

MARISCOS

NEW AMERICAN COMFORT

Gluten Free and Vegetarian Menus

—≡≡≡ SMALL PLATES ≡≡≡—

CRAB FRIES potato fries topped with crab & roasted garlic mornay sauce, in a light, spicy vinegar drizzle 11 larger / 8 smaller *

CALAMARI & SCALLOPS crisp fried with carrots & sliced jalapeños on house greens, side cocktail sauce & drawn butter 12 *

DEILED EGGS MARISCOS served warm, topped with lump crab over béarnaise sauce 9 *

MIXED FRY BASKET thinly cut potato & sweet potato fries, side garlic aioli sauce 5

CRAB CAKES lump blue crab cakes, sriracha aioli, a bed of house greens 12 *

DRY RUB RIBS four (4) beechwood grilled St. Louis style ribs with maple Ellie's Brown Ale barbecue sauce, battered onion rings, red onion pickles 11 *

—≡≡≡ SALAD & SOUP ≡≡≡—

add chicken to any salad 3

GOLDEN BEET SALAD warm roasted beets, dried apple slices, bacon, local greens, snipped chives, apple cider vinaigrette 9

BLT WEDGE baby romaine, smoked bacon, crumbled Maytag bleu cheese, tomato, toasted crostini, bleu cheese dressing 8 *

COBB house greens, roasted chicken, smoked bacon, Haas avocado, hard egg, chopped tomato, sharp cheddar, buttermilk dressing 12 *

MARISCOS CAESAR our signature, romaine, spinach, white cheddar, roasted tomatoes, toasted garlic crostini, tossed, buttermilk Caesar dressing 6

SEASONAL HOUSE SALAD with blackberry balsamic vinaigrette 5

SOUPS signature tomato bisque OR soup of the day with house crostini 6 bowl / 4 cup *

—≡≡≡ SANDWICHES, ETC. ≡≡≡—

add a cup of soup 3

ROAST TURKEY herb roasted, thick cut turkey breast on house sweet potato bread with Swiss cheese, arugula, shaved red onion, apple butter & a side of sautéed vegetables 10 *

MARISCOS BURGER wood grilled, choice of bacon & sharp cheddar OR sautéed mushroom & Swiss, side of fries 8 single / 10 double *

GRILLED VEGGIE MELT grilled portabella mushrooms, spinach, caramelized onion, roasted tomato, melted farmer's cheese, garlic aioli, on multigrain, side sweet potato fries 9

CHICKEN MONTERREY grilled chicken breast, hickory smoked bacon, Haas avocado, pepper jack cheese, roasted garlic aioli on multigrain, side house made chips 9 *

PRIME RIB SLIDERS three (3) slow roasted prime rib sliders, grilled onions, melted Swiss & stout beer au jus 11 *

GRILLED CHEESE SLIDERS three (3) creamy Vermont sharp white cheddar, Colby, chives, side signature tomato bisque 9

FISH TACOS three (3) seasoned catch of the day, shredded cabbage, cheese, chopped tomato, sriracha aioli, choice of corn OR flour tortillas 11 *



ENTREES

KC STRIP

10 oz beechwood grilled, topped with caramelized garlic butter, sautéed vegetables, choice of potato 27 *

HERB GRILLED FILET MIGNON

8 oz Certified Angus Beef topped with caramelized garlic butter, sautéed vegetables, choice of potato 31 *

MARISCOS BISTRO STEAK

sliced 8 oz tri-tip, truffle cured, wood grilled, sliced, house made steak sauce, battered onion rings 19 *

MILK BRAISED PORK SHANK

hormone-free, caramelized mushrooms & leek greens in milk stout jus topped with crispy leeks 24 *

BOURBON CHICKEN

free range, organic chicken breast, sweet bourbon pan glaze, fresh basil, over roasted beets, potatoes & green leeks 19 *

MARISCOS FISH FRY

two (2) craft beer battered jumbo shrimp, three (3) haddock filets, potato fries, corn hush puppy, side house made tartar & bloody Mary cocktail sauce 19 *

MAPLE GLAZED SCOTTISH SALMON

beechwood grilled, cold water salmon with Vermont maple glaze, apple butter, sautéed golden beets, braised heirloom 8 bean blend 22 larger / 12.5 smaller *

GOLDEN TROUT

pan fried, apricot butter topped filet, sautéed spinach, white cheddar grits 19 larger / 11 smaller *

PACIFIC COD

pan fried, layered with veloute sauce & glazed hollandaise, garlic roasted potatoes, leek greens, sautéed mushrooms 19 larger / 12 smaller *

LOBSTER HOT POT

lobster claw meat, scallops, cherry tomatoes in lobster broth with a vanilla-bourbon flambé, fried wontons & house bread for dipping 26 *

RAVIOLI & SHRIMP

sautéed Laughing Bird shrimp, red onions over house made ravioli, stuffed with ricotta cheese, bacon & mushrooms in a deviled tomato, pan glaze finished with cream 19 larger / 12 smaller *

CHICKEN PAPPARDELLE

herb seared chicken breast over flat, wide noodles tossed in parmesan & roasted shallot cream sauce 17 larger / 12 smaller *

LOBSTER MAC

lobster & scallops in cavatelli pasta & creamy cheese sauce, baked & topped with bread crumbs 19 *

ADDITIONS

add two (2) shrimp or grilled salmon to any dish 5	root beer glazed sweet potatoes 4	house chips 4
sautéed vegetable of the day 4	root mash potatoes 4	baked potato 4 (available after 5pm)
sautéed spinach 4	white cheddar grits 4	add bacon & cheese 1
onion rings 5	oven roasted fingerling potatoes 4	bread & butter 3 complimentary with entrée
potato fries OR sweet potato fries 4	sautéed golden beets 4	
	braised 8 bean heirloom blend 4	

FOR THE LOVE OF FOOD AND FRIENDS

BREAKFAST MONDAY-FRIDAY 8AM - 11AM
(til 2pm Sat-Sun)

LUNCH MONDAY-FRIDAY 11AM - 4PM
SATURDAY-SUNDAY 11:30AM - 4PM

DINNER SUNDAY-MONDAY 4PM-9PM
TUESDAY-THURSDAY 4PM - 10PM
FRIDAY-SATURDAY 4PM - 11PM

 MariscosKS |  Mariscos Seafood Steak and Pasta
 785.312.9057 | Call us for reservations and to-go orders.
 4821 W 6th St., Lawrence, Kansas | MariscosRestaurant.com



Jesse Bonebrake, Executive Chef



Nancy Renfro, Proprietress

PROUD TO SUPPORT LOCAL BUSINESSES

J&S COFFEE LAWRENCE, KS
M&M BAKERY LAWRENCE, KS
2 SISTERS FARM LAWRENCE, KS
MONROE FARM LAWRENCE, KS

FREESTATE BREWING CO. LAWRENCE, KS
TALLGRASS BREWING CO. MANHATTAN, KS
BACKYARD PRODUCE LAWRENCE, KS
GOOD NATURED FAMILY FARMS RICH HILL, MO

ANCIENT GRAINS BAKERY LAWRENCE, KS
BOULEVARD BREWING CO. KANSAS CITY, MO
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