

Marden's

TABLE &
TAKEAWAY

RAW BAR

Snow Crab	4ea
Cocktail Shrimp	3ea
Countneck Clams*	2.5ea
Nightly Oysters*	MKT
Nightly Caviar*	3ea
	MKT

FIRST COURSE

Arugula Salad	12
Fennel, Parmesan, Almonds, Lemon Vin	
Marinated Beets	14
Spiced Yogurt, Pistachios	
Tuna Tartare*	18
Avocado, Ginger, Soy & Sesame, Toast	
Red Crab Salad	19
Miso Aioli, Cucumber, Ritz Crackers	
Smoked Bluefish Pâté	12
Sourdough, Pickles & Mustard	
Mussels	16
Roasted Tomato, White Wine, Basil	
Garlic, Capers	

MAIN COURSE

Halibut Confit Tacos

Red Cabbage, Chipotle Aioli
w/ Fries and Coleslaw



23

Scampi

Garlic-Roasted Shrimp, Buccatini, Capers
White Wine, Pangrattato, Parmesan

15/30

Lobster Risotto

Buttered Fennel, Tarragon, Tomato Conserva

17/35

Daily Catch*

Fava Bean & English Pea Ragout Mustard
Vinaigrette, Basil, Lemon

MKT

Slow-Roasted Teriyaki Salmon*

Jasmine Rice, Broccolini, Togarashi
Ginger, Lime

28

Moroccan Swordfish

Pearled Couscous, Cauliflower, Chickpeas
Preserved Lemon, Dukkah

27

SIDES

French Fries	5	Simple Greens	6
Coleslaw	3	Crispy Brussels Sprouts	7
Roasted Potatoes	7	Roasted Carrots	7
Broccolini	7	Crispy Onion Rings	7

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

Gratuity Notice: A 20% gratuity will be automatically added to the bill for parties of 6 or more.

CAPTAIN'S CLASSICS

Marden's Clam Chowder	6/8
Marden's Lobster Bisque	8/10
Marden's Caesar Salad App	12
Fried Calamari App	15
Marden's Crabcake App	14
Steamers	19
1 lb, Served with Broth & Drawn Butter	
Marden's Fish & Chips	19
Buttermilk Chicken Tenders	17
Chili Mayo, Apple Butter BBQ Sauce Honey Mustard, Fries & Coleslaw	
Cold or Hot Lobster Roll	MKT
Hazel's Bun, Celery, Mayo w/ Fries & Coleslaw	
Captain's Platter	MKT
Grilled Shrimp & Scallops, Fried Haddock & Clams w/ Fries & Coleslaw	

OLD SCHOOL DINNERS

Choose Two Sides From the Left

Broiled Haddock & Crumbs	26
Fried Haddock	26
Grilled or Broiled* Salmon	26
Grilled, Fried or Broiled* Shrimp	24
Grilled, Fried or Broiled* Scallops	MKT
Fried Whole Belly Clam Roll or Entrée	MKT
Fried Oysters	26
Steamed Lobster	MKT
Baked Stuffed Lobster	MKT

*Broiled Entrées are served with
Captain Marden's Cracker Crumbs

Marden's

TABLE &
TAKEAWAY

ARTISAN VERMOUTH COCKTAILS

Rotating Selection, White or Red
Orange, Rocks, Splash Soda

9

SPARKLING WINE

	GL	BTL
Cava - Segura Viudas, Spain	11	38
Prosecco - Amore di Amanti, Italy	11	38

WHITE WINE

Txakoli - Mokoroa, Spain	12	42
Sauvignon Blanc - Stoneleigh, NZ	12	42
Riesling (off dry) - Thanisch, Germany	12	42
Albariño - Foral, Portugal	12	42
Pinot Grigio - Casalini, Italy	10	34
Chardonnay - Château Maris, France	14	50

ROSÉ WINE

Cinsault+ - Triennes, France	14	50
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RED WINE

	GL	BTL
Pinot Noir - Bertrand, France	14	50
Nebbiolo - Indigenous, Italy	15	54
Syrah+ - Colosi, Sicily	10	34
Grenache - Evodia, Spain	11	38
Cabernet - Treana, CA	15	54

ALCOHOL-FREE

Sparkling Pinot Noir Rosé

Steinbock, Germany

10

Neau-groni Spritz

Fluère Bitter, Casals Vermouth, Herby Tonic

11

Steady in Soho

Fluère Juniper Blend, Key Lime, Ginger

11

New-Fashioned

Casals Vermouth, Bourbon Vanilla, Orange

11

Petal Punch

Fluère Botanical Blend, Pomegranate Juice

Cactus Pear Soda

11

Athletic Brewing

IPA

6

DRAFT BEER

Maine Beer Company - Lunch, IPA	10
Allagash - White, Belgian Ale	8

BOTTLES & CANS

Coors Light - American Lager	5
Corona Extra - Mexican Lager	6
Rothaus - Tannenzapfle, German Pils	10
Nightshift - Whirlpool, Pale Ale (16oz)	12
Narrangansett - American Lager (16oz)	5
Jack's Abby - Shipping Out, Amber (16oz)	9
Long Trail - Green Mt. Haze, VT IPA (16oz)	10
Boulevard - Tank 7, American Saison	11
Left Hand - Nitro Milk Stout	8
Lookout Farm - Hard Cider (16oz)	9