Palmilla Nachos
Our house-made tortilla chips with queso, scallions, bacon, and tomatoes
Add BBQ Chicken...4
Add Carnitas...5
Add Seafood...9

Smoked Redfish Dip
House-smoked redfish, cream cheese, and red onion, oven-baked to golden brown, served with toasted baguette

Ahi Poke Tostadas
Crispy wonton tostaditas topped with fresh ahi poke, coriander lime aioli, sesame seeds and cilantro

Lobster Tostadas
Lobster piled high on crispy wontons with sweet spicy slaw, avocado slices and mango salsa

Chesapeake-Style Crab Cakes
Two large golden brown crab cakes on a bed of mixed greens, with our spicy remoulade

Bacon Crab Beignets
Golden spheres of crab, bacon and cream cheese, served with spicy orange remoulade

Sidewinder Poutine
Twisted beer-battered fries, topped with brown gravy, cheese, bacon bits and green onions

Caesar Salad
Romaine, traditional House Caesar dressing, Parmesan and croutons

Coastal Cobb
Crab meat mixed greens, cranberries, pecans, smoked bacon, scallions and hard-boiled egg. Dressing of choice

Island Ahi Salad
Sesame-crusted seared tuna on a bed of mixed greens, with grilled pineapple, tomato, pickled red onions, pickled daikon, and tamarind mango vinaigrette

Chefs Cheesburger Salad
Everything delicious about a juicy cheeseburger in salad form! Lettuce, tomato, onion, cheese, dill pickles, bacon and charbroiled burger with our Chef’s Cheesburger 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
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

Groupers Reuben
Grilled or fried grouper fillet, dressed with our own Thousand Island sauce, Swiss on grilled TK rye

Lobster Roll
Toasted New England style bun filled with lobster salad on lettuce

Chicken Avocado Bacon Wrap
Grilled chicken breast with house-made hardwood bacon bits, fresh sliced avocado, crispy Romaine and garlic aioli

Bang Bang Shrimp Wrap
Lightly fried shrimp, wrapped up with shredded cabbage, lettuce, pickled daikon and onions and our special Bang Bang sauce

Fried Green Tomato BLT
Thick-cut hardwood smoked bacon is layered with cornmeal dusted fried green tomatoes, Havarti and romaine lettuce, dressed with coriander lime aioli

Classic Burger
Charbroiled, served with lettuce and tomato. Onions and pickles available upon request
Add-ons: Cheese, Bacon, Avocado, Mushrooms, Jalapeños

Pimento Perfection Burger
Burger topped with pimento cheese, bacon bits, and jalapenos

Black Marlin’s Signature Tacos
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
Three pieces of beer-battered Mahi accompanied by coleslaw, beer-battered fries

Shrimp & Grits
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
Six jumbo Gulf shrimp hand-breaded with our togarashi panko mix, served with coleslaw and beer-battered fries

3-2-1 Seafood Sampler
Three fried shrimp, two pieces of beer-battered Mahi, and a golden crab cake, served with coleslaw and fries
SNAPPER & SHRIMP
Grilled red snapper fillet and 3 jumbo Gulf shrimp on a bed of Jasmine rice with sautéed vegetables and passionfruit beurre blanc.

FILET MIGNON & SHRIMP
Our 8 oz hand-cut filet mignon served with 3 jumbo Gulf shrimp, garlic mashed potatoes and seasonal vegetables

SEARED SCALLOPS
Five large sea scallops, seared to golden brown, nestled on fried shoestring potatoes and accompanied by a sweet corn veloute

CRAB-CRUSTED GROUPER
Our Jasmine rice is topped with a crab-crusted 6 oz grouper fillet. It is robed in a rich Hollandaise sauce and accompanied by sautéed seasonal vegetables

SUN-DRIED TOMATO CHICKEN CARBONARA
Slices of grilled chicken atop fettuccine noodles tossed in sundried tomato and bacon carbonara sauce

CRAWFISH AND SHRIMP MAQUE CHOUX ETOUTFFEE
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

BLACKENED REDFISH
Blackened Redfish atop creamy grits. smothered with a Creole crawfish cream sauce. Accompanied by grilled vegetables

PASTA PRIMAVERA
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.

Cheesecake of the Week 9
Brownie Sundae 8
Sub gelato $2

Artisan Gelato (from A La Mode Gelateria, North Padre) 6
Crème Brulee 8
Seasonal Dessert Special 8

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.