



With traditional grilled delights such as fish and burgers, and local favorites such as Jerk chicken where peppery jerk spice and fiery Scotch Bonnet peppers are used to season these local treasures, the Mariner Seaside Bar & Grill offers the perfect atmosphere for people to enjoy a great midday snack or pre-dinner nibble, or congregate to delight in the gentle ocean breezes over their favorite island cocktail.

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## MENU

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### Greek Salad

*Lettuce, tomatoes, olives, red onions, bell pepper, cucumber, feta cheese, herb vinaigrette, pita crisp*

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The following entrées are served with your choice of:

*Curly fries, local green salad, or coleslaw*

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### Rosemary Roasted Chicken (Signature Dish)

*Warm tomato-onion-olive chutney*

### Quesadillas

*Jerk chicken, peppers & onion or plain cheese with guacamole, sour cream, salsa*

### BLT

*Bacon, lettuce, tomato, toasted whole grain bread, mayonnaise*

### Grilled Chicken Sandwich

*Toasted bun, avocado spread, lettuce, tomato, onion, ranch dressing*

### Grilled Vegetable Wrap

*Avocado spread, grilled vegetables, lettuce, tomato, onion, ranch dressing*

### Fish Burger

*Grilled fish fillet, toasted bun, lettuce, tomato, onion, tartar sauce*

### Shrimp Roll

*Cajun spiced fried shrimp, toasted roll, vegetable slaw, spicy remoulade*

### Classic Beef Burger

*Sautéed onions, mushrooms, bacon, choice of Swiss, Cheddar or American cheese*

### Chili Dog

*Toasted bun, chili con carne, Cheddar cheese, onion*

### Premium Plant-Based

### Hungry Planet® Burger

*Toasted bun, lettuce, tomato, onion, dill pickles, tomato chutney, marinated salad*

### Jamaican Beef or Chicken Patties

*Lettuce & tomato*



Signature Dish



Vegetarian



Vegan



Balanced Lifestyle  
Healthier preparations  
and lower calorie counts



Gluten-Free  
Please consult your server  
on which dishes can be  
prepared gluten-free



Lactose-Free  
Please consult your server  
on which dishes can be  
prepared lactose-free

Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: JP Tropical Foods Ltd. • Bamboo Farms • Al Goloub And Sons • Lasgro Hydroponics • Advance Farms • Valley Fruits Ltd. • Good Hope Country House