

RAW BAR

Cocktail Shrimp	2.5ea
Countneck Clams*	MKT
Nightly Oysters*	3ea

FIRST COURSE

Marden's Clam Chowder	6/8
Marden's Lobster Bisque	8/10
Arugula Salad Shaved Fennel, Parmesan, Almonds Lemon Vin	12
Caesar Salad	12
Tuna Tartare* Avocado, Ginger, Soy & Sesame, Toast	18
Marinated Beets Spiced Yogurt, Pistachios	14
Fried Calamari	15
Marden's Crabcake	14
Steamers Broth & Drawn Butter	19
Mussels Roasted Tomato, White Wine, Basil Garlic, Capers	16



Marden's

TABLE &
TAKEAWAY

OLD SCHOOL PLATTERS

*Fried Plates Served w/ Coleslaw & Fries**

*Grilled Plates Served w/ Potatoes & Broccolini**

*Broiled Plates Served w/ Carrots & Potatoes**

* Substituting Onion Rings Additional \$3

Haddock & Crumbs	26
Fried Haddock	26
Grilled or Broiled* Salmon	28
Grilled, Fried or Broiled* Shrimp	24
Grilled, Fried or Broiled* Scallops	MKT
Fried Whole Belly Clam Roll or Entrée	MKT
Fried Oysters	26
Captain's Platter Grilled Shrimp & Scallops, Fried Haddock & Clams	MKT
Steamed Lobster	MKT
Baked Stuffed Lobster	MKT



* Broiled Dinners Topped w/ Cracker Crumbs

*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.

MAIN COURSE

Halibut Confit Tacos Red Cabbage, Chipotle Aioli w/ Fries and Coleslaw	23
Lobster Risotto Buttered Fennel, Tarragon, Tomato Conserva	17/35
Scampi Garlic-Roasted Shrimp, Pasta, Capers Pangrattato, Parmesan	15/30
Slow-Roasted Teriyaki Salmon* Jasmine Rice, Broccolini, Togarashi Ginger, Lime	28
Moroccan Swordfish Pearled Couscous, Cauliflower, Chickpeas Preserved Lemon, Dukkah	27
Cold or Hot Lobster Roll Hazel's Bun, Celery, Mayo w/ Fries & Coleslaw	MKT
Marden's Fish & Chips w/ Fries & Coleslaw	19



\$5 SIDES

French Fries	Roasted Carrots
Roasted Potatoes	Onion Rings (+\$3)
Crispy Brussels Sprouts	Broccolini

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 - Ulacia, Spain	14	50
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

Barbera - Pico Maccario, Italy	12	42
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RED WINE

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