



## STARTERS

### CRAB CAKES

Two crabcakes served with spicy aioli

### PASTRY WRAPPED BRIE

Baked brie wrapped in puffed pastry topped with cranberry compote ; served with crostini

### POKE-MOLE

Fresh tuna poke on a bed of guacamole with sriracha aioli; served with chips

### CAPRESE SALAD

Sliced mozzarella and tomatoes with fresh basil and balsamic glaze

### PALMILLA NACHOS

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

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 cocktail sauce

## DINNER SALADS

### SUMMER SALAD WITH CHICKEN

Romaine and spring mix with green apple, dried cranberries pecans, feta and grilled chicken served with Fuji apple vinaigrette

### BLACKENED SHRIMP SALAD

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

### CLASSIC CAESAR SALAD

Fresh, crisp romaine lettuce, garlic croutons, shaved parmesan cheese, and our creamy Caesar dressing

### CHEESEBURGER SALAD

Lettuce, tomato, onion, cheese, pickles with bacon bits and burger pieces with our chef-created cheeseburger dressing

#### SALAD ADD-ONS:

chicken . . . 6 mahi . . . 9 shrimp (4) . . . 9 tuna . . . 9

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. We are pleased 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.

An automatic gratuity of 20% will be added on to all parties of eight or more.

## SIGNATURE ENTREES

Add a side salad for \$4

### LOBSTER RAVIOLI

Five jumbo lobster filled ravioli with a house made sherry cream sauce and shaved parmesan cheese

### DUCK BREAST

Maple Leaf Farms duck breast seared to medium , topped with a port wine and orange reduction and served with garlic mashed potatoes and seasonal vegetables.

### REDFISH FILLET

Redfish, blackened or grilled, atop creamy grits accompanied by seasonal vegetables

### RAINBOW TROUT

Butterflied skin-on rainbow trout fillet finished with a tamarind glaze, served with wild rice pilaf and seasonal vegetables

### SEARED SCALLOPS

Seared scallops with a garlic chardonnay reduction served with mashed potatoes and seasonal vegetables

### FILET MIGNON AND SHRIMP

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

### 1855 BLACK ANGUS NEW YORK STRIP

Our 14oz 1855 Certified Black Angus New York Strip grilled and served with garlic mashed potatoes and seasonal vegetables

### CHICKEN PICATTA

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

### BLACK MARLIN'S SIGNATURE TACOS

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 roasted corn salsa

### SHRIMP AND GRITS

Our very own award-winning version of shrimp & grits, made with cheesy, creamy stone-ground grits, creole cream sauce, smoked habanero cheese, corn and andouille sausage

### FISH AND CHIPS

Three pieces of beer-battered mahi accompanied by seasoned fries and tarter sauce

### FRIED SHRIMP

Five jumbo gulf shrimp hand-breaded with our special panko mix, served with seasoned fries

### CLASSIC BURGER

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 \*add cheese for \$1

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**BLACK  
MARLIN**

BAR & GRILL

**DINNER MENU**