



## SIGNATURE ENTREES

Add a soup or salad for \$4

### STARTERS

#### PALMILLA NACHOS

our house-made crispy corn tortilla chips served warm, doused with our signature queso, crumblec bacon, diced tomatoes and green onions

ADD-ONS:

chicken or carnitas . . . 5    shrimp . . . . 8

#### SMOKED REDFISH DIP

house-smoked redfish, cream cheese and red onion, oven-baked to golden brown, served with toasted baguette

#### BAY BREEZE CALAMARI

tender calamari, battered and flash-fried to golden brown, served with lemon garlic aioli and marinara sauce

#### SEAFOOD SAMPLER

four mini crabcakes, four fried shrimp, and a pile of calamari served with spicy remoulade, cocktail sauce and marinara sauce

### DINNER SALADS

#### CLASSIC CAESAR SALAD

fresh, crisp romaine lettuce, garlic croutons, shaved parmesan cheese, and our creamy ceasar dressing

#### CHEESEBURGER SALAD

lettuce, tomato, onion, cheese, pickles, bacon and burger with our chef-created cheeseburger dressing

SALAD ADD-ONS:

chicken . . . 5    mahi . . . 8    shrimp (4) . . . 8    tuna . . . 8

### DESSERTS

#### DESSERT OF THE DAY

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.

#### CLASSIC BURGER

16

charbroiled 8oz CAB burger, served with lettuce and tomato, onions and pickles available upon request served with french fries, sweet potato fries or onion rings

#### BLACK MARLIN'S SIGNATURE TACOS

18

ochoice 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

#### SHRIMP AND GRITS

25

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

35

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

#### SNAPPER AND SHRIMP

35

grilled red snapper fillet and three jumbo gulf shrimp on a bed of coconut rice with sautéed vegetables and passionfruit beurre blanc

#### SEAFOOD MAC AND CHEESE

27

creamy mac and cheese full of shrimp and crab, topped with bacon bits, smoked habanero cheddar cheese and scallions

#### FISH AND CHIPS

21

three pieces of beer-battered mahi accompanied by coleslaw or beer-battered fries

#### FRIED SHRIMP

23

six jumbo gulf shrimp hand-breaded with our togarashi panko mix, served with coleslaw or beer-battered fries

#### SHRIMP SCAMPI RAVIOLI

22

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

#### FILET MIGNON AND SHRIMP

41

our 6oz hand-cut filet mignon served with three jumbo gulf shrimp, garlic mashed potatoes and vegetables

#### PRIME TEXAS WAGYU BUTCHERS CUT

56

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)

