



# Mariscos Vegetarian Menu

executive chef Jesse Bonebrake

## APPETIZERS

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

**House Chips** crispy, thinly sliced potato chips served with rémoulade sauce for dipping 4 \*

**Olive Tapenade** black & green olive tapenade & herb goat cheese spread served with toasted crostini 9 \*

**Crab Cakes** lump blue crab cakes over a bed of house greens & sriracha aioli 12 \*

**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 \*

**Crisp Fried Calamari & Scallops** on house greens with fried carrots, sliced jalapeños, cocktail sauce & drawn butter 12 \*

## SALADS

**Mariscos Cobb** our house greens, Haas avocado, hard egg, chopped tomato & sharp cheddar served with our buttermilk dressing 12

**Bleu Cheese Wedge Salad** tomato & Maytag bleu cheese crumbles on baby iceberg served with a toasted crostini and our bleu cheese dressing 8

**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** and dressing of your choice 5

**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

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

## SANDWICHES

Gluten free bread available - add 1.00

**Grilled Cheese Sliders** a creamy spread of Vermont sharp white cheddar, Colby & chives served with a cup of our signature tomato bisque 8

**Fish Tacos** blackened catch of the day & a choice of corn or flour tortillas filled with shredded cabbage, cheese, chopped tomato & sriracha aioli 11 \*

**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

## MAINS

**Manicotti** stuffed with shrimp, crab & goat cheese in a chive cream sauce topped with tomatoes & sweet corn 17 \*

**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

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  
oven roasted fingerling potatoes 4  
house chips 4

white cheddar grits 4  
roasted gala applesauce 4  
bread & butter basket 3  
baked potato - (after five) 5

## SWEETS

• harvest fruit cobbler a la mode • brownie custard cake with vanilla ice cream • tiramisu • chocolate mocha torte 6

Mariscos, for the Love of Food & Friends

TO GO ORDERS 785.312.9057

**We are locally owned and operated and sincerely grateful for your patronage.**

**Thanks for being our guests.**

**~Rick & Nancy Renfro**

**Proud to serve our community since 2001.**