



# BLACK MARLIN

## BAR & GRILL

### Starters

- PALMILLA NACHOS** 9  
Our house-made tortilla chips with queso, scallions, bacon, and tomatoes  
Add BBQ Chicken...4  
Add Carnitas...5  
Add Seafood...9
- SMOKED REDFISH DIP** 12  
House-smoked redfish, cream cheese, and red onion, oven-baked to golden brown, served with toasted baguette
- AHI POKE TOSTADAS** 16  
Crispy wonton tostadas topped with fresh ahi poke, coriander lime aioli, sesame seeds and cilantro
- LOBSTER TOSTADAS** 21  
Lobster piled high on crispy wontons with sweet spicy slaw, avocado slices and mango salsa
- CHESAPEAKE-STYLE CRAB CAKES** 16  
Two large golden brown crab cakes on a bed of mixed greens, with our spicy remoulade
- BACON CRAB BEIGNETS** 18  
Golden spheres of crab, bacon and cream cheese, served with spicy orange remoulade
- SIDEWINDER POUTINE** 11  
Twisted beer-batter fries, topped with brown gravy, cheese, bacon bits and green onions

### Salads

- CAESAR SALAD** 9  
Romaine, traditional House Caesar dressing, Parmesan and croutons
- COASTAL COBB** 18  
Crab meat mixed greens, cranberries, pecans, smoked bacon, scallions and hard-boiled egg. Dressing of choice
- ISLAND AHI SALAD** 16  
Sesame-cruste seared tuna on a bed of mixed greens, with grilled pineapple, tomato, pickled red onions, pickled daikon, and tamarind mango vinaigrette
- CHEFS CHEESEBURGER SALAD** 14  
Everything delicious about a juicy cheeseburger in salad form! Lettuce, tomato, onion, cheese, dill pickles, bacon and charbroiled burger with our Chef's Cheeseburger Salad dressing
- SALAD ADD-ONS: Chicken...5 Shrimp (3)...8 Mahi...8 Scallops (3)...12 Tuna...8
- DRESSINGS: Caesar, Bleu Cheese, Ranch, Jalapeno Ranch, Cheeseburger, Tamarind Mango Vinaigrette, Lemon Poppy Seed Vinaigrette

**THE POKE BOWL** 18  
Warm Jasmine rice with wakame, topped with diced marinated ahi tuna, sliced avocado, cucumber, radish, and shredded cabbage

### Sandwiches/Burgers

All sandwiches, wraps and burgers served with a side of our famous beer-battered fries, sweet potato waffle fries, onion rings or coleslaw

Substitute a side salad for \$2

- GROUPEL REUBEN** 16  
Grilled or fried grouper fillet, dressed with our own Thousand Island sauce, Swiss on grilled TX rye
- LOBSTER ROLL** 21  
Toasted New England style bun filled with lobster salad on lettuce
- CHICKEN AVOCADO BACON WRAP** 14  
Grilled chicken breast with house-made hardwood bacon bits, fresh sliced avocado, crispy Romaine and garlic aioli
- BANG BANG SHRIMP WRAP** 15  
Lightly fried shrimp, wrapped up with shredded cabbage, lettuce, pickled daikon and onions and our special Bang Bang sauce
- FRIED GREEN TOMATO BLT** 12  
Thick-cut hardwood smoked bacon is layered with cornmeal dusted fried green tomatoes, Havarti and romaine lettuce, dressed with coriander lime aioli
- CLASSIC BURGER** 12  
Charbroiled, served with lettuce and tomato. Onions and pickles available upon request
- Add-ons: Cheese, Bacon, Avocado, Mushrooms, Jalapeños 1
- PALMILLA BURGER** 14  
Burger topped with pepper jack cheese, bacon, and onion straws
- PIMENTO PERFECTION BURGER** 14  
Burger topped with pimento cheese, bacon bits, and jalapenos

### Seafood Favorites

- BLACK MARLIN'S SIGNATURE TACOS** 16  
Choice of Mahi, Shrimp or Tuna, grilled, fried or blackened. Three corn tortillas with shredded cabbage and chipotle aioli with sides of mango pico de gallo, pickled red onions and apple jicama slaw.
- FISH & CHIPS** 16  
Three pieces of beer-battered Mahi accompanied by coleslaw, beer-battered fries
- SHRIMP & GRITS** 17  
Our very own award-winning version of shrimp & grits, made with cheesy, creamy stone-ground grits, creole cream sauce, smoked cheddar cheese, corn and andouille sausage
- FRIED SHRIMP** 16  
Six jumbo Gulf shrimp hand-breaded with our togarashi panko mix, served with coleslaw and beer-battered fries
- 3-2-1 SEAFOOD SAMPLER** 23  
Three fried shrimp, two pieces of beer-battered Mahi, and a golden crab cake, served with coleslaw and fries



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## BAR & GRILL

## Signature Entrees

Served Daily 5:00 p.m. until Close

<b>SNAPPER &amp; SHRIMP</b>	<b>25</b>
Grilled red snapper fillet and 3 jumbo Gulf shrimp on a bed of Jasmine rice with sautéed vegetables and passionfruit beurre blanc.	
<b>FILET MIGNON &amp; SHRIMP</b>	<b>32</b>
Our 8 oz hand-cut filet mignon served with 3 jumbo Gulf shrimp, garlic mashed potatoes and seasonal vegetables	
<b>SEARED SCALLOPS</b>	<b>33</b>
Five large sea scallops, seared to golden brown, nestled on fried shoestring potatoes and accompanied by a sweet corn veloute	
<b>CRAB-CRUSTED GROUPER</b>	<b>28</b>
Our Jasmine rice is topped with a crab-crusting 6 oz grouper fillet. It is robed in a rich Hollandaise sauce and accompanied by sautéed seasonal vegetables	
<b>SUNDRIED TOMATO CHICKEN CARBONARA</b>	<b>17</b>
Slices of grilled chicken atop fettuccine noodles tossed in sundried tomato and bacon carbonara sauce	
<b>CRAWFISH AND SHRIMP MAQUE CHOUX ETOUFFEE</b>	<b>24</b>
Our Étouffée puts “Nawlins” to shame. Shrimp, crawfish and Andouille sausage with corn, celery, onion and bell pepper in a creamy Creole sauce over rice	
<b>BLACKENED REDFISH</b>	<b>24</b>
Blackened Redfish atop creamy grits. smothered with a Creole crawfish cream sauce. Accompanied by grilled vegetables	
<b>PASTA PRIMAVERA</b>	<b>14</b>
Blistered cherry tomatoes and sautéed vegetables, tossed in pesto sauce and served on fettuccine noodles	

All Signature Entrees served with a choice of cup of soup or side salad

## Sweet Treats

All of the desserts served at the Black Marlin Bar & Grill are crafted in house by a Le Cordon Bleu-trained Chef. We focus on fresh, wholesome ingredients and time-tested techniques and recipes to provide the best desserts possible.

<b>Cheesecake of the Week</b>	<b>9</b>
<b>Brownie Sundae</b>	<b>8</b>
<b>Sub gelato \$2</b>	
<b>Artisan Gelato (from A La Mode Gelateria, North Padre)</b>	<b>6</b>
<b>Crème Brulee</b>	<b>8</b>
<b>Seasonal Dessert Special</b>	<b>8</b>

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

An automatic gratuity of 20% will be added on to all parties of ten or more.