



BLACK MARLIN

SEASIDE GRILL

BRUNCH MENU

BREAKFAST CLASSICS

THIRD COAST SHRIMP & GRITS

this is the breakfast version of the Black Marlin's shrimp & grits, with 4 shrimp and 2 eggs

SUNDAY FUNDAY CHICKEN

butter milk fried chicken breast on french toast, served with bourbon maple syrup

CHICKEN FRIED STEAK BREAKFAST

a southern-style chopped beef steak, soaked in black pepper and buttermilk and dipped in seasoned breading. served atop cheesy grits or potato hash and smothered in our award-winning sausage gravy. served with two eggs cooked your way

EGG WHITE FRITTATA

a baked alternative to an omelette. we use 3 egg whites, seasoned vegetables, cherry tomatoes, basil pesto and parmesan cheese

TWO EGG PLATE

two eggs, cooked to order, with potato hash or grits, toast, and choice of bacon, sausage or ham

BUILD AN OMELETTE

three eggs, filled with choice of 3 items: bacon, sausage, ham, chorizo, onions, bell peppers, tomatoes, mushrooms, jalapeños and jalapeño cheddar cheese. served with potato hash or grits

STEAK N EGGS

a 6oz, filet mignon, cooked to your liking, alongside our signature potato hash and two eggs, cooked to order

CHEF G's BREFISS PIZZA

grilled flatbread topped with scrambled eggs, bacon, sausage, cheese and our homemade sausage gravy

A LA CARTE

EGG 3

SIDE BACON, SAUSAGE OR HAM 4

TOAST OR TORTILLAS (3) 1

POTATO HASH OR GRITS 3

SIDE OF GRAVY 3

we are please to offer some gluten free options on our menu but we are not a gluten-free restaurant and cannot ensure that cross contamination will never occur. We have processes in place to minimize that from happening but there is a great deal of gluten in the air and on our work surfaces. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. if you have any concerns regarding food allergies, please alert your server prior to ordering.

BLACK MARLIN BENEDICTS

16 AVOCADO TOAST BENEDICT 16

toasted slices of baguette topped with grilled tomato and avocado slices, poached eggs, lemon-dressed cucumber slices and avocado hollandaise sprinkled with everything bagel seasoning

16 HUEVOS RANCHEROS BENEDICT 15

ranchero beans, smoked cheddar cheese, chorizo and fried corn tortillas, topped with 2 poached eggs and avocado hollandaise

16 SCRAPPLE & BACON BENEDICT 17

pain perdu (french toast) is topped with scrapple, hardwood-smoked bacon, poached eggs and a bacon hollandaise

11

ON THE SWEET SIDE

11 BOSTON CREAM PIE FRENCH TOAST 11

two slices of texas toast, dipped in a sweet cinnamon custard and cooked to golden brown. filled with vanilla cream and topped with chocolate fudge biscotti butter, garnished with whipped cream

13 CINNAMON FRENCH TOAST 9

two slices of texas toast, dipped in a sweet cinnamon custard and cooked to golden brown. served with cinnamon sugar, pecans and whipped cream

22 BAMF CINNAMON ROLL (quantities limited) 8

one texas-sized pillow of rich, flavorful, buttery, deliciousness. topped with our special cinnamon sugar and whipped cream cheese icing makes this a giant taste of paradise

11 CROISSANT BEIGNETS (4) 5

a fun spin on the traditional acadian classic, these puffy "fritters" are made from flaky croissant dough - deep fried to a golden brown and served with a blanket of powdered sugar

MARLIN LUNCH FAVORITES

1 CLASSIC BURGER 16

charbroiled half-pound CAB burger, served with lettuce and tomato, onions and pickles available upon request add-ons: cheese, bacon, avocado, mushroom \$1 each

BLACK MARLIN SIGNATURE TACOS 18

choice of mahi, shrimp or tuna, grilled or fried. three corn tortillas with shredded cabbage and chipotle aioli with sides of mango pico de gallo, pickled red onions and apple-jicama slaw

BUFFALO CHICKEN TACO SALAD 15

grilled chicken cubes, tossed in our house made buffalo sauce, atop a bed of romaine, sliced onions, corn, and diced tomatoes. garnished with fried tortilla strips. best with jalapeno ranch dressing





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