



STARTERS

CRAB CAKES 18
Two crabcakes served with spicy remoulade

PASTRY WRAPPED BRIE 16
Baked brie wrapped in puffed pastry, drizzled with honey and topped with pecans; served with crostini

POKE-MOLE 17
Fresh tuna poke on a bed of guacamole with sriracha aioli; served with chips

CAPRESE SALAD 12
Sliced mozzarella and tomatoes with fresh basil and balsamic glaze

PALMILLA NACHOS 10
Our house-made crispy corn tortilla chips served warm, doused with our signature queso, crumbled bacon, diced tomatoes and green onions
ADD-ONS:
BBQ chicken or carnitas . . . 6 shrimp . . . 9

SMOKED REDFISH DIP 16
House-smoked redfish, cream cheese and red onion, oven-baked to golden brown; served with toasted baguette

BAY BREEZE CALAMARI 16
Tender calamari, battered and flash-fried to golden brown, served with lemon garlic aioli and marinara sauce

DINNER SALADS

SUMMER SALAD WITH CHICKEN 16
Romaine and spring mix with green apple, dried cranberries, pecans, feta and grilled chicken served with Fuji apple vinaigrette

BLACKENED SHRIMP SALAD 18
Romaine and spring mix with avocado, pico de gallo and corn served with honey jalapeno ranch dressing

CLASSIC CAESAR SALAD 11
Fresh, crisp romaine lettuce, garlic croutons, shaved parmesan cheese, and our creamy Caesar dressing

CHEESEBURGER SALAD 16
Lettuce, tomato, onion, cheese, pickles, bacon and burger with our chef-created cheeseburger dressing

SALAD ADD-ONS:
chicken . . . 6 mahi . . . 9 shrimp (4) . . . 9 tuna . . . 9

SIGNATURE ENTREES

Add a side salad for \$4

REDFISH (blackened or grilled) 29
Redfish, blackened or grilled, atop creamy grits accompanied by grilled vegetables

GRILLED GROUPE 29
Grilled grouper filet finished with a tamarind glaze, served with wild rice pilaf and seasonal vegetables

SEARED SCALLOPS 34
Seared scallops nestled on a grilled grit cake with citrus beurre blanc and chili oil drizzle

FILET MIGNON AND SHRIMP 46
Our 8oz hand-cut filet mignon served with three jumbo gulf shrimp, garlic mashed potatoes and vegetables

1855 BLACK ANGUS NEW YORK STRIP 52
Our 14oz 1855 Certified Black Angus New York Strip grilled and served with garlic mashed potatoes and sautéed vegetables

CHICKEN PICATTA 22
Grilled chicken breast with picatta sauce served with garlic mashed potatoes or wild rice pilaf and seasonal vegetables

BLACK MARLIN'S SIGNATURE TACOS 18
A 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

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

FISH AND CHIPS 21
Three pieces of beer-battered mahi accompanied by seasoned fries and housemade tarter sauce

FRIED SHRIMP 23
Five jumbo gulf shrimp hand-breaded with our Togarashi panko mix, served with seasoned fries

SHRIMP SCAMPI RAVIOLI 22
Six jumbo ravioli, filled with shrimp, butter, lemon and cheese on our robust housemade Rosa sauce, topped with two grilled shrimp

CLASSIC BURGER 16
Charbroiled 8oz certified Angus burger, served with lettuce and tomato, onions and pickles available upon request served with seasoned fries, sweet potato fries or onion rings

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**

BAR & GRILL

DINNER MENU