



Mariner Dockside Restaurant

Small Plates

— Five Spice Tuna — 13

Sashimi tuna dusted with five-spice and served over mixed greens cucumbers, carrots, fingerling potatoes with sesame dressing

— Caprese Stack — 7

Buffalo mozzarella, fresh basil, sliced tomatoes served with micro greens and crostinis

— Antipasti — 9

Ham, Salami, pepperoni, Swiss cheese, roasted red peppers and olive tapenade served with flatbreads and crostinis.

— Shrimp Cocktail — 11

Four Gulf of Mexico shrimp served with tangy cocktail sauce and horseradish

— Mandarin Glazed Scallops — 13

Seared sea scallops brushed with a sweet mandarin orange glaze and served over a zesty fennel salad

— P.E.I. Mussels — 12

One pound of Prince Edward Island mussels tossed in a tomato basil beurre blanc. Served with crostinis.

Soups and Salads

— Mariners House Salad — 5

Mixed garden greens, grape tomatoes, onion and sweet carrots

Add chicken 2.50

Add Salmon 5

— Lettuce Wedge — 7

Lettuce wedge with crumbled bleu cheese, onion, applewood smoked bacon lardons, Granny Smith apples with choice of dressing

Butchers Block

— Filet Mignon — 28

8 ounces of beef tenderloin, creamy garlic and chive redskin mashed potatoes and chef's vegetable du jour

— Ribeye Steak — 29

Blue ribbon ribeye grilled to perfection and topped with a chimichurri sauce. Served with redskin mashed potatoes and chef's garden vegetable du jour

— Grilled Pork Loin — 19

Tender pork loin grilled to a medium well doneness and glazed with a balsamic honey reduction. Served with redskin mashed potatoes and chef's vegetable du jour

From the Sea

— Pan Seared Walleye — 22

Lake Erie walleye layered with fingerling potatoes, baby garden vegetables and Newburg sauce

— The Fish Fry —

Your choice of perch, walleye or catfish dusted with special breading and deep-fried to a golden brown. Served with homemade potato chips and cole slaw

Walleye.....22

Perch.....21

Catfish.....17

—Pasta Your Way—

Angel hair pasta tossed with your choices

Entrée: Chicken.....15

Salmon.....19

Shrimp..... .21

Sauce: Boursin Alfredo (Cream sauce with Boursin Cheese) or Scampi Style (Garlic, butter and white wine)

Style: Blackened (Cajun Seasonings)

Plain (standard seasoning – salt & pepper)

Lighter Side

— Grilled Chicken Sandwich — 9

Grilled chicken tenders on a hoagie bun. Garnished with mesclun mix greens, tomato slices and laced with a remoulade sauce. Served fries.

— Perch Sandwich — 11

Lake Erie perch freshly breaded and fried to a golden brown. Served with slaw and fries

— Mariners Burger — 8.50

Hand packed burger topped with melted brie cheese and sautéed mushrooms. Accompanied with Fries and Mariners slaw

Seafood Louie Sandwich — 12

Chef's choice of fresh seafood tossed with mayonnaise, celery, onion and seasonings served on a hoagie style bun with fries.

Desserts

Ask you server about our dessert selection of the week