

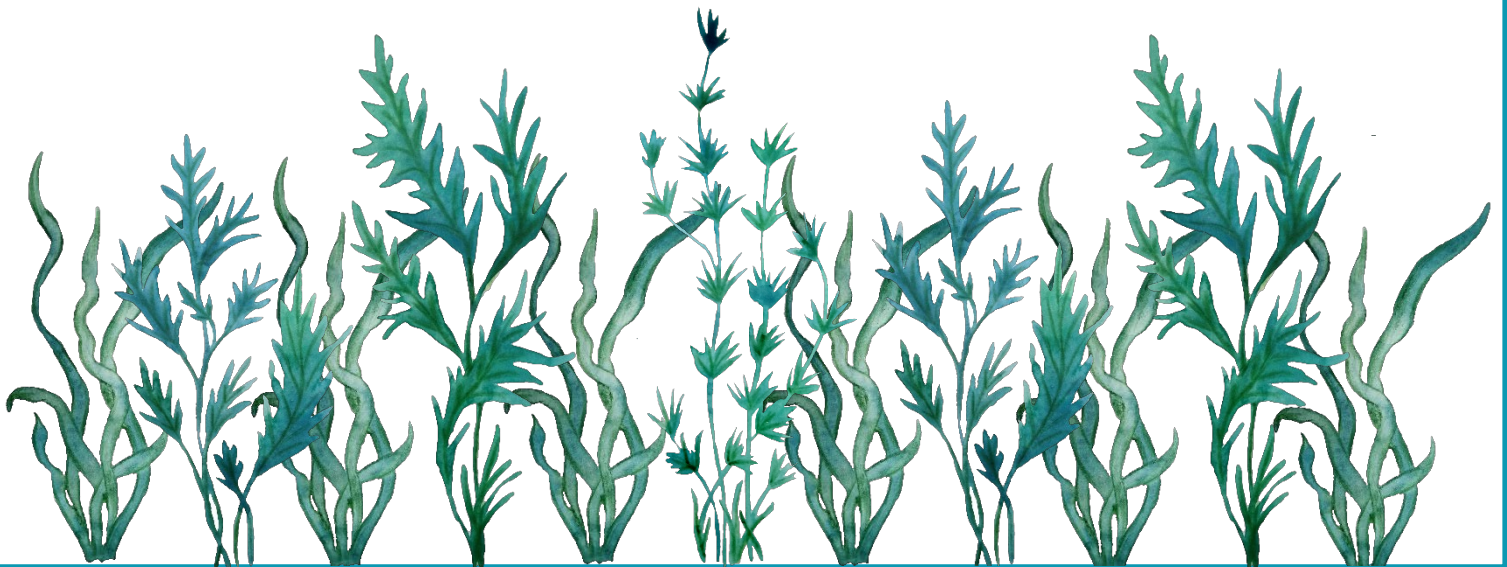


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**THE**

# **SAILFISH**

**AT MARSH CREEK MARINE**



# STARTERS

## **Steamed Shrimp – 1/2lb \$16 1lb \$24**

Fresh & local shrimp steamed to perfection with old bay and cocktail sauce

## **Pub Fries – \$10**

Crisp fries tossed in garlic oil with fresh herbs and parmesan. Served with a black pepper aioli

## **Shrimp Snack - \$10**

a small, perfectly fried basket of shrimp  
Toss in traditional wing sauce w/ bleu cheese crumbles \$1.00

## **Hush Puppies - \$7**

Served with house made honey butter

## **Blackened Chicken Quesadilla – \$11**

Jack and cheddar cheese, black beans, and diced tomatoes. Topped with chipotle sour cream and served with fresh salsa. Side of guacamole for \$1.00  
Substitute grilled or blackened shrimp for \$3

## **Soft Pretzel Bytes– \$9**

Served with mustard sauce and queso dip

## **Roasted Corn & Seafood Chowder – Cup \$5/ \$6 Bowl/ \$14 to-go quart**

New England style chowder with Chef's selection of local seafood and fire roasted corn

# Entrees

## **FILET MIGNON \$28**

8OZ HAND CUT BEEF TENDERLOIN WITH A CABERNET DEMI GLAZE & TOPPED WITH FRIED ONION CRISPS. SERVED WITH CAJUN RED POTATOES, & CHEF'S VEGETABLES.

*ADD STEAMED SHRIMP FOR \$4*

## **Shrimp Etouffee - \$19**

Shrimp and Creole vegetables sautéed in a rich seafood broth and served over steamed rice.  
Served with garlic baguette slices

## **Chef's Fresh Catch -Market**

Ask your server about today's fresh catch preparations

## **Crab Cake Entrée - \$26**

Jump lump crab with red chili aioli and Cajun tartar sauce. Served over a bed of dirty rice and Chef's vegetables.

## **Grilled Chicken Entrée - \$16**

Herb grilled chicken breast with roasted red potatoes, Chef's vegetables, and a lemon-herb butter sauce

## **Crab-Crusted Salmon - \$21**

Served over Creole Rice and Chef's vegetables, finished with a Citrus-Dijon vinaigrette

## **Seafood Mac & Cheese - \$24**

Tender bay scallops and sautéed shrimp tossed in spiral pasta in a rich Monterey Jack & Cheddar cream sauce. Topped with local lump crab meat and diced tomatoes

# BASKETS

Includes Cole slaw and your choice of fries or chips and cocktail or tartar sauce

## **Shrimp Basket - \$16**

Hand breaded local shrimp fried to perfection with house-made tartar or cocktail sauce

## **Fish Basket - \$16**

Traditional "Fish and Chips style" hand breaded & fried local flounder with house-made tartar or cocktail sauce

## **Combo Basket - \$18.50**

Combination of hand breaded local shrimp & flounder with house made tartar or cocktail sauce

# HANDHELDS & MORE

## BURGERS

Make any burger a Beyond (all plant based) burger for an additional \$4  
Choice of 1 Standard Side item. Substitute a premium side for +\$3

### Buffalo-Blue Burger - \$13

6oz hand pattied angus burger  
with our house-made buffalo sauce, blue cheese  
crumbles, lettuce, tomato, onion & pickles

### "The Basic" Burger - \$11

6oz hand pattied angus burger with  
mayo, lettuce, tomato, pickles & onions

### ADDITIONS FOR AN UPCHARGE:

American \$1, Cheddar \$1, Monterey Jack \$1, Swiss \$1, Crumbled Blue Cheese \$1, Bacon \$1



### Hot Chicken Sandwich - \$12

House breaded and fried chicken breast tossed in a spicy  
red pepper sauce with lettuce, tomato, pickle, and mayo.  
Served on a brioche bun

### Pork Sandwich - \$10

Pulled pork on a brioche bun topped with a smokey BBQ  
sauce, red onion, and Cole Slaw

### Shrimp Burger - \$13

Local shrimp hand breaded and lightly fried. Served on a  
brioche bun with lettuce, tomato, and Cajun tartar sauce

### Grouper Tacos - \$14

Fried Grouper loaded on two flour tortillas with lettuce,  
tomato, jack and cheddar cheese and tartar sauce

### Grilled Shrimp Tacos - \$13

Two flour tortillas with grilled shrimp, lettuce, fire roasted  
tomatillos & corn salsa, with cilantro-lime sour cream



### Crab Melt

**\$15.50**

Crab Cake on grilled Texas Toast with  
melted Monterey Jack cheese, lettuce,  
and tomato.

### Crab Cake Sandwich - \$15

Old bay spiced, lettuce, tomato, red chili aioli on  
a brioche bun

### Fresh Catch Sandwich -

**Market Price & Subject to Availability**

Fish type rotates daily. Ask your server about our  
Chef's choice preparations for today

### Classic Grilled Chicken Sandwich - \$12

Grilled chicken with lettuce, tomato, and mayo,  
served on a brioche bun

Choice of 1 Standard Side item. Substitute a premium side for +\$3

### Classic Caesar - \$9

Romaine lettuce tossed in Caesar dressing with Parmesan and herbed  
croutons

### Mixed Green - \$8

Mixed greens with cherry tomatoes, cucumbers, carrots, onions, and croutons

### Asian Tuna Salad - \$18

Local sesame crusted Ahi Tuna served over a salad of Napa cabbage tossed in  
a sesame ginger vinaigrette with carrots, cucumbers, red peppers and onions.  
Topped with Won Ton crisps

Dressing Choices: Ranch, Blue Cheese, Honey Mustard or Balsamic Vinaigrette

### SALAD ADD-ONS:

Grilled or Blackened Shrimp \$9, Grilled or Blackened Chicken \$6



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## SIDES

### Standard Sides: \$3

Cole Slaw  
French Fries  
Homemade Chips

### Premium Sides: \$5

Small Side House or Caesar Salad  
Hush Puppies with Honey Butter

## DESSERT BY THE SLICE

Key Lime Pie  
\$6

NY Style  
Cheesecake  
\$6

## BEVERAGES

Sweet Tea or Unsweetened Tea: \$2.75

### Coke Products: \$2.75

Coke, Diet Coke, Sprite, Sun Drop, Lemonade,  
Ginger Ale and Mountain Berry Blast Powerade

### Coffee: \$4.00

### Red Bull Energy Drink: \$4.00

Red Bull, Red Bull Sugar Free,  
Red Bull Yellow (Tropical)

## MOCKTAILS Non-alcoholic



### Strawberry Lemonade Spritzer \$3.75

Lemonade, Sprite, muddled  
strawberries with a splash of lemon  
and lime juice

### Island Dream \$3.75

Orange Juice, pineapple  
Juice, coconut syrup with  
a dash of nutmeg

## KIDS MENU

CHOICE OF FRIES OR HOMEMADE CHIPS



### CHICKEN

### FINGERS: \$8

Hand breaded  
chicken fingers  
Fried to  
perfection



### SAILFISH

### SHRIMP BASKET: \$11

Hand breaded shrimp  
Fried to perfection  
with hushpuppies &  
choice of side



### HOT DOG: \$4

All beef hot dog  
served with ketchup  
or mustard on the  
side.



### KIDS BASIC

### BURGER: \$9

6oz hand pattied  
angus burger with  
American cheese.





## Signature Cocktails

### MARSH WATER: \$9.50

Rum Haven Coconut Rum, Blue Curacao, Pineapple Juice & Fresh Muddled Strawberries

### BERRY INLET PUNCH: \$10.50

Smirnoff Raspberry Vodka, Fresh Muddled Raspberries and Blackberries, Cranberry and Lime Juice, with a splash of Simple Syrup

### SKINNY WATERMELON MARGARITA: \$11

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

### HAMMOCK WATCH: \$9

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

## WINE LIST

### SPARKLING:

#### La Marca Prosecco

ITALY  
GLASS \$8

#### Contempo Moscato Frizzante

VENETO, ITALY  
GLASS \$8 BOTTLE \$28

### REDS

#### Athena Cabernet Sauvignon

CALIFORNIA  
GLASS \$8 BOTTLE \$28

#### Prophecy Pinot Noir

CALIFORNIA  
GLASS \$9 BOTTLE \$28

#### Red Rock Merlot

CALIFORNIA  
GLASS \$8 BOTTLE \$28

### SCOTTS HILL SPRITZER: \$9

Tito's Vodka, Simple Syrup, Muddled Strawberries, Muddled Lemon Wedges & Club Soda

### MARINA MULE: \$9.50

Tito's Vodka, Lime Juice & Ginger Beer  
*Add some Fresh Fruit Blackberries, Raspberries, Strawberries, Blueberries, or Watermelon*

### BLACKBERRY JALAPENO MARGARITA: \$12

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

### WHITE & ROSE:

#### Ecco Domani Pinot Grigio

ITALY  
GLASS \$8 BOTTLE \$24

#### Starborough Sauvignon Blanc

NEW ZEALAND  
GLASS \$9 BOTTLE \$32

#### Rosehaven Rosé

MODESTO, CALIFORNIA  
GLASS \$7 BOTTLE \$24

#### William Hill Chardonnay

CENTRAL COAST, CALIFORNIA  
GLASS \$9 BOTTLE \$32

#### Peter Mertes Riesling

PFALZ, GERMANY  
GLASS \$7 BOTTLE \$24

#### Raw Bar Vinho Verde

MINHO, PORTUGAL  
GLASS \$8 BOTTLE \$28



# BEER OFFERINGS

" "INDICATES A LOCAL BREW

ASK OUR AMAZING SERVICE STAFF ABOUT OUR ROTATING BEER SELECTION NOT LISTED

## BOTTLES & CANS

### CIDERS & SELTZERS

Austin's Blood Orange Cider \$4.50

Austin's Pineapple Cider \$4.50

Bold Rock Green Apple \$4.50

White Claw \$4.25 *Seasonal Flavors*

### ALES, LAGERS, & PILSNERs

Bud Light \$3.75

Budweiser \$3.75

Coors Light \$3.75

Corona \$4.50

Corona Light \$4.50

Corona Premier \$4.50

Odells Pale Ale \$4.25

Mango Cart \$4

Michelob Ultra \$3.75

Miller Lite \$3.75

Pacifico \$4.50

Red Oak \$5

Stella \$4.50

Wrightsville Beach

Airie Amber \$5

Wrightsville Beach

Kolsch Krush \$5

Yuengling \$3.75



## BROWNS & STOUTS

Guinness \$4.25

Sweet Josie Brown Ale \$4.50

### IPAs

Dogfish 60min IPA \$5

Foothills Hoppyum IPA \$5

Sculpin IPA \$6.50

Sculpin Grapefruit IPA \$6.50

Sweet Water 420 \$5

## DRAFT BEER

Blue Moon \$5.50

Landshark \$4.50

Modelo Especial \$6

Tropical Lightning IPA \$8.50

Local Rotating Draft Handle

Local Rotating Draft Handle

# MOCKtails

## NON-ALCOHOLIC COCKTAILS

### Watermelon Temple

Fizz \$4.25

Muddled watermelon and lemon, sprite, lemonade, and a splash of grenadine

### Blueberry Mule

Ginger beer, lime juice, simple syrup, muddled blueberries with a lime wedge

### Strawberry Lemonade

Spritzer \$3.75

Lemonade, Sprite, muddled strawberries with a splash of lemon juice

### Island Dream

Orange Juice, pineapple juice, coconut syrup with a dash of nutmeg