

## Appetizers

### Shrimp Cocktail

Gulf of Mexico shrimp served with cocktail sauce and fresh horseradish. 12

### Crab Puffs

Lump crab meat, seasonings, panko breading battered and deep fried. Served with a spiced tartar sauce. 8

### Ham Asparagus & Swiss Crepes

Hickory smoked ham, Fontina cheese sauce and asparagus wrapped in a delicate crepe and laced with mustard sauce. 8

### Oriental Sampler

An Asian sampling: pot sticker, egg roll, crab Rangoon and sesame shrimp/scallop skewer served with chile garlic oil and soy sesame dipping sauces. 10

### Artichoke & Asparagus Fritters

Beer battered artichoke hearts and asparagus fried to a golden brown and served with a green goddess dipping sauce. 7

### Mariner's Seafood Mixed Grill

Two Gulf of Mexico shrimp, two Sea Scallops and calamari grilled and served with dipping sauces. 12

## Salads and Soups

### Mariners Salad

Mixed greens topped with julienne cucumber, carrot, jicama, celery, red cabbage, grape tomatoes and sprinkled with toasted sunflower seeds and soy nuts. 5

Substitute Caesar Salad 1

### Mariner Club Spinach Salad

Tender baby spinach tossed with Mandarin oranges, blueberries, strawberries, red onions, bacon bits, toasted almonds and choice of dressing. 7

### Crab Gumbo

Lump crab meat, rice and okra in a tomato broth 6.50

## Entrees

### Shrimp & Tomato Broth with Cheddar Grits

Gulf of Mexico shrimp simmered in a seasoned tomato broth and served with pimento cheddar grits. 19

### Potato Wrapped Halibut

Pacific halibut wrapped in paper thin potatoes and sautéed until firm and flaky. Served with a creamy potato sauce, sticky rice and asparagus. 28

### Chicken Duet

Two tender chicken breasts: one laced with an orange brandy sauce and the other encrusted with almonds and laced with a fontina cheese sauce. Both are served with sticky rice and asparagus. 17

### Filet Mignon - Your Way

Choose from:

**Classic** – with Sautéed mushrooms. 26

**Oscar** – lump crab meat, asparagus, hollandaise Sauce. 28

### Lake Erie Perch

Fresh perch dredged in our own batter and deep-fried to a crispy golden brown. Served with potato choice and asparagus. 19

### Pan Seared Five-Spice Tilapia

Tilapia rubbed with Chinese five spice, sautéed until firm and flaky and topped with a citrus sauce. Served with sticky rice and asparagus. 14

### Creamy Corn Fettuccine

Fettuccine tossed with tomatoes, fresh basil, sweet corn, alfredo sauce and served with crostinis and your choice of:

**Seared Sea Scallops** 18

**Seared Calamari** 13

### Strip Steak with Garlic Basil Butter

New York Strip steak seasoned, cooked to preference and topped with a garlic and basil compound butter. Served with potato gratin and asparagus. 26

### Surf & Turf

Seasoned filet mignon and fresh Lake Erie Perch. Served with potato gratin and asparagus. 31

### Salmon Duet

One 4 ounce salmon with lump crab and fontina cheese sauce and another 4 ounce piece encrusted with toasted sesame seeds and sesame sauce. Both served with sticky rice and asparagus 20

## Desserts

### Caramel Apple Crisp

Homemade apple crisp folded with a caramel filling and baked to a golden brown. Served with vanilla ice cream and whipped cream. 6

### Crème Brulee Sampler

Classic crème brulee three ways: coffee caramel, raspberry and vanilla bean. 7

### Beignets

Warm pastries served with a double chocolate frozen chocolate shake. 6

### Ray's Chocolate Dessert of the week 7

### Mariner's Ice Cream or Sherbet 3.50

## On the Lighter Side

### Ham and Cheese Croissants With Garden Salad

Buttery croissants baked with cheese and hickory smoked ham and served with locally grown greens tossed with a light and savory vinaigrette. 8.25

### Chicken Burger

Ground chicken blended with shredded apple, onion, salt and pepper and grilled. Served with a spicy special sauce, potato jojos, lettuce and tomato. 8

### Mariner Burger

Hand packed beef seasoned and cooked to desired doneness. Served on Mariners specialty pretzel bun and accompanied with seasoned potato jojos. 8

### Po Boy's

Your choice of deep-fried Gulf of Mexico shrimp or Lake Erie perch served on a toasted bun with coleslaw. Accompanied with seasoned potato jojos and garnish.

**Perch Po Boy** 11

**Shrimp Po Boy** 9

### Caesar Salad

Romaine, croutons, black olives, parmesan and Caesar dressing.

**Chicken Caesar** 8.50

**Salmon Caesar** 11