



# LUNCH MENU

## STARTERS

- 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
- POKE-MOLE**  17  
Fresh tuna poke on a bed of guacamole with sriracha aioli; served with chips
- SMOKED REDFISH DIP** 16  
House-smoked redbfish, cream cheese and red onion topped with parmesan cheese and panko, then 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 cocktail sauce

## ENTRÉE SALADS

- SUMMER SALAD WITH CHICKEN**  14  
Romaine and spring mix with green apple, dried cranberries, pecans, feta and grilled chicken; served with Fuji apple vinaigrette
- BLACKENED SHRIMP SALAD**  16  
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 with bacon bits and burger pieces with our chef-created cheeseburger dressing
- SALAD ADD-ONS:**  
chicken . . . 6 mahi . . . 9 shrimp (4) . . . 9 tuna . . . 9

## SANDWICHES & PLATES

Add a side salad for \$4

- 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 corn salsa
- VEGI TACOS** 14  
Three corn tortillas with fried avocado, shredded cabbage and chipotle aioli with sides of mango pico de gallo, pickled red onions and corn salsa
- FISH AND CHIPS** 21  
Three pieces of beer-battered mahi accompanied by seasoned fries and tarter sauce
- FRIED SHRIMP** 23  
Five jumbo gulf shrimp hand-breaded with our special panko mix, served with seasoned fries
- 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
- 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 \* add cheese for \$1
- PHILLY STYLE SANDWICH** 16  
Thin sliced beef, grilled with peppers and onions then topped with melted provolone cheese on a sub roll; served with seasoned fries, sweet potato fries or onion rings
- AHI TUNA POKE WRAP**  15  
Diced raw ahi tuna tossed in a spicy poke sauce with leaf lettuce and avocado wrapped in wheat tortilla, served with rice pilaf
- NATHAN'S FAMOUS HOTDOG**  9  
Nathan's hotdog on a split top bun topped with your choice of onions, pickled jalapenos or relish; served with seasoned fries, sweet potato fries or onion rings
- CHICKEN BACON AVO WRAP** 15  
Grilled chicken breast with bacon strips, avocado slices, leaf lettuce and garlic aioli; served with seasoned fries, sweet potato fries or onion rings
- BUFFALO CHICKEN WRAP**  15  
Fried chicken tenders with leaf lettuce, diced tomato and Ranch dressing wrapped in a wheat tortilla; 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. 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.



# **BLACK MARLIN**

**BAR & GRILL**

**LUNCH MENU**