



executive chef Jesse Bonebrake

APPETIZERS

- Crab Fries** crispy, thin cut, topped with a roasted garlic & crab mornay and a light, spicy vinegar drizzle 11 half 8 *
- Crisp Fried Calamari & Scallops** on house greens with fried carrots, sliced jalapeños, cocktail sauce & drawn butter 12 *
- Olive Tapenade** black & green olive tapenade & herbed goat cheese spread served with toasted crostinis 9
- Glazed Meatballs** house made veal meatballs in a sweet & savory glaze topped with orange gremolada 11 *

- Deviled Eggs Mariscos** served warm & topped with lump crab over béarnaise sauce 9 *
- Mixed Fry Basket** thinly cut potato & sweet potato fries served with garlic aioli sauce 5
- Crab Cakes** lump blue crab cakes over a bed of house greens & sriracha aioli 12 *
- Soups** Signature Tomato Bisque or Soup of the Day 4
- Red Beef Chili** over 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, crostini and our apple-black walnut vinaigrette 13 *
- Pear & Bleu Cheese** dried sweet pears, crumbled Maytag bleu cheese & walnut brittle on baby spinach served with our blackberry balsamic vinaigrette 7
- BLT Wedge** baby iceberg, smoked bacon, crumbled Maytag bleu cheese & tomato on served with a toasted crostini and our bleu cheese dressing 8 *
- Seasonal House Salad** with dressing of your choice 5

- Mariscos Cobb** house greens, roasted chicken, smoked bacon, Haas avocado, hard egg, chopped tomato & sharp cheddar served with our buttermilk dressing 12 *
- Mariscos Caesar** our signature with romaine, spinach, white cheddar, roasted tomatoes & crostini 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

BURGERS, SANDWICHES & TORTILLAS

Add a cup of our signature soup 3.00

- Mariscos Burger** wood grilled with bacon & sharp cheddar or sautéed mushroom & Swiss and a side of fries Single 8 Double 10 *
- Grilled Veggie Melt** grilled portabella mushrooms, spinach, caramelized onion, roasted tomato, melted farmer's cheese & garlic aioli on multigrain & a side of sweet potato fries 8
- Herbed Chicken Melt** seared chicken breast, melted farmer's cheese, pecans, cranberries & spinach with whole grain mustard on multigrain & a side of roasted gala applesauce 10 *

- Prime Rib Sliders** three slow roasted prime rib sliders, with grilled onions & melted Swiss served with stout beer au jus 11 *
- Grilled Cheese Sliders** a creamy spread of Vermont sharp white cheddar, Colby & chives served with a cup of our signature tomato bisque 8
- Turkey Monterrey** sliced turkey, hickory smoked bacon, Haas avocado & pepper jack cheese with roasted garlic aioli on multigrain & a side of house chips 9 *
- Fish Tacos** blackened catch of the day & a choice of corn or flour 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 *
- Grilled KC Strip** 12 oz beech wood char grilled strip steak topped with garlic butter served with sautéed vegetables & choice of potato 26 *
- Porterhouse Chop** beech wood grilled, thick cut pork chop with roasted gala applesauce, root beer glazed sweet potatoes creamed sweet corn & natural jus 19 *
- Osso Bucco** crispy braised pork shank with a red wine reduction served with sautéed vegetables & root mash potatoes 23 *
- Chicken Pappardelle** herb seared chicken breast, over flat, wide noodles tossed in a parmesan & roasted shallot cream sauce 17 half 10 *
- Manicotti** stuffed with shrimp, crab & goat cheese in a chive cream sauce topped with tomatoes & sweet corn 17 *

- Cavatelli** Italian sausage, mushrooms, red onion & fresh spinach tossed in a spicy roasted tomato diavolo sauce, finished with cream & ricotta cheese 16 half 9 *
- Truffle Mac 'n Cheese** creamy baked cavatelli with mushrooms & truffle oil 9 (add crab 4) *
- Grilled Steelhead Salmon** with local elderberry wine sauce, sautéed vegetables & roasted fingerling potatoes 19 half 11 *
- Golden Trout** pan fried, apricot butter topped trout filet served with sautéed spinach & white cheddar grits 19 half 11 *
- Haddock** herb sautéed haddock filet, topped with sautéed spinach ragout & served on a bed of sweet creamed corn 16 half 9 *
- Mariscos Fish Fry** craft beer battered jumbo shrimp & haddock filets with French fries, a corn hush puppy, house made tartar & bloody Mary cocktail sauce 18 *

ADDITIONS

- add two jumbo shrimp to any dish 5
- add salmon to any dish 5
- sautéed vegetables 4
- sautéed spinach 4
- creamed corn 4

- sweet potato fries 4
- French fries 4
- root beer glazed sweet potatoes 4
- root mash potatoes 4
- roasted gala applesauce 4
- white cheddar grits 4

- oven roasted fingerling potatoes 4
- house chips 4
- loaded baked potato – bacon & cheese (after five) 5
- bread & whipped butter basket 3

Mariscos, for the Love of Food & Friends
To Go Orders 785-312-9057