



STARTERS

PALMILLA NACHOS 10
our house-made tortilla chips with queso, scallions, bacon and tomatoes
ADD-ONS:
bbq chicken4 carnitas5
seafood9

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 sweet and spicy slaw, fresh ahi poke, coriander lime aioli and sesame seeds

LOBSTER TOSTADAS 21
lobster piled high on crispy wontons with sweet and 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

BONELESS WINGS (10-12 pieces) 15
crispy boneless fillets of chicken breast with choice of sauce: buffalo, BBQ, sweet chili gochujang

SALADS

DRESSINGS:

caesar, bleu cheese, ranch, jalapeño ranch, cheeseburger, balsamic vinaigrette, tamarind mango vinaigrette, lemon poppyseed vinaigrette

CHEF'S CHEESEBURGER SALAD 15
everything delicious about a juicy cheeseburger in salad form! lettuce, tomato, onion, cheese, dill pickles, bacon and charboiled burger with our chef's cheeseburger salad dressing

CLASSIC CAESAR SALAD 9
fresh, crisp romaine lettuce, garlic croutons, shaved parmesan cheese, and our creamy ceasar dressing

COASTAL COBB 18
crab meat, mixed greens, cranberries, pecans, smoked bacon, scallions, tomatoes, hard-boiled egg, dressing of choice

SALAD ADD-ONS:
chicken . . . 5 mahi . . . 8 shrimp (4) . . . 8 tuna . . . 8

THE POKE BOWL 18
warm jasmine rice with wakame seaweed, topped with diced ahi tuna tossed with our special poke sauce, sliced avocado, cucumber, daikon radish and shredded cabbage

BURGERS

All burgers served with french fries, sweet potato fries or onion rings

CLASSIC BURGER 16
charboiled 8oz CAB burger, served with lettuce and tomato. onions and pickles available upon request.

TRUFFLE MUSHROOM SWISS BURGER 18
charboiled 8oz CAB burger, smothered with sauteed mushrooms, and melted swiss cheese and dressed with truffle aioli.

SIGNATURE ENTREES

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

SHRIMP AND GRITS 18
our very own award-winning version of shrimp & grits, made with cheesy, creamy stone-ground grits, creole cream sauce, smoked habanero cheddar cheese, corn and andouille sausage

BLACKENED REDFISH 26
blackened redfish atop creamy grits, smothered with creole crawfish cream sauce, accompanied by grilled vegetables

SEAFOOD MAC AND CHEESE 26
cheesy ridged macaroni chock full of shrimp and crab, topped with lobster claw meat, bacon bits, smoked habanero cheddar cheese and scallions

SHRIMP SCAMPI RAVIOLI 18
six jumbo ravioli with black pepper and parsley pasta, filled with shrimp, butter, lemon and cheese, smothered in creamy alfredo sauce or our housemade marinara sauce, topped with three grilled shrimp

SNAPPER AND SHRIMP 28
grilled red snapper fillet and three jumbo gulf shrimp on a bed of coconut rice with sauteed vegetables and passionfruit beurre blanc

THAI COCONUT CURRY SNAPPER 25
our coconut rice is robed in a rich thai coconut curry sauce with chunks of freshly grilled snapper fillet

BLACK MARLIN'S SIGNATURE TACOS 18
choice of mahi, shrimp or tuna, prepared 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 AND 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

CHICKEN ALFREDO 18
slices of grilled chicken breast atop fettuccine noodles tossed in our housemade creamy alfredo sauce

FOUR CHEESE SACCHETINI 20/28
beggar's purses of ricotta, mozzarella, parmesan and pecorino, doused in a wild mushroom cream sauce and served with choice of sliced grilled chicken or steak

FILET MIGNON AND SHRIMP 34
our 8oz hand-cut filet mignon served with three jumbo gulf shrimp, garlic mashed potatoes and vegetables

PRIME TEXAS WAGYU STRIP STEAK AU POIVRE 48
our 10oz impeccably marbled texas blue collar wagyu, seared to temperature, served with garlic mashed potatoes, sauteed vegetables and our own au poivre sauce
(certified wagyu bulls bred with texas angus cows, raised 100% antibiotic and hormone free on a three-generation family ranch in Rusk, TX)

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.



**BLACK
MARLIN**
SEASIDE GRILL