



STARTERS

PALMILLA NACHOS	10
our house-made tortilla chips with queso, scallions, bacon and tomatoes	
ADD-ONS:	
bbq chicken5	carnitas6
shrimp9	
SMOKED REDFISH DIP	15
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, sesame seeds and cilantro	
GATOR BITE TOSTADAS	17
chicken-fried alligator tail pieces, spun in a sweet and spicy honey glaze riding on crispy wonton tostadas and slaw	
BAY BREEZE CALAMARI	14
tender calamari, battered and flash-fried to golden brown, served with lemon garlic aioli and marinara sauce	
SEAFOOD SAMPLER	23
four mini crabcakes, four fried shrimp, and a pile of calamari served with spicy remoulade, cocktail sauce and marinara sauce	
MEDITERRANEAN DIPPER	13
our newest platter, with hummus, baba ganoush, carrots, celery, and pita triangles	
MEAT & CHEESE FOR 2	15
sliced salami, cheddar, pepperjack and swiss cheese and a selection of olives	

DINNER 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	
BUFFALO CHICKEN TACO SALAD	15
grilled chicken cubes atop a bed of romaine, sliced onions, green onions, corn and diced tomatoes. garnished with fried tortilla strips. best with jalapeño ranch dressing	
CLASSIC CAESAR SALAD	9
fresh, crisp romaine lettuce, garlic croutons, shaved parmesan cheese, and our creamy ceasar dressing	
SALAD ADD-ONS:	
chicken . . . 5	mahi . . . 8
shrimp (4) . . . 8	tuna . . . 8

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.	
CRAB RANGOON BURGER	18
charboiled 8oz CAB burger, smothered with melty crab rangoon filling and crispy wonton	

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	
SHRIMP FETTUCCINE W/ KALE & LEMON GARLIC CREAM	18
shrimp and kale, sautéed in garlic butter, tossed with fettuccine noodles and a creamy lemon garlic sauce	
SHRIMP SCAMPI RAVIOLI	20
six jumbo ravioli, 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 sautéed vegetables and passionfruit beurre blanc	
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	
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	

FETTUCCINE ALFREDO	18/23
fettuccine noodles tossed in our housemade alfredo sauce and topped with your choice of chicken or shrimp	

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	35
our 8oz hand-cut filet mignon served with three jumbo gulf shrimp, garlic mashed potatoes and vegetables	

PRIME TEXAS WAGYU BUTCHERS CUT	MP
our 10oz impeccably marbled texas blue collar wagyu, seared to temperature, served with garlic mashed potatoes, sautéed 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