



BLACK MARLIN

BAR & GRILL

Starters

- PALLMILLA NACHOS** **10**
 Our house-made tortilla chips with queso, scallions, bacon, and tomatoes
 Add BBQ Chicken...4
 Add Carnitas...5
 Add Seafood...9
- SMOKED REDFISH DIP** **14**
 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
- BAY BREEZE CALAMARI** **13**
 Tender calamari, battered and flash-fried to golden brown, served with lemon garlic aioli
- SIDEWINDER POUTINE** **12**
 Twisted beer-batter fries and onion petals, topped with brown gravy, cheese, bacon bits and green onions

Dinner Salads

- CHEFS CHEESEBURGER SALAD** **15**
 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
- COASTAL COBB** **18**
 Crab meat mixed greens, cranberries, pecans, smoked bacon, scallions and hard-boiled egg. Dressing of choice
- SALAD ADD-ONS: Chicken...5 Shrimp (4)...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 seaweed, topped with diced ,marinated ahi tuna, sliced avocado, cucumber, radish, and shredded cabbage. Served with a side of our special Poke Sauce

Signature Entrees

- SHRIMP & GRITS** **18**
 Our very own award-winning version of shrimp & grits, made with cheesy, creamy grits, creole cream sauce, smoked cheddar cheese, corn and andouille sausage
- BIG EASY BBQ SHRIMP** **18**
 Nawlins' Style spicy shrimp smothered with a butter and beer sauce. Served with an island of rice and grilled slices of baguette for sop sop
- FISH & CHIPS** **18**
 Three pieces of beer-battered Mahi accompanied by coleslaw or beer-battered fries
- FRIED SHRIMP** **18**
 Six jumbo Gulf shrimp hand-breaded with our Togarashi panko mix, served with coleslaw or beer-battered fries
- BLACKENED REDFISH** **26**
 Blackened Redfish atop creamy grits. smothered with a Creole crawfish cream sauce. Accompanied by grilled vegetables
- SEAFOOD MAC AND CHEESE** **26**
 Creamy Mac and Cheese chock full of shrimp and crab, topped with lobster claw meat, bacon bits, smoked habanero Cheddar cheese and scallions
- SNAPPER & SHRIMP** **28**
 Grilled red snapper fillet and 3 jumbo Gulf shrimp on a bed of coconut rice with sautéed vegetables and passionfruit beurre blanc.
- FILET MIGNON & SHRIMP** **32**
 Our 8 oz hand-cut filet mignon served with 3 jumbo Gulf shrimp, garlic mashed potatoes and seasonal vegetables
- THAI COCONUT CURRY SNAPPER** **25**
 Our coconut rice is topped with a 6 oz snapper fillet and robed in a rich Thai coconut curry sauce
- CHICKEN ALFREDO** **16**
 Slices of grilled chicken atop fettuccine noodles tossed in our house-made creamy Alfredo sauce
- PRIME TEXAS WAGYU STRIP STEAK AU POIVRE** **48**
 Impeccably marbled Texas Blue Collar Wagyu, seared to temperature, served with garlic mashed potatoes, sautéed seasonal vegetables and our own au poivre sauce
 (Certified Wagyu bulls bred with Texas Angus cows, raised 100% antibiotic and hormone free on a 3-generation family ranch in Rusk, TX)
- SHRIMP SCAMPI RAVIOLI** **18**
 Six jumbo ravioli with black pepper pasta on top and parsley pasta on the bottom, filled with shrimp, butter, lemon and cheese, smothered in creamy Alfredo sauce or our housemade Marinara sauce. Topped with 3 grilled shrimp.

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

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 eight or more.



Get Beer, Wine and Liquor Delivered Right To Your Palmilla Beach Door.

The Black Marlin is offering bottle service to residents and guests at Palmilla Beach. We will deliver right to your Palmilla Beach door. We are also offering a new menu of family-style meals for delivery.

With love, Chef Gail



Call 361.749.4653 to place your order.

SPARKLING

BRUT/BRUT ROSE	20
CHLOE PROSECCO	30

WHITE

HESS CHARDONNAY	35
SANTA MARGHERITA PINOT GRIGIO	40

RED

SANTA EMA CABERNET SAUVIGNON	30
KING ESTATE PINOT NOIR	35
SEVEN FALLS CABERNET SAUVIGNON	32
STAG'S LEAP CABERNET SAUVIGNON	65

BEER

DOMESTIC SIX PACK	18
IMPORT SIX PACK	20
TRULY'S	4

LIQUOR

All liquor is in mini bottles (50ml).

1876 VODKA	5
DEEP EDDY GRAPEFRUIT	5
DULCE VIDA TEQUILA	5
BACARDI	5
JACK DANIELS	5

NON-ALCOHOLIC DRINKS

SODA	2.5
SIMPLY ORANGE JUICE	5
TOPO CHICO	4
HONEST KIDS ORANGE JUICE DRINK	2
HONEST TEA	5
DASANI WATER	2

PLEASE DRINK RESPONSIBLY

Service and Delivery charges may apply.