GF**

Mixed Tomatoes, creamy Mozzarella, pickled Red Onions, chiffonade of Basil, Balsamic Reduction & EVOO, house-made Pesto

11

### GINGER SPICED PEAR SALAD **V,GF**

Caramelized Pears, mixed Greens, dried Cranberries, candied Walnuts, Gorgonzola, & Balsamic Reduction

12

### ADD ON

Chicken 4 • Shrimp 6 • Sirloin/Salmon/Tuna 12

### DRESSING

Ranch, Blue Cheese, Caesar, Thousand Island, Balsamic Vinaigrette, Roasted Garlic Vinaigrette, Lemon Herb Vinaigrette, Oil & Vinegar

## SANDWICHES *All come with one standard side*

### SHORT RIB CIABATTA

Slow-braised Short Ribs, Vermont Cheddar, Pickled Vegetables, Red Cabbage Slaw, Caramelized Onions

13

### ALL AMERICAN BURGER

House-made Burger, Lettuce, Tomato, & American Cheese

11

### EL DIABLO BURGER

Roasted Poblano Peppers, fried Onions, Cheddar Jack Cheese, Sriracha-Mayo, Lettuce & Tomato

12

### STEAK HEALEY

Open-faced Grilled Ribeye Sandwich made with melted Gorgonzola, Demi-Glace, Buttermilk-soaked fried Onion Rings

16.5

### FRENCH DIP

Shaved Prime Rib, Caramelized Onions, Mushrooms, & Swiss Cheese, side of Au Jus

15.5

### CHICKEN SANDWICH

Grilled Chicken Breast, fresh Mozzarella, Tomato, Arugula & house-made nut-free Pesto

11

### FRESH SALMON BURGER

Fresh ground blackened Salmon, Lemon-Dill Caper Aioli, Cucumbers, Red Onion, & Arugula

12

### VEGGIE BURGER **V**

House-made with Chickpeas, Quinoa, & Black Beans, Avocado-Goat Cheese Spread, Arugula, Roasted Tomato-Olive Tapenade

10

### SUBSTITUTIONS

Onion Rings 2 • Sweet Potato Fries 2 • Lemon-Basil Risotto 4  
Macaroni & Cheese 4 • House Salad 1.5 • Caesar Salad 2  
Gluten-free Bread 1

**V = Vegetarian**      **GF = Gluten-Free**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**ALLERGEN WARNING - It is the responsibility of the customer to inform the staff of any food allergies.**

Many of our items can be made gluten-free. Please inquire with your server.



# MARINER GRILLE

## ENTREES

Come with two standard sides unless side is in description; Gluten-free Pasta is available for an additional 2

### STEAK & CHOPS

All steaks come with Buttermilk fried Onions & your choice of sauce:  
Salsa Verde  
whipped Gorgonzola Butter  
Cabernet Demi-Glace

#### MARINER FILET MIGNON

8oz USDA Choice Filet

#### RIBEYE

14oz USDA Choice Ribeye

#### COWBOY RIBEYE

16oz bone-in USDA Choice Ribeye

#### SIRLOIN

12oz USDA Choice Sirloin

#### PORTERHOUSE

24oz USDA T-Bone of Tenderloin & Strip Steak

#### TOMAHAWK

50oz bone-in USDA Choice Ribeye

#### DOUBLE BONE-IN PORK CHOP

2" cut Pork Chop, Wild Mushrooms, Poblano Peppers, & Demi-Glace

#### TWIN PORK CHOPS

Bacon-wrapped Pork Chops, caramelized Onions, Balsamic Mustard Glaze

#### OSSO BUCCO

Guinness-braised Pork Shank, aromatic Vegetables, Au Jus

#### VEAL CHOP

16oz bone-in Veal Chop, Peppercorn-Brandy Glaze

### LOBSTER & STEAK Market Price

Choice of stuffed or boiled lobster with your choice of steak

## SIDES

#### STANDARD

House-cut Fries 4  
Mariner Smashed Potatoes 3  
Mariner Rice 3  
Seasonal Vegetable 3  
Kettle Chips 5

#### MARINER JAMBALAYA

Shrimp, Chicken, & Andouille Sausage, Peppers, Onion, & house-made Cajun Cream Sauce 20

#### VEAL PARMESAN

Breaded Veal Cutlet, house-made Pomodoro Sauce, Parmesan & Mozzarella Cheese 19

#### CHICKEN PARMESAN

Premium breaded Chicken Breast, house-made Pomodoro Sauce, Parmesan & Mozzarella Cheese 17

#### CHICKEN RICOTTA GF

Baked Chicken Breast, grilled Eggplant, sauteed Spinach, house Red Sauce, Ricotta/Parmesan Cheese, fresh Basil 17

#### MEDITERRANEAN CHICKEN GF

Sauteed Chicken Breast, roasted Artichoke Hearts, Sun-Dried Tomatoes, Capers, Garlic, Spinach, Feta 17

#### DUCK CONFIT RISOTTO GF

Confit of Duck Leg with Mushrooms, Asparagus, Tomato-Gorgonzola Cheese Risotto, & Port Wine Glaze 22

## VEGETARIAN

#### GARDEN PAPPARDELLE V

Seasonal Vegetables sautéed with Garlic, Olive Oil, fresh Mozzarella, & Pappardelle Pasta 15

#### VEGETARIAN BOLOGNESE V

Mixed Mushrooms, Eggplant, Mirepoux, fresh Herbs, Tomato Sauce, & Orrecciette Pasta 16

#### LOADED QUINOA BOWL V,GF

Asparagus, Bell Peppers, Onions, Quinoa, Beans, Tomato, fresh Herbs, Plantain Chips, & Feta Cheese 16

#### EGGPLANT PARMESAN V

Breaded Eggplant, house-made Pomodoro Sauce, Mozzarella & Parmesan Cheese 15

#### VEGETABLE STIR FRY V

Seasonal Vegetables with Teriyaki & Thai Peanut Sauce, Rice, & Sesame Seeds 15

#### DELUXE

Spinach 5  
Sweet Potato Fries 6  
Thick-cut Onion Rings 6  
Asparagus 6  
Lemon-Basil Risotto 6

## SEAFOOD

#### FISHERMAN'S SCAMPI

Scallops, Shrimp & Littlenecks sautéed with Scallions & Roma Tomatoes, Linguini, Garlic Bread 24

#### SEAFOOD RISOTTO GF

Lobster, Scallops, Shrimp, & Littlenecks, Roma Tomatoes, Lemon-Basil-Parmesan Risotto 28

#### ORANGE-ROSEMARY SALMON GF

Pan-roasted Salmon Filet, Orange-Rosemary Glaze, Mandarin Oranges 20

#### SESAME TUNA GF

Sesame Seed encrusted Sushi-grade Yellowfin Tuna, Pickled Vegetables & Wasabi Aioli 21

#### BAKED STUFFED SHRIMP

Baked Shrimp, house Seafood Stuffing with drawn Butter 21

#### BRANDY SEAFOOD TRIO

Broiled Scallops, Shrimp, & Lobster Meat, Brandy Lobster Sauce, seasoned Crumbs 26

#### SEAFOOD CASSEROLE

Sea Scallops, stuffed Filet of Sole, baked stuffed Shrimp, Mornay Sauce, seasoned Crumbs 22

#### DRUNKEN SCALLOPS

Sea Scallops, fortified Wines, seasoned Crumbs, Garlic Butter, & Scallions 23

#### ROASTED ATLANTIC COD

Atlantic Cod, seasoned Crumbs, Cherry Tomatoes, Lemon-Basil Butter 19

#### CLASSIC FISH & CHIPS

Golden-fried Sole, house-cut Fries, Coleslaw, & house-made Tartar 15

#### CRISPY FISH TACOS (3)

Crispy, fried Cod, Cilantro Coleslaw, Pico de Gallo & Chipotle Aioli, soft Flour Tortilla Shells 15

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