



THE SAILFISH

AT MARSH CREEK MARINE

STARTERS

*TUNA NACHOS

RAW MARINATED AHI TUNA SERVED OVER A BED OF WONTON CHIPS & TOPPED WITH JALAPEÑO SLICES, CILANTRO, GREEN ONIONS, NORI, WASABI CREAM & SRIRACHA AIOLI

\$23

STEAMED SHRIMP

FRESH & LOCAL SHRIMP STEAMED TO PERFECTION WITH OLD BAY & COCKTAIL SAUCE. SERVED BY HALF OR FULL POUND

\$18/\$27

PUB FRIES

CRISP FRIES TOSSED IN GARLIC OIL WITH FRESH HERBS & PARMESAN. SERVED WITH A BLACK PEPPER AIOLI

\$10.50

SHRIMP SNACK

A SMALL, PERFECTLY FRIED BASKET OF SHRIMP. TOSSED IN TRADITIONAL WING SAUCE W/BLEU CHEESE CRUMBLES FOR \$1 MORE

\$12

**COCKTAIL CRAB CLAWS

STEAMED & CHILLED RED CRAB CLAWS SERVED WITH HOUSE-MADE COCKTAIL SAUCE & LEMON

\$MARKET

*** Temporary menu item. Enjoy until we run out!*

GROUPEER BYTES

CRISPY FRIED GROUPEER TOSSED IN LEMON PEPPER & OREGANO. SERVED WITH A CITRUS-CAPER TARTAR

\$17

WARM SHRIMP DIP

SEASONED SHRIMP BLENDED WITH THREE CHEESES & SPICES. SERVED HOT WITH TOASTED PITA POINTS

\$13.50

*TUNA POKE BOWL

RAW MARINATED AHI TUNA WITH DICED MANGO, GREEN ONION, JALAPEÑO, & SRIRACHA AIOLI. TOPPED WITH SESAME SEEDS & SERVED WITH FRESH PORK RINDS

\$21

SAILFISH SKEWERS

THREE SKEWERS OF BACON WRAPPED TAIL-ON SHRIMP DRIZZLED WITH SWEET CHILI SAUCE

\$15.75

HUSH PUPPIES

SERVED WITH HOUSE-MADE HONEY BUTTER

\$7.50

PRETZEL BITES

SERVED WITH QUESO

\$10.50

HANDHELDS & MORE

CHOICE OF 1 STANDARD SIDE ITEM. SUBSTITUTE A PREMIUM SIDE FOR + \$4

BLACKENED GROUPEER SANDWICH \$18

BLACKENED GROUPEER ON A BRIOCHE BUN WITH RED CABBAGE, TOMATO, ONION, & GARLIC AIOLI

SHRIMP BURGER \$15.50

LOCAL SHRIMP HAND BREADED & LIGHTLY FRIED. SERVED ON A BRIOCHE BUN WITH LETTUCE, TOMATO, & CAJUN RÉMOULADE

HOT CHICKEN SANDWICH \$15.50

HOUSE BREADED & FRIED CHICKEN BREAST TOSSED IN A SPICY RED PEPPER SAUCE. SERVED WITH LETTUCE, TOMATO, PICKLES, & MAYO ON A BRIOCHE BUN
SUBSTITUTE WITH BUFFALO SAUCE UPON REQUEST

GROUPEER TACOS \$18

TWO FLOUR TORTILLAS WITH FRIED GROUPEER, LETTUCE, TOMATO, CHEDDAR-JACK CHEESE, & TOPPED WITH CAJUN TARTAR



CRAB CAKE SANDWICH \$17

CRAB CAKE ON A BRIOCHE BUN WITH LETTUCE, TOMATO, & CAJUN RÉMOULADE

GRILLED SHRIMP TACOS \$17

TWO FLOUR TORTILLAS WITH GRILLED SHRIMP, LETTUCE, TOMATILLO & CORN SALSA, WITH CILANTRO-LIME SOUR CREAM

GRILLED CHICKEN CLUB \$17.50

GRILLED CHICKEN WITH LETTUCE, TOMATO, BACON, CHEDDAR CHEESE, & CAJUN MAYO. SERVED ON TEXAS TOAST

*GRILLED AHI TUNA SANDWICH \$19

GRILLED TO TEMPERATURE & TOPPED WITH A HOUSE-MADE SOY GINGER GLAZE, WASABI AIOLI, & ASIAN SLAW WITH PINEAPPLE. SERVED ON A BRIOCHE BUN

ENTRÉES



* GARLIC RIBEYE \$MARKET

12oz HAND CUT RIBEYE GRILLED TO TEMPERATURE TOPPED WITH GARLIC BUTTER SAUCE. SERVED WITH ROASTED POTATOES & SEASONAL VEGETABLES

ADD GRILLED SHRIMP FOR + \$4

*PECAN CRUSTED SALMON \$26

SALMON GRILLED TO TEMPERATURE TOPPED WITH A CANDIED PECAN CRUST. SERVED OVER RICE WITH SEASONAL VEGETABLES

SHRIMP STUFFED FLOUNDER \$27

FLOUNDER STUFFED WITH A CHEESY SHRIMP BLEND & TOPPED WITH A LOBSTER CREAM SAUCE. SERVED OVER RICE WITH SEASONAL VEGETABLES

FETTUCCINE ALFREDO \$18

HOUSE-MADE TO ORDER ALFREDO OVER FETTUCCINE PASTA

WITH GRILLED OR BLACKENED CHICKEN \$26.50

WITH GRILLED OR BLACKENED SHRIMP \$28.50

SAILFISH SEA-SCAMPI \$33

SAUTÉED CLAMS, MUSSELS, SCALLOPS, SHRIMP & TOMATOES TOSSED IN A CREAMY LEMON BUTTER WINE SAUCE SERVED OVER CAVATAPPI PASTA

*PEPPERCORN CRUSTED TUNA \$29

PEPPERCORN CRUSTED TUNA SEARED TO TEMPERATURE & SERVED OVER STEAMED RICE WITH SEASONAL VEGETABLES & WASABI CREAM

SEAFOOD MAC & CHEESE \$26

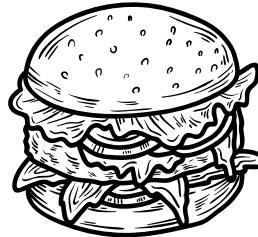
TENDER SCALLOPS & SAUTÉED SHRIMP TOSSED WITH CAVATAPPI PASTA IN A RICH CHEDDAR-JACK CREAM SAUCE. TOPPED WITH DICED TOMATOES

CHICKEN BRUSCHETTA \$22

GRILLED CHICKEN TOPPED WITH SAUTÉED RED ONION, TOMATO, GARLIC, & BASIL WITH A BALSAMIC GLAZE & FETA CHEESE & SERVED OVER MASHED POTATOES & SEASONAL VEGETABLES

BURGERS

CHOICE OF 1 STANDARD SIDE ITEM.
SUBSTITUTE A PREMIUM SIDE FOR +\$4



*BASIC BURGER

6oz HAND PATTIED ANGUS BURGER WITH MAYO, LETTUCE, TOMATO, PICKLES, & ONIONS

ADD CHEESE OR BACON FOR \$1 EACH

\$13.50

*LOADED BURGER

6oz HAND PATTIED BLACKENED ANGUS BURGER ON A BRIOCHE BUN WITH LETTUCE, TOMATO, SAUTÉED ONIONS, & BACON, FRIED JALAPEÑO, & SRIRACHA AIOLI

\$17

*MONTREAL STEAK BURGER

6oz HAND PATTIED ANGUS BURGER WITH CHEDDAR CHEESE, BACON, ONION STRAWS, STEAK SAUCE, & HORSERADISH AIOLI

\$15.50

SIDES

STANDARD SIDES

\$3.75

COLE SLAW
FRENCH FRIES
HOMEMADE CHIPS
BACON-DILL POTATO SALAD
PASTA SALAD

PREMIUM SIDES

\$6.25

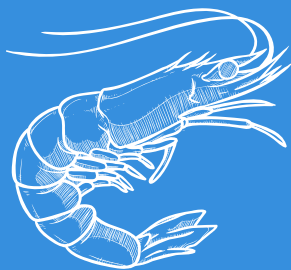
SIDE HOUSE SALAD
SIDE CAESAR SALAD
HUSH PUPPIES
SEASONAL VEGETABLES
PUB FRIES

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE DUE TO MARKET FLUCTUATION. ASK YOUR SERVER FOR DETAILS.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SEAFOOD BASKETS

EACH BASKET INCLUDES YOUR CHOICE OF 2 STANDARD SIDES &
A CHOICE OF COCKTAIL OR TARTAR SAUCE



SHRIMP BASKET

HAND BREADED LOCAL SHRIMP FRIED TO PERFECTION

\$23

FISH BASKET

TRADITIONAL "FISH & CHIPS STYLE" HAND BREADED & FRIED FISH

\$22

COMBO BASKET

A PERFECTLY BALANCED COMBINATION OF HAND
BREADED LOCAL SHRIMP & FISH, FRIED TO PERFECTION

\$24

SALADS

DRESSING CHOICES:

RANCH, BLUE CHEESE, HONEY MUSTARD, BALSAMIC,
SESAME GINGER, OR GREEK VINAIGRETTE

CHICKEN BACON RANCH SALAD

MIXED GREENS, TOMATO, BACON, GRILLED
CHICKEN, AVOCADO, & MIXED CHEESE.
SERVED WITH RANCH DRESSING

\$19

GREEK SALAD

CHOPPED ROMAINE WITH BELL PEPPERS,
RED ONION, PEPPERONCINI, OLIVES, SUN-
DRIED TOMATOES, & CUCUMBERS. TOSSED
IN A GREEK VINAIGRETTE & TOPPED WITH
FETA CHEESE

\$14.50

MIXED GREENS

MIXED GREENS WITH CHERRY TOMATOES,
CUCUMBER, ONION, CARROTS, & CROUTONS

\$9.50

CAESAR SALAD

ROMAINE LETTUCE TOSSED IN CAESAR
DRESSING WITH PARMESAN CHEESE &
HOUSE-MADE CROUTONS

\$10.50

*ASIAN AHI TUNA SALAD

SESAME CRUSTED AHI TUNA SERVED
OVER NAPA CABBAGE, TOSSED IN A
SESAME GINGER VINAIGRETTE WITH
CARROTS, CUCUMBERS, BELL PEPPERS,
& RED ONION. TOPPED WITH
WONTON CRISPS

\$21

SALMON SALAD

GRILLED TO PERFECTION OVER
SPINACH, TOMATO, BACON,
ROASTED RED PEPPERS, & FETA
CHEESE. TOSSED IN A LEMON
GINGER VINAIGRETTE

\$20



SALAD ADD-ONS:

GRILLED OR BLACKENED SHRIMP \$10.50

GRILLED OR BLACKENED CHICKEN \$8.50

*FRESH CATCH

\$ MARKET

KIDS

CHOICE OF 1 STANDARD SIDE
FOR CHILDREN 12 YEARS & YOUNGER

CHICKEN TENDERS

HAND BREADED CHICKEN TENDERS FRIED TO PERFECTION

\$9.50

SHRIMP BASKET

HAND BREADED SHRIMP FRIED TO PERFECTION WITH 2 HUSHPUPPIES

\$11.50

HOT DOG

ALL BEEF HOT DOG SERVED WITH KETCHUP OR MUSTARD ON THE SIDE

\$6.50

KIDS BASIC CHEESE BURGER

HAND PATTIED ANGUS BURGER WITH AMERICAN CHEESE

\$10.50

DESSERTS

BY THE SLICE

NY STYLE CHEESECAKE

CHOICE OF CHOCOLATE SYRUP OR
BERRY PURÉE SAUCE DRIZZLED ON TOP

\$10.50

KEY LIME PIE

TART, RICH, & CREAMY FILLING ON A
SOFT GRAM CRACKER COOKIE CRUST

\$11.50



ASK ABOUT OUR
ROTATING DESSERT
SPECIALS!

DRINKS

BEVERAGES

SWEET OR UNSWEETENED TEA	\$3.50
COKE PRODUCTS COKE, DIET COKE, SPRITE, SUNDROP, LEMONADE, GINGER ALE, & MOUNTAIN BERRY BLAST POWERADE	\$3.50
COFFEE	\$4.25
RED BULL ENERGY REGULAR, SUGAR FREE, COCONUT OR TROPICAL	\$4.50

MOCKTAILS

Non-alcoholic



STRAWBERRY LEMONADE BUBBLER LEMONADE, SPRITE, & MUDDLED STRAWBERRIES WITH A SPLASH OF LEMON	\$5.50
ISLAND DREAM ORANGE JUICE, PINEAPPLE JUICE, & COCONUT SYRUP WITH A DASH OF NUTMEG	\$5.50
WATERMELON TEMPLE FIZZ MUDDLED WATERMELON AND LEMON, SPRITE, LEMONADE, & A SPLASH OF GRENADINE	\$5.50
GUAVA BLAST GUAVA JUICE, GINGERALE, ORANGE JUICE AND A SPLASH OF LIME	\$5.50

COCKTAILS

MOJI-TOES IN THE WATER: \$12.50

Mango or Blueberry Mojito
Bacardi Silver Rum, Club Soda,
Fresh Muddled Mint and Limes,
splash of Simple Syrup

SCOTTS HILL SPRITZER: \$12.75

Titos Vodka, Muddled Strawberries & Lemon Wedges, Simple Syrup & Club Soda

BEACH BAY: \$12.50

Smirnoff Peach Lemonade Vodka,
Guava Juice, & Sprite

BALLYHOO SMASH: \$13

Makers Mark Whiskey, Fresh Blackberries, Lemon, and Mint Muddled and topped with Lemonade.

MEXICAN BLACK PEARL: \$13.50

Mi Campo Blanco Tequila, Fresh Muddled Blackberries, Jalapeño Extract, Triple Sec, Fresh Lime Juice, Simple Syrup, & splash of Club Soda

HAMMOCK WATCH: \$11

Cruzan Vanilla Rum, Pineapple Juice, Orange Juice, Monin Coconut Syrup & dash of Nutmeg on top

SHALLOW WATERS MARGARITA: \$13

Espolòn Blanco Tequila, Fresh Muddled Watermelon, Triple Sec, Lime Juice, Soda, splash of Simple Syrup. Served with a Salted Rim



Watermelon Lemonade

\$14

La Marca Prosecco, Muddled Watermelon, & Lemonade

Blackberry Mule Mosa

\$14

La Marca Prosecco, Muddled Blackberries & splash of Ginger Beer

Guava Lemonade

\$14

La Marca Prosecco, Guava Juice, & Lemonade

The Classic

La Marca Prosecco & Orange Juice \$13.25

BUILD YOUR OWN



Bubbles

\$12.50

La Marca Prosecco

Juice

Orange, Pineapple, Cranberry, Lemonade, Ginger Beer, & Guava

Fruit

Orange, Strawberry, Blueberry, Watermelon, Mango, & Blackberry

Juice & Fruit option are \$0.75 each