



GLUTEN FREE MENU

executive chef Jesse Bonebrake

APPETIZERS

Crab Fries crispy, thin cut fries topped with a roasted garlic & crab mornay and a light, spicy vinegar drizzle 11 half 8 *

Olive Tapenade black & green olive tapenade and roasted red pepper goat cheese spread served with gluten free toast points 10

House Chips crispy, thinly sliced potato chips served with chive sauce for dipping 4
*(fry oil is used for non gluten free items)

Crisp Fried Calamari & Scallops on house greens with fried carrots, sliced jalapeños, cocktail sauce & drawn butter 13 *

*(fry oil is used for non gluten free items)

Soups & Chili

Signature Tomato Bisque or

Soup of the Day 4

Red Beef Chili with white cheddar grits 7

SALADS

Add Chicken to any salad 3

Smoked Golden Trout on a bed of fresh baby spinach & house greens with dried apricots, bacon and apple-black walnut vinaigrette 13 *

Mariscos Cobb our house greens, roasted chicken, hickory smoked bacon, Haas avocado, hard egg, chopped tomato & sharp cheddar served with our buttermilk dressing 11 *

* [contains modified food starch]

BLT Salad hickory smoked bacon, Maytag bleu cheese crumbles & grilled tomato on baby iceberg served with our bleu cheese dressing 8 *

Mariscos Caesar our signature with romaine, spinach, white cheddar & roasted tomatoes tossed with our buttermilk Caesar dressing 6

Oven Roasted Beet Salad on baby spinach & house greens with herbed goat cheese, walnuts & hard egg served with our raspberry vinaigrette 7

Pear & Bleu Cheese dried sweet pears, crumbled Maytag bleu cheese & walnut brittle on baby spinach served with our blackberry balsamic vinaigrette 7 *

Seasonal House Salad

with the dressing of your choice 5

SANDWICHES

Served on gluten free bread.

*(fry oil is used for non gluten free items)

Mariscos Patty Melt hickory wood grilled with bacon & sharp cheddar or sautéed mushroom & Swiss and a side of fries
Single 9 Double 11 *

Herbed Chicken Melt seared chicken breast, melted farmer's cheese, pecans, cranberries & spinach with whole grain mustard & a side of roasted gala applesauce 11 *

Turkey Monterrey sliced turkey, hickory smoked bacon, Haas avocado & pepper jack cheese with roasted garlic aioli on multigrain & a side of house chips 10 *

Ultimate Grilled Cheese a creamy spread of Vermont sharp white cheddar, Colby & chives served with a cup of our signature tomato bisque 9

Grilled Veggie Melt grilled portabella mushrooms, spinach, caramelized onion, roasted tomato, melted farmer's cheese & garlic aioli 9

Fish Tacos blackened catch of the day & corn tortillas filled with shredded cabbage, cheese, chopped tomato & sriracha aioli 11

MAINS

Herb Grilled Filet Mignon 8 oz Certified Angus Beef with caramelized garlic butter, served with sautéed vegetables & choice of potato 29 *

Porterhouse Chop beech wood grilled, thick cut pork chop with roasted gala applesauce, root beer glazed sweet potatoes creamed sweet corn & natural jus 19 *

Grilled KC Strip 12 oz beech wood char grilled strip steak served with garlic butter, sautéed vegetables & choice of potato 26 *

Osso Bucco crispy braised pork shank with a red wine reduction served with sautéed vegetables & root mash potatoes. 23 *

Grilled Steelhead Salmon with local elderberry wine sauce, sautéed vegetables & roasted fingerling potatoes 19 half 11 *

Golden Trout grilled, apricot butter topped trout filet served with sautéed spinach & white cheddar grits 19 half 11 *

Chicken Penne herb seared chicken breast, over Penne pasta tossed in a parmesan & roasted shallot cream sauce 18 half 11 *

Sausage Penne Italian sausage, mushrooms, red onion & fresh spinach tossed in a spicy roasted tomato diavolo sauce, finished with cream & ricotta cheese 17 half 10 *

Truffle Mac 'n Cheese creamy baked penne pasta, with mushrooms & truffle oil 10 [add crab 4] *

ADDITIONS

add two jumbo shrimp to any dish 5
add salmon to any dish 5
sautéed vegetables 4
sautéed spinach 4
roasted gala applesauce 4
white cheddar grits 4

creamed corn 4
french fries 4
Sweet potato fries 4
root mash potatoes 4
oven roasted fingerling potatoes 4

root beer glazed sweet potatoes 4
gluten free bread & butter 4
house chips 4
loaded baked potato – bacon & cheese 5

SWEET STUFF

Flourless Chocolate Torte 7

**Chef Jesse will work with you for a memorable dining experience.
Please send your special request back to his kitchen.**

Gluten Free Adult Beverages
“Bards” – a gluten free bottled beer &
“Chopin” – a gluten free potato base vodka

MARISCOS | Lawrence, Ks.

Whenever possible, Mariscos is sourced within 200 miles of the restaurant.
We support local growers and artisans. We use sustainable fish.
Mariscos is proud to serve our community since 2001. Let Mariscos cater your next event.
Reserve our private room for your group.
Gift Cards Available. We are locally owned and operated and sincerely grateful for your patronage.
Thanks for being our guests. ~Rick & Nancy

FOR TO GO ORDERS CALL 785 312-9057