

LITE FARE

Cheese & Charcuterie – (for 2) 25 (For 6) 50

A curated selection of cow, goat, and sheep's milk cheeses, ranging from mild and creamy to bold and pungent. Paired with salami, prosciutto, and an array of seasonal accompaniments and toasted artisan bread.

Butcher's Board – 15

Bratwurst poached in our Millstone Dark Ale, grilled and topped with house-made curry honey mustard, served with rich and tangy Red Dragon cheese, our house-made pickles, and fresh artisan bread.

Strip Steak Au Poivre & Wildfire Blue – 22 GF

A bold and flavorful pepper-crusted 4oz New York strip, served with Wildfire blue cheese, finished with a rich onion jam and a delicate drizzle of orange-infused oil for the perfect balance of heat, tang, and sweetness.

The Beast Burger – 20

An 8oz wild blend of wagyu, elk, bison, and wild boar, topped with cranberry Stilton cheese, cherry-chipotle BBQ sauce, cha-cha sauce, and arugula. Served on an oat-wheat Kaiser roll.

Black & Blue Flatbread – 20

Cajun-roasted chicken, caramelized onions, Moody Blue cheese, provolone, and brie, finished with a cherry balsamic glaze.

Duck, Prosciutto & Fig Flatbread – 20

A perfect harmony of sweet and savory, this artisanal flatbread features tender duck and fig jam, layered with creamy Brie, topped with crispy prosciutto and arugula. Baked to golden perfection.

Seafood Flatbread – 22

Shrimp, crab, Brie, and provolone cheese, finished with crispy bacon and a touch of Old Bay.

Roast Chicken Gnocchi – 26

Tender roasted chicken, pancetta, and sweet peas in a rich blend of Parmesan, Manchego, and Fontina cheeses over pillowy gnocchi.

Chipotle BBQ NY Strip – 40

12oz NY Strip glazed in chipotle BBQ sauce, served over corn and poblano potato hash, and finished with ancho chile cream.

Brownie Bottom Peanut Butter Cheesecake – 9

Creamy cheesecake layered atop a rich, fudgy brownie base — a delightful combination of textures and flavors.

Strawberry Cream Cake – 9

Delicate cake layered with dreamy cream and succulent strawberries.

Smoked Salmon BLT – 14

Smoked salmon with sundried tomato cream cheese, bacon jam, and spring mix, served on a toasted croissant.

Baked Italian Ciabatta Sandwich – 15

A bold stack of capicola, mortadella, salami, and provolone layered on fresh ciabatta, finished with crisp lettuce, tomato, tangy hot peppers, and a drizzle of oil and vinegar. Served hot and melty. A classic Italian deli favorite with a kick.

Turkey & Brie Sandwich – 15

Savory roasted turkey layered with creamy Brie, fresh arugula, and a delightful blend of apple butter and curry honey mustard, all served on soft, lightly sweet cranberry bread. A perfect balance of sweet, savory, and tangy flavors.

Crab Cake Sandwich – 22

A golden-browned, house-made crab cake, packed with lump crab meat and signature seasonings, served on a toasted bun with crisp lettuce, ripe tomato, and our Mariner's secret sauce. A coastal classic done right!

Baked Brie Salad – 12

Warm, creamy baked Brie served alongside a fresh bed of greens, topped with crunchy cashews and seasonal berries. Drizzled with a delicate rosé vinaigrette for a perfect balance of richness, sweetness, and crunch.

Peppered Peach & Burrata – 14

Fresh burrata served over a bed of arugula with heirloom tomatoes, red onions, and toasted pecans, finished with a honey balsamic drizzle.

Crispy Artichokes with Lemon Caper Butter – 15

Lightly fried artichoke hearts served warm and drizzled with bright lemon caper butter.

ENTREES *(Available After 4:30pm Daily)*

Crab Cake Dinner – 38

Twin house-made, golden-broiled, all lump crab cakes served with tender grilled asparagus, creamy smoked Gouda mashed potatoes and a side of the Mariner's secret sauce.

Creole Black Bass – 32

Pan-seared black bass with Creole Sauce, served atop creamy andouille sausage polenta with grilled asparagus.

HOUSE MADE DESSERTS

Sticky Toffee Pudding – 9

Warm, date-infused cake bathed in sticky toffee sauce and topped with whipped cream.

Lavender Panna Cotta – 9

Silky Italian custard infused with floral lavender, topped with blackberry-lavender syrup. Delicate, refreshing, and beautifully balanced.

