



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.

MENU

Greek Salad

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

The following entrées are served with your choice of:
French fries or coleslaw

Quesadillas

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

Chicken Burger

Grilled chicken breast, toasted bun, lettuce, tomato, onion, Cheddar cheese

BLT

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

Classic Beef Burger

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

Grilled Chicken & Cheese Baguette

Avocado spread, lettuce, onion, ranch dressing, tomato

Chili Dog

Toasted bun, chili con carne, Cheddar cheese, onion

Grilled Vegetable Wrap

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

Premium Plant-Based Hungry Planet® Burger

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

Rosemary Roasted Chicken (*Signature Dish*)


Warm tomato-onion-olive chutney

Jamaican Beef or Chicken Patties


Lettuce & tomato


Fish Burger

Breaded fish fillet, tartar sauce

 **Balanced Lifestyle** – These dishes offer healthier preparations and lower calorie counts

 **Vegetarian**  **Vegan**

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

 **Gluten Free** – Please consult your server on which dishes can be prepared gluten-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 Golaub and Sons • Lasgro Hydroponics • Advance Farms • Valley Fruits LTD. • Good Hope Country House