BLACK MARLIN
SEASIDE GRILL

Lunch Menu

Marlin Favorites

BUFFALO CHICKEN TACOS | *16*

Breaded chicken coated in our homemade buffalo sauce, with cabbage, pico de gallo, and ranch dressing

CHICKEN & SPINACH QUESADILLA | *16*

Flour tortilla filled with grilled chicken breast, chopped spinach, cheese mix, pico de gallo, and sour cream

BLACK MARLIN BOWL

Chicken | *16* Beef | *17* Shrimp | *18*

White rice, a spring mix, pico de gallo, creamy avocados, sour cream, a medley of cheeses, sliced jalapenos, and chimi churri sauce

FRIED SHRIMP | *24*

Hand-breaded jumbo Gulf shrimp (4) seasoned with our signature house blend, served with your choice of tartar or cocktail sauce and seasoned fries

POT STICKERS | *16*

Steamed and pan seared beef pot stickers, served with a sweet chili bourbon sauce

POKE BOWL | *18*

Fresh ahi tuna or smoked salmon poke on a bed of rice, served with siracha mayo, avocado, wakame, crab meat, and sesame

Beverages | 3

SODA | Coke, Diet Coke, Dr. Pepper, Sprite, Strawberry & Regular Lemonade

JUICE | Orange, Apple, Cranberry, & Grapefruit

ICED TEA SPARKLING WATER COFFEE

BLACK MARLIN
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Lunch Menu

Salads

CHEESEBURGER SALAD | *16*

A beef patty on romaine lettuce with a mix of cheese, tomatoes, red onions, and pickles, all served with our signature homeade dressing

SALMON STRAWBERRY SALAD | *19*

A blend of greens paired with tender salmon, with strawberries, feta cheese, and pecans, all drizzled with balsamic vinaigrette dressing

CAESAR SALAD

Chicken | *16* Shrimp | *18*

Tender grilled chicken atop romaine lettuce, accompanied by parmesan cheese, homemade croutons, and caesar dressing

SOUTHWEST FIESTA SALAD

Chicken | *16* Beef | *17* Shrimp | *18*

Shrimp on romaine lettuce with jalapenos, roasted corn, pico de gallo, queso fresco, avocado, cilantro, and chipotle ranch

CLASSIC COBB SALAD | *16*

Choice of grilled or fried chicken over crisp romaine with bacon, hard-boiled egg, tomatoes, avocado, and blue cheese crumbles. Served with ranch dressing

Signature Plates

SHRIMP & GRITS | *24*

Blackened jumbo shrimp, served on a bed of creamy jalepeno grits, drizzled with cajun sauce, served with crispy garlic bread

BLACK MARLIN TACOS | *25*

Mahi Mahi blackened, grilled, or fried; served on corn tortillas with mango pico de gallo, cabbage mix, chili sauce, and elote

SHRIMP TACOS | *25*

Blackened, grilled, or fried shrimp on corn tortillas with mango pico de gallo, cabbage mix, sweet chili sauce, and elote

CHICKEN ALFREDO | *20*

Blackened or grilled chicken over linguini in a light cream sauce, finished with tomatoes, scallions, and parmesan, served with garlic bread

SEASONAL SUSHI ROLLS | *22*

Available select days.
Ask your server for todays offerings

BLACK MARLIN
SEASIDE GRILL

Lunch Menu

Sandwiches

All served with french fries

BLAT | *13*

A classic combination of bacon, lettuce, and tomato, plus avocado, with house mayonnaise, all served between toasted sourdough

FRENCH DIP | *19*

Sliced roast beef on a soft hoagie roll, topped with grilled onions and Provolone cheese, served with au jus and a side of creamy horseradish

CHICKEN SANDWICH | *18*

Crispy or grilled chicken on sourdough toast with bacon, tomato, lettuce, swiss cheese, and red onions, with our house dressing

CHEESEBURGER | *17*

Specialty blended beef patty charbroiled to your liking, topped with cheddar cheese, lettuce, tomato, pickles, and oinions

CRISPY FISH SANDWICH | *18*

Fried fish on sourdough toast, topped with lettuce, tomato, and a creamy tartar sauce

GRILLED PIMENTO SANDWICH | *14*

The ultimate grilled pimento cheese sandwich, finished with bacon bits, and sourdough toast

MARLIN HOTDOG | *10*

A delicious beef hot dog topped with mustard, relish, red onions, and ketchup

TURKEY CLUB | *17*

Turkey with bacon, lettuce, tomato, swiss cheese, and mayo on sourdough toast

Pick & Choose Combo | 16

Select one item from each side to create a delicious lunch combination

HALF SANDWICH

&

CHEF'S DELI SALAD
HALF HOUSE SALAD
CUP OF SOUP
FRENCH FRIES
POTATO CHIPS

BLACK MARLIN
SEASIDE GRILL

Dinner Menu

Starters

SIGNATURE BREAD BASKET | *14*

Our signature warm sourdough bread served with seasoned olive oil and garlic butter

FRIED CALAMARI | *26*

Seasoned and hand battered calamari, flash fried and served with house made cocktail and lemon aioli sauce

OYSTERS ON THE HALF SHELL | *18/28*

Raw oysters on the half-shell, served with lemon wedges, cocktail sauce, and horseradish (6/12)

POT STICKERS | *16*

Steamed and pan seared beef pot stickers, served with a sweet chili bourbon sauce

FRIED GULF OYSTERS | *18/28*

Fresh Gulf oysters, lightly dusted in our seasoned breading, fried to golden brown, and served with our signature chipotle aioli

SMOKED FISH DIP | *20*

Smoked fish fillet, diced and combined with celery, onions, and mayo. Served with toasted baguettes

CHICKEN & SPINACH QUESADILLA | *16*

Flour tortilla filled with grilled chicken breast, chopped spinach, cheese mix, pico de gallo, and sour cream

SIGNATURE CRAB CAKES | *28*

Cajun seasoned lump crabmeat, seared to a golden brown and served with housemade remoulade sauce

CRISPY BRUSSEL SPROUTS | *15*

Seasoned split brussel sprouts, pan seared and finished with parmesan cheese and honey siracha drizzle

POKE BOWL | *18*

Fresh ahi tuna poke on a bed of rice, served with siracha mayo, avocado, wakame, crab meat, and sesame

JUMBO SHRIMP COCKTAIL | *22*

A half pound of jumbo boiled shrimp, served with cocktail sauce, lemon wedges, and crackers

FRIED PICKLES | *13*

Seasoned and hand battered pickles, flash fried and served with dill ranch dressing

BLACK MARLIN
SEASIDE GRILL

Dinner Menu

Signature Plates

SERVED WITH YOUR CHOICE OF TWO SIDES

FILET MIGNON | *58*

8 oz. hand cut prime filet mignon charbroiled to your desired finish

CAJUN REDFISH | *38*

10 oz. redfish topped with fried crawfish tails and our famous cajun cream sauce

BLACKENED MAHI MAHI FILET | *41*

Blacked Mahi Mahi filet, charbroiled to perfection

CATCH OF THE DAY | *MP*

Ask your server about today's fish feature

RIBEYE | *52*

14 oz. hand cut ribeye, charbroiled to perfection, with chef's signature roasted garlic butter

Coastal Classics

SEAFOOD GUMBO | *30*

Shrimp, oysters, crab, and fish simmered in a deep homeade roux, served with white rice and warm garlic bread

CREAMY TUSCAN SALMON | *40*

8 oz. hand cut Atlantic Salmon, smothered in a creamy Tuscan sauce (tomatoes, spinach, and mushrooms), on a bed of garlic butter linguine

SHRIMP & GRITS | *34*

Blackened jumbo shrimp, served on a bed of creamy jalepeno grits, drizzled with cajun sauce, served with crispy garlic bread

PASTA DIABLO | *38*

Jumbo shrimp and lump crab meat in a spicy Diablo sauce, served over a bed of linguine, paired with garlic bread

SHRIMP SCAMPI | *36*

Jumbo shrimp cooked and topped with a rich garlic, lemon-lime veloute sauce, nestled in a bed of linguine, served with crispy garlic bread

SHRIMP & OYSTER COMBO | *32*

Jumbo shrimp (3) and Gulf oysters (6) fried to a perfect golden brown, served with cocktail sauce, tartar sauce, and fries

SEAFOOD PLATTER | *38*

Mahi Mahi strips (2), coated in our seasoned batter, accompanied by jumbo shrimp (3), and Gulf oysters (6), all fried to perfection and served with seasoned fries, cocktail, and tartar sauce.

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Dinner Menu

Modern Comforts

BLACK MARLIN TACOS | 25

Mahi Mahi blackened, grilled, or fried; served on corn tortillas with mango pico de gallo, cabbage mix, chili sauce, and elote

SHRIMP TACOS | 32

Blackened, grilled, or fried shrimp on corn tortillas with mango pico de gallo, cabbage mix, sweet chili sauce, and elote

ALL AMERICAN CHEESEBURGER | 20

Our specially blended beef patty charbroiled to your liking , topped with cheddar cheese, served with lettuce, tomato, pickles, onions, and seasoned fries

FRIED SHRIMP | 32

Hand-breaded jumbo Gulf shrimp (6) seasoned with our signature house blend, served with your choice of tartar or cocktail sauce and seasoned fries

FISH & CHIPS | 25

Hand-battered fish filets; served with cocktail sauce, tartar sauce, and seasoned fries

CHICKEN ALFREDO | 26

Blackened or grilled chicken over linguini in a light cream sauce, finished with tomatoes, scallions, and parmesan, served with garlic bread

Beverages | 3

SODA | Coke, Diet Coke, Dr. Pepper, Sprite, Strawberry & Regular Lemonade

JUICE | Orange, Apple, Cranberry, & Grapefruit

ICED TEA SPARKLING WATER COFFEE

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Lighter Side

LOBSTER BISQUE (cup) | *14*

Tender, steamed lobster, chopped into bite-sized morsels and delicately simmered in our house made bisque

HOUSE SALAD | *14*

A delightful blend of spring mix lettuce, topped with tomatoes, onions, cheese, cucumbers, croutons, and choice of dressing

WEDGE SALAD | *14*

A crisp wedge of iceberg lettuce, topped with bacon, tomatoes, onions, avocado, and blue cheese crumbles. Served with your choice of dressing

BABY GEM CAESAR | *14*

Whole leaf baby gem romaine hearts, served with croutons, and our house made caesar dressing

CHAR GEM UPON REQUEST | 2

DRESSINGS

Ranch | Blue Cheese | Blasamic Vinaigrette | Oil & Vinegar

SOUP OF THE DAY (cup) | *10*

Signature Sides | *8*

BUTTER GARLIC LINGUINE
GARLIC MASHED POTATOES
GARLIC WHITE RICE
GREEN BEANS
MAC AND CHEESE
SWEET POTATO WAFFLE FRIES
SALTED BAKED POTATO
BROCCOLINNI

Additions Add to any salad or entree

CHICKEN BREAST | *9*
LOBSTER TAIL | *45*
MAHI-MAHI | *17*
SHRIMP (4) | *12*
AHI TUNA | *13*
8 OZ. RIB EYE | *14*

BLACK MARLIN
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Dinner Menu

After The Feast

BROWNIE & VANILLA | *14*

Who can resist a brownie with a scoop of Blue Bell ice cream?

COFFEE CREME BRULEE | *14*

An island twist on an amazing cream custard dessert

KEY LIME PIE | *14*

A tasty blend of lime juice custard in a graham cracker crust

DUBAI CHOCOLATE TORTE | *14*

A delicious Pistachio filled chocolate cake

GRANDMA'S WHITE CHOCOLATE BREAD PUDDING | 16

Classic French white chocolate bread pudding with Grand Marnier glaze

Coffees

BARISTA BREWED COFFEE WITH BAILEY'S | *18*

BARISTA BREWED COFFEE WITH KAHLUA | *18*

CAPPUCCINO WITH BAILEY'S | *18*

AMERICANO | *8*

CAPPUCCINO | *10*

ESPRESSO | *8*