



THE

SAILFISH

AT MARSH CREEK MARINE

Menu

STARTERS

Steamed Shrimp - 1/2lb \$17 1lb \$ 26

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

*Scallop & Shrimp Ceviche - \$15

Fresh shrimp & scallops marinated in citrus, with onions, jalapeño, cucumber, and bell pepper. Served with corn tortilla chips

Shrimp Snack - \$10

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

Fried Pickles - \$10

Perfectly fried pickles served with ranch dipping sauce

Grouper Bytes - \$15

Crispy fried Grouper tossed in lemon pepper and oregano. Served with a citrus-caper tartar

Warm Shrimp Dip - \$13

Seasoned shrimp blended with three cheeses and spices. Served hot with toasted pita points

*Tuna Won-Tons - \$15

Raw sesame Ahi Tuna served on crisp won-ton chips with Asian seaweed salad, and wasabi cream

Soft Pretzel Bytes - \$ 9.50

Served with queso dip

Hush Puppies - \$ 7

Served with house made honey butter

Calamari - \$13

Flash fried & tossed with lemon pepper & oregano. Served with marinara sauce

Entrées

SHRIMP STUFFED

FLOUNDER- \$26

SERVED WITH RICE PILAF AND CHEF'S VEGETABLES, TOPPED WITH LOBSTER CREAM SAUCE

Grilled Salmon - \$24

Topped with a chipotle shrimp butter, served over rice pilaf with Chef's vegetables

Chicken Bruschetta - \$18

Grilled chicken topped with bruschetta, sautéed in olive oil, red onion, tomato, garlic, and basil topped with balsamic glaze and feta cheese.
Served over mashed potatoes with Chef's Vegetables

Fettuccini Alfredo - \$16

House made alfredo over fettuccini noodles

GRILLED OR BLACKENED CHICKEN \$24

GRILLED OR BLACKENED SHRIMP \$26

Bacon Scallop Pasta - Market

Sautéed with creole vegetables over cavatappi pasta. Tossed in a lemon butter wine sauce

*Sesame Tuna - \$26

Sesame crusted Ahi Tuna served over a bed of stir-fried noodles. Tossed with sautéed vegetables in a hoisin-ginger sauce

Shrimp Etouffee - \$22

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 Price & Subject to Availability

Ask your server about today's fresh catch preparations

Seafood Mac & Cheese - \$24

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

*FILET MIGNON *MARKET*

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

ADD GRILLED SHRIMP FOR \$4

Prices are subject to change without notice due to market fluctuation. Please ask your server for details.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



SEAFOOD BASKETS

Includes your choice of 2 standard sides
and cocktail or tartar sauce

Shrimp Basket - \$22

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

Fish Basket - \$21

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

Combo Basket - \$23

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

HANDHELDS & MORE

Choice of 1 Standard Side item. Substitute a Premium Side for +\$4

Shrimp Burger - \$15

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

Grilled Shrimp Tacos - \$15

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

Grouper Tacos - \$17

Two flour tortillas with fried grouper, lettuce,
tomato, cheddar, and Jack cheese, topped with
Cajun tartar



Hot Chicken Sandwich - \$15

House breaded and fried chicken breast tossed in
a **SPICY** red pepper sauce. Served with lettuce,
tomato, pickles, and mayo on a Brioche Bun

SUBSTITUTE WITH BUFFALO SAUCE UPON REQUEST

***GRILLED AHI TUNA SANDWICH - \$18**

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

***Fresh Catch Handheld**

Market Price & Subject to Availability
Selection rotates daily. Ask your server about
our Chef's choice preparations for today

Grilled Chicken Club - \$15.50

Grilled chicken with lettuce, tomato, bacon,
cheddar cheese, and Cajun mayo.
Served on Texas Toast



Choice of 1 Standard Side item. Substitute a Premium Side for +\$4

***"The Basic" Burger - \$13**

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

***Montreal Steak Burger - \$15**

6oz hand pattied angus burger with cheddar, bacon, onion straws, A-1 steak
sauce, and horseradish aioli

Make any burger a Beyond (all plant based) Burger for +\$4

ADDITIONS FOR AN UPCHARGE: American \$1, Cheddar \$1, Monterey
Jack \$1, Swiss \$1, Crumbled Blue Cheese \$1, Bacon \$1

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SALADS

Dressing Choices: Ranch, Blue Cheese, Honey Mustard, Balsamic, Sesame Ginger, Italian, & Raspberry or Greek Vinaigrette

Summer Spinach Salad - \$16

Spinach, mandarin oranges, candied pecans, feta, and blackberries. Served with a Raspberry Vinaigrette

Chicken Bacon Ranch Salad - \$18

Mixed greens, tomato, bacon, grilled chicken, avocado, and mixed cheese. Served with Ranch Dressing

***Asian Tuna Salad - \$20**

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

Greek Salad - \$14

Chopped Romaine with bell peppers, onions, pepperoncini, olives, sundried tomatoes & cucumbers, tossed in a Greek vinaigrette and topped with feta cheese

Classic Caesar - \$10

Romaine lettuce tossed in Caesar dressing with parmesan and herbed croutons

House Salad - \$9

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



SALAD ADD-ONS: Grilled or Blackened Shrimp \$10, Grilled or Blackened Chicken \$8, *Fresh Catch \$Market

SIDES

Standard Sides: \$3.50

Cole Slaw, French Fries
Homemade Chips, Bacon-dill Potato
Salad or Pasta Salad

Premium Sides: \$6

Small Side House or Caesar Salad,
Hush Puppies with Honey Butter,
Chef's Vegetables or Pub Fries

DESSERT BY THE SLICE

Key Lime Pie \$11

NY Style
Cheesecake \$10

*Ask about our
house-made
dessert specials!*

BEVERAGES

**Sweet Tea or Unsweetened Tea:
\$3.25**

Coke Products: \$3.25
Coke, Diet Coke, Sprite, Sun Drop,
Lemonade, Ginger Ale, and Mountain
Berry Blast Powerade

Coffee: \$4.00

Red Bull Energy Drink: \$4.50
Regular or Sugar free

KIDS MENU

CHOICE OF 1 STANDARD SIDE. **FOR CHILDREN 12 YEARS AND YOUNGER**

CHICKEN FINGERS: \$9

Hand breaded chicken fingers fried to perfection

SHRIMP BASKET: \$11

Hand breaded shrimp fried to perfection with 2 hushpuppies

HOT DOG: \$6

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

GRILLED CHEESE: \$5

American Cheese on Texas Toast

KIDS BASIC CHEESEBURGER: \$10

6oz hand pattied Angus burger with American cheese.



MOCKTAILS Non-alcoholic



**Strawberry Lemonade
Bubbler \$5.00**

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

Island Dream \$4.25

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



Signature Cocktails

SCOTTS HILL SPRITZER: \$12

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

BALLYHOO SMASH: \$13

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

SHALLOW WATERS MARGARITA:

\$12.50

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

HAMMOCK WATCH: \$10.50

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

MOJI-TOES IN THE WATER: \$12

Pineapple or Blueberry Mojito

Bacardi Silver Rum, Club Soda, Fresh Muddled Mint and Limes, splash of Simple Syrup

MARINA MULE: \$11

Titos Vodka, Lime Juice & Ginger Beer

*Add some Fresh Fruit
Blackberries, Strawberries,
Blueberries, Pineapple or
Watermelon*

MEXICAN BLACK PEARL: \$13

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

WINE LIST

SPARKLING:

Lamarca Prosecco

ITALY
GLASS \$10

Rosé Water

FRANCE
CAN \$9

REDS:

Athena Cabernet Sauvignon

CALIFORNIA
GLASS \$9 BOTTLE \$32

Prophecy Pinot Noir

CALIFORNIA
GLASS \$10 BOTTLE \$36

Proverb Merlot

CALIFORNIA
GLASS \$9 BOTTLE \$36

WHITES:

Ecco Domani Pinot Grigio

ITALY
GLASS \$9 BOTTLE \$32

Starborough Sauvignon Blanc

NEW ZEALAND
GLASS \$10 BOTTLE \$36

William Hill Chardonnay

CALIFORNIA
GLASS \$10 BOTTLE \$36

Peter Mertes Riesling

GERMANY
GLASS \$8 BOTTLE \$28

Raw Bar Vinho Verde

PORTUGAL
GLASS \$9 BOTTLE \$32



BEER OFFERINGS

"🍺" INDICATES A LOCAL NC BREW

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

BOTTLES & CANS

ALES, LAGERS, & SOURS

Budlight \$4.25

Budweiser \$4.25

Blue Moon \$5.50

🍺 Catawba Brewing

-White Zombie Ale \$6

Coors Light \$4.25

Corona \$5

Corona Light \$5

Mango Cart \$4.75

Michelob Ultra \$4.25

Miller Lite \$4.25

Pacifico \$5

🍺 R&D Brewing

-Riviera \$6

Stella \$5

🍺 Lonerider Brewing

-Sweet Josie Brown Ale \$5.50

🍺 Wicked Weed Brewing

-Watermelon Dragonfruit Burst \$6

🍺 Wrightsville Beach

-Airlie Amber \$6

🍺 Wrightsville Beach

-Kölsch Krush \$6

Yuengling \$4.25



IPAs

🍺 Wicked Weed Brewing

-Coastal Love Hazy IPA \$6

🍺 Foothills Hoppyum IPA

Sweet Water 420 \$5.50

CIDERS & SELTZERS

Austin's Pineapple Cider \$5.50

Bold Rock Green Apple \$5.50

White Claw \$5.25 *Seasonal Flavors*

DRAFT BEER

🍺 Edward Teach Brewing

-Teaches Peaches \$7

Landshark \$6

Modelo Especial \$6.75

🍺 Wilmington Brewing

-Tropical Lightning IPA \$9

🍺 *Local Rotating Draft Handle*

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MOCKtails

NON-ALCOHOLIC COCKTAILS

Watermelon Temple

Fizz \$5.25

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

Blueberry Mule \$4.75

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

Strawberry Lemonade

Bubbler \$5

Lemonade, Sprite, & muddled strawberries

Island Dream \$4.25

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