The Seasoned Mariner

FINE WATERFRONT SEAFOOD DINING

Chef Robert Armiger

Appetizers

Baby Cakes

Mouthwatering mini crab cakes made with jumbo, lump crab meat. Served on crackers with a spicy rémoulade. ~ *$13.95*

Crab Dip

Blended cheeses and spices with all lump crab. Served piping hot in a crispy bread bowl. ~ *$10.95*

Calamari

Crispy and fried to perfection. Served with our tasty marinara sauce. ~ *$10.95*

Onion Rings

Fresh, colossal onions dipped in our very own beer batter with a spicy dipping sauce. ~ *$6.49*

Dottie's Coddies

A personal touch of cod fish cakes "seasoned" to perfection. ~ *$6.49*

Coconut Shrimp

Coconut-crusted jumbo shrimp with horseradish marmalade. ~ *$10.95*

Jumbo Shrimp

Steamed with onions & spices and served with cocktail sauce.

½ pound ~ *$10.95*

1 pound ~ *$17.95*

Mussels

Steamed with garlic, lemon, white wine & butter. Served with crispy bread for dipping. ~ *$10.95*

The "Seasoned" Sampler

A delightful taste of *The Seasoned Mariner*. Baby Cakes, Dottie's Coddies, Coconut Shrimp, Calamari, and Onion Rings. ~ *$16.95*

Soups & Salads

Maryland Crab Soup

Classic Chesapeake style loaded with vegetables & crab. ~ *Bowl $5.95 /Cup $3.49*

Cream of Crab Soup

Smooth & rich with jumbo lump & a hint of sherry. ~ *Bowl $7.95 / Cup $4.49*

Roasted Tomato & Feta

A "seasoned" beefsteak tomato slow roasted, Paired with a slab of feta & finished with a balsamic drizzle. ~ *$6.95*

Traditional Caesar

Fresh romaine lettuce with homemade croutons & a roasted garlic dressing. Ask our chef to grill the romaine if you like something different. ~ *$8.95*

Traditional House

Fresh greens, tomato, red onion, cucumber, carrot & bell pepper. ~ *$4.95*

Salads may be accompanied with your choice of Chicken ($4.95), Shrimp ($5.95), Steak (7.95), or Ahi Tuna ($9.95)

Dressing Choices: All dressings are prepared in-house & include Balsamic Vinaigrette, Buttermilk Ranch, 1000 Island, Lemon Feta, Blue Cheese.

Steamed Crabs

Ask your server about our daily selection of crabs.

Burgers & Sandwiches

The "Seasoned" Hamburger

A 10 oz. ground chuck burger blended with our in-house special seasoning. ~ *$9.95*

Old Fashion Burger

10 oz. ground chuck grilled and served with your choice of toppings. ~ *$8.95*

The "Mariner" Melt

The finest crab imperial served on grilled Texas toast with tomato and melted provolone. ~ *$12.95*

The Fish Sandwich

A towering mound of fresh, fried haddock served on your choice of bread. ~ $9.95

Crab Cake

Broiled or fried. A superb 6 oz. jumbo lump crab cake. ~ *market price*

Grilled Tuna

Sushi Grade Ahi Tuna. Grilled to your liking. ~ *$11.95*

Fried Oysters

Select oysters, hand padded in-house with your choice of toppings. ~ *$10.95*

The "Seasoned" Seafood Sub

A succulent line up of jumbo lump crab cake, jumbo shrimp, scallops & fried fish nestled together on a sub-roll. ~ *$16.95*

BBQ Chicken

Skinless, boneless breast slathered with our very own sauce. Grilled over an open flame. ~ *$8.95*

Served with French fries or chips.

Bread choices include white, wheat, Kaiser roll, or rye.

Sandwich Toppings: lettuce, tomato, red onion, mayonnaise.

Cheeses: American, Swiss, provolone, or cheddar ($1.00).

Classic Seafood Dishes

Chicken Maryland

Grilled chicken breast topped with sautéed crab, tomato & corn. Finished with lemon butter. ~ *$19.95*

Horseradish Crusted Rockfish

Freshly grated horseradish blend placed on top of Maryland Rockfish on wilted greens & a Dijon cream sauce. ~ *$ 19.95*

Seafood Platter

Includes our fresh-caught haddock, jumbo shrimp, scallops, 6 oz. crab cake (broiled or fried) & oysters. ~ *$29.95*

Crab Imperial

A rich blend of crab, roasted peppers & spices baked with a lemon accented imperial topping. ~ *market price*

Fried Oyster Platter

Freshly selected, hand-padded oysters "seasoned" to perfection. ~ *$21.95*

Salmon

Grilled Atlantic salmon. Lemon basil vinaigrette. ~ *$15.95*

Crab Cakes

Delicate 6 oz. cakes full of jumbo lump meat.

1 cake ~ market price

2 cakes ~ market price

Ahi Tuna - Sushi grade

Grilled or pan seared with a wasabi vinaigrette. ~ *$16.95*

Served with two sides.

Seafood Specialty Dishes

Crab Mushroom Casserole

Jumbo lump crab simmered in sherry cream demi-glaze with fresh herbs, mushrooms, garlic & shallots then topped and browned with our very own Chesapeake mashed potatoes. ~ *$19.95*

Smith Island Stew

Shrimp, scallops, mussels, crab & fresh fish sautéed with red potatoes & simmered in an aromatic shrimp broth served with crispy bread. ~ *$19.95*

From the Grill

Filet Mignon

A tender 8 oz. filet grilled just the way you like it. Served with bordelaise sauce. ~ *$22.95*

N.Y. Strip

A juicy 12 oz. USDA sirloin grilled to perfection & finished with demi-glaze. ~ *$20.95*

Served with two sides.

Side Dishes

Potato du jour ~ *$1.95*

Vegetable du jour ~ *$1.95*

Green beans ~ *$1.95*

Rice ~ *$1.95*

French fries ~ *$2.95*

Coleslaw ~ *$1.95*

Apple sauce ~ *$1.95*

Sautéed mushrooms ~ *$3.50*

House salad ~ *$3.95*

Children's Menu

Hot Dog
All beef hot dog and fries. ~ $4.95

Mini Burger
Ground chuck burger with or without cheese and fries. ~ $5.95

Chicken Tenders
Fried tender pieces of chicken and fries. ~ $4.95

Mac & Cheese
Macaroni pasta covered in cheese. ~ $3.95

Spaghetti ~ $2.95
Choice of marinara or butter sauce. Meatballs can be added for an additional charge of $1.50.

Grilled Cheese Sandwich
Melted American cheese on white bread. ~ $3.95

Served with a "kids" drink and cup.

Desserts & Beverages

****We offer a daily selection of delicious desserts.****

Soft Drinks
- Coke
- Diet Coke
- Sprint
- Root Beer
- Cranberry Juice
- Orange Juice
- Lemonade
- Milk
- Coffee
- Tea
- Iced Tea (Unsweetened and Raspberry)

Domestic Beer (Bottles)
- Budweiser
- Bud Ice
- Budweiser Light
- Budweiser Light Lime
- Coors Light
- Miller Lite
- Michelob Ultra
- Natty Boh
- O'Douls
- Rolling Rock
- Yuengling

Premium/Import Beer (Bottles)
- Ambers Ale (Baltimore Brewed)
- Blue Moon
- Corona
- Corona Light
- Dogfish Head
- Formstone Ale (Baltimore Brewed)
- Guinness
- Heineken
- Heineken Light
- Killian's Irish Red
- Land Shark
- Red Stripe
- Sam Adams/Sam Summer
- Sierra Nevada
- Smirnoff Ice
- Stella Artois
- Sapporo
- Strong Bow Cider
- Twisted Tea

Draft Beer available at the outside bar during the summer months.

Full cocktail bar specializing in Martinis, Bloody Mary's, Orange Crush, Mudslides and Daiquiris.

Ask your server for our extensive list of wines from around the world.

Healthy Choice: Ask your server if your dish can be broiled or steamed & prepared without butter.

Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk.

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