



WELCOME

We hope you enjoy your meal here in Atlantis. Whenever possible our seafood is from Peterhead's famous fish market or from the Western and Northern Isles. Our Steaks are - of course - certified Aberdeen Angus

Here at the Mariner we don't believe in a service charge - gratuities are always at your discretion. Thank you.



OPENING TIMES

LUNCH:

Middy to 2pm

TUESDAY TO FRIDAY

(also **Sunday Carvery** : 12.30pm to 2.15pm)

DINNER:

6pm to 9.30pm

MONDAY TO SATURDAY

(Sunday : 6pm to 8.30pm)

OUR SUPPLIERS

FISH & SHELLFISH

King Foods, M&J Seafoods

MEAT AND GAME

Norfood (Torry), King Foods,
Wild Tastes (Fife)

FRUIT AND VEGETABLES

Ian Reid (Stonehaven), Knowles

BAKERY

Chalmers of Bucksburn, JG Ross

CHEESES, DAIRY & SPECIALIST DELI

Wild Tastes, Graham's,
Devenick Dairy, Simpsons of Buckie,
Caber Coffee



- PROUD TO SUPPORT LOCAL PRODUCERS AND SUPPLIERS -

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LARGER PARTIES

For parties of 15 persons or more we have a special **Starboard Menu** - available to view on our website, or you can pick up a copy at reception.

Alternatively you can go for the **Market Menu**, or we'll happily create a **Bespoke Menu** for your special occasion.

FOOD ALLERGIES - Before ordering your drinks and food, please speak to our staff if you wish to know about our ingredients.

FRESH OYSTERS

1/2 DOZEN - FRESHLY SHUCKED - SERVED ON THE HALF SHELL WITH LEMON & TABASCO 12.00
 *ADD A 'WEE SCHOONER' OF GUINNESS FOR 1.50

SOUPS

CULLEN SKINK

FISHERMAN'S FAVOURITE SOUP,
MADE FROM SMOKED HADDOCK,
POTATOES, CARROTS & CREAM -
SERVED WITH OATCAKES

4.95

SOUP OF THE DAY

PLEASE CHECK THE BLACKBOARD
FOR TODAY'S HOMEMADE SOUP

4.25

LOBSTER

HOT - in a THERMIDOR SAUCE

OR

COLD - bound in a CITRUS MAYO'

on SALAD

10.00

BAKED

FIELD MUSHROOMS FLORENTINE

(CROUTON - SPINACH - CHEESE SAUCE)

6.50

SALADS

GREEK

TOMATO, FETA, OLIVES
& CUCUMBER

5.00

CAESAR

LETTUCE, CROUTONS, PARMESAN
& ANCHOVIES

5.00

FROM THE SEA...

STARTER MAIN

FRESH MUSSELS

COOKED WITH GARLIC, CREAM & WHITE WINE

8.00

17.00

with CHIPS

SMOKED HADDOCK & PRAWNS

COOKED IN A CREAMY SAUCE, TOPPED WITH TOMATO & CHEESE AND
PLACED UNDER THE GRILL...*THE ULTIMATE COMFORT FOOD!*

8.00

16.75

with CHIPS &
VEGETABLES

'FISH & CHIPS'

BATTERED or BREADED NORTH SEA HADDOCK FILLET

with PEAS, PICKLES & TARTARE.

14.25

GRILLED HALIBUT

set on ASPARAGUS and 'VIRGIN MARY' TOMATOES

with HASSELBACK POTATOES

18.00

BAKED ESCALOPE OF SALMON

STUFFED WITH CRAB AND MUSHROOMS

SET ON SAUTED GREENS

17.00

with POTATOES

ATLANTIS COLD SEAFOOD PLATTER

A LARGE PLATTER WITH ALL OUR SEAFOOD
- LOBSTER, KING PRAWNS, OYSTERS, SCALLOPS, SMOKED SALMON, etc

for one **45.00**
for two **85.00**

LOBSTER

HOT - SPLIT & GRILLED - WITH LEMON *OR* GARLIC BUTTER 35.00
COLD - WITH MAYONNAISE 35.00

The availability of lobster depends very much on weather conditions and the time of the year. All of our lobster is dived for or creel caught from **Cove & Catterline**. A portion of lobster is equivalent to **half kilo** live weight.

FROM THE FIELD...

ABERDEEN ANGUS FILLET STEAK 6oz 24.00

COOKED THE WAY YOU LIKE- ONION RINGS, MUSHROOM, TOMATO 10oz 35.50
WITH CHIPS *OR* BAKED POTATO

PEPPER, DIANE *OR* BLUE CHEESE SAUCE add 3.00

RIB 'N' REEF

TOP WITH BATTERED WHOLETAIL SCAMPI add 8.00
(LANDED IN PETERHEAD BY THE 'TRAWLERS')

SURF 'N' TURF

add 20.00
TOP WITH 1/3 KILO GRILLED LOBSTER & garlic butter

ROAST BREAST OF DUCK 16.50

with a CLOVE & HONEY JUS
WITH VEGETABLES AND POTATOES

GRILLED BREAST OF CHICKEN 16.00

set on POTATO GNOCCHI
with SWEET PEPPERS & TOMATOES

VEGETARIAN

VEGETABLE & PASTA GRATIN 9.50
WITH GARLIC BREAD

BATTERED AVOCADO SWEET&SOUR 10.50
WITH RICE

CHEF'S SALAD PLATTER 11.00
WITH BAKED POTATO

MUSHROOMS AU POIVRE 10.50
WITH MASH' & VEGETABLES

CHILDREN

MAC & CHEESE 6.00
WITH GARLIC BREAD

FISH or CHICKEN GOUJONS 6.25
CHIPS & BEANS

SCAMPI 6.00
CHIPS & PEAS

SAUSAGES 6.00
MASH, GRAVY & PEAS
OR CHIPS & BEANS

MUSSELS 6.75
WITH CHIPS

SIDES

MIXED OR GREEN SIDE SALAD 2.50

ONION RINGS 2.50

BAKED POTATO & SOUR CREAM 2.50

DISH OF LYONNAISE OR SAUTED POTATOES 2.50

GARLIC BREAD (3 SLICES) 3.00

EXTRA BASKET OF BREAD 1.50

EXTRA DISH OF CHEFS VEGETABLES (PER PERSON) 2.50