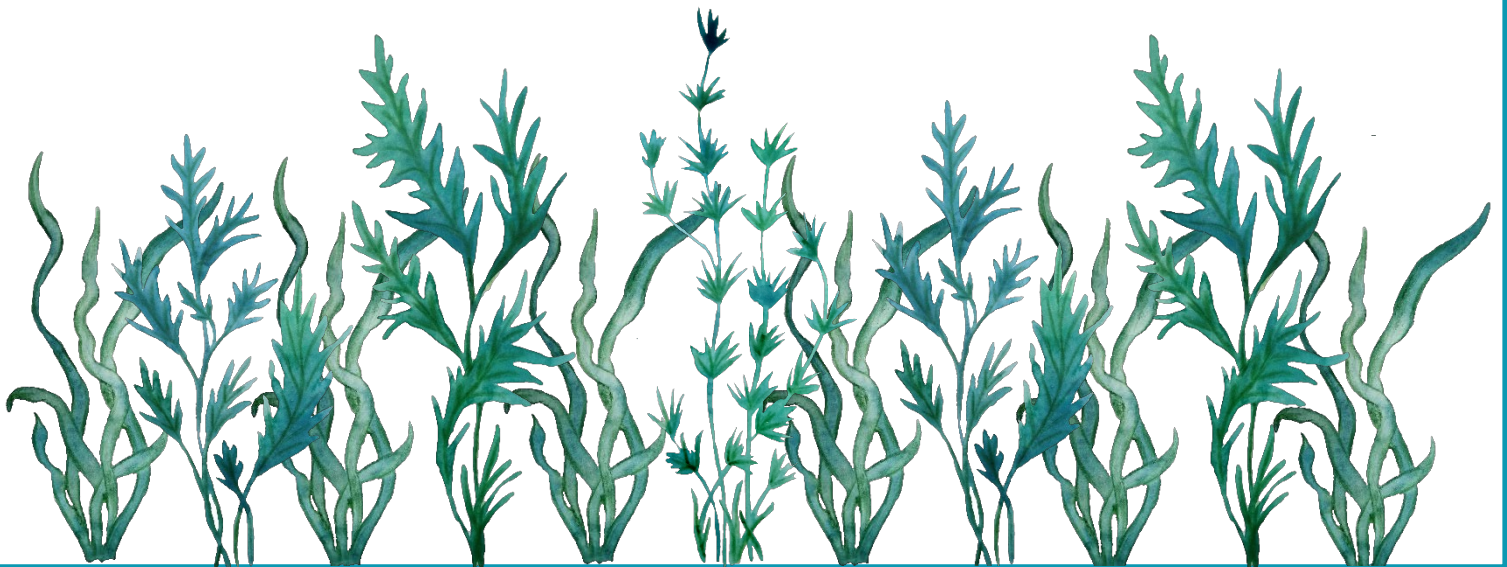




THE

SAILFISH

AT MARSH CREEK MARINE



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Sailfish Wings – (6) for \$8 or (12) for \$14
(6) or (12) tossed in your choice of: Traditional buffalo style or Chipotle-BBQ

Pub Fries – \$8
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

Blackened Chicken Quesadilla – \$10
Jack and cheddar cheese, caramelized onions, black beans and diced tomatoes. Topped with chipotle sour cream and served with fresh salsa
Side of guacamole for \$ 1.00

Calamari – \$10
Flash fried and tossed with lemon pepper and oregano.
Served with marinara

Loaded Chicken Nachos – \$12
Flour Tortillas with grilled chicken, jack and cheddar cheese, fresh jalapenos, black beans, tomatoes and red onion. Topped with a cilantro-lime sour cream
Side of guacamole for \$ 1.00

Steamed Shrimp – 1/2lb \$16 1lb \$24
Fresh & local shrimp steamed to perfection with old bay and cocktail sauce

Soft Pretzel Bytes– \$9
Served with an IPA mustard sauce and queso dip

Fried Pickles – \$9
Battered dill pickles fried to perfection and served with ranch dipping sauce.



SEAFOOD

Blackened Salmon \$21

Served over a chilled shrimp and vegetable orzo, finished with a Citrus-Dijon vinaigrette

Parmesan & Herb Crusted Flounder \$25

Topped with a charred corn and shrimp sauté, finished with a lemon parsley butter sauce. Served with garlic mashed potatoes

Shrimp Etouffee \$18

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

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

Chef's Fresh Catch Market

Ask your server about tonight's fresh catch preparations

Crab Beignets \$24

Locally sourced house-made crab beignets fried until golden brown with house made Cajun remoulade and red chili aioli. Served with mashed potatoes and Chef's vegetables.



Sesame Tuna Entree \$26

Sesame crusted Ahi Tuna served over vegetable fried rice and finished with a hoisin ginger glaze

BASKETS

Served with your choice of 2 standard sides & either 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



BURGERS

Choice of 1 Standard Side item. Substitute small house salad for +\$2

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



Inlet Crab Burger - \$16

6oz hand pattied angus burger with lump crab meat piled on top with lettuce, tomato and tartar sauce

Make any burger a Beyond (all plant based) burger for an additional \$4

Additions for an upcharge:

American \$1, Cheddar \$1, Monterey Jack \$1, Swiss \$1, Crumbled Blue Cheese \$1, Avocado \$1, Bacon \$1, Caramelized Onions \$1, Double the patty \$5

FROM THE LAND

Filet Mignon \$28

8oz hand cut beef tenderloin served with house-made steak sauce, potato croquette and Chef's vegetables.

Add Steamed Shrimp for \$4

Blackened Chicken Fettuccini

\$15.50

Blackened chicken over fettucine pasta and tossed in a rich Parmesan-Romano cream sauce

BBQ Chicken \$14

Two boneless chicken breasts grilled with house BBQ sauce. Served with mashed potatoes and Chef's vegetables

House- Smoked Brisket \$16

Beef Brisket, slow roasted in house. Served over garlic mashed potatoes with Au Jus and Chef's vegetables



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

Classic Caesar – \$8.50

Romaine lettuce tossed in Caesar dressing with Parmesan and herbed croutons

Mixed Green – \$8

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

Spinach Salad – \$12

Baby spinach, red onion, candied walnuts, bacon, blue cheese and herbed goat cheese crostini dressed with a balsamic vinaigrette

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



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SALAD ADD-ONS:

Grilled or Blackened Shrimp \$9, Grilled or Blackened Chicken \$6, Fresh Catch \$8
4oz Grilled or Blackened Beef Tenderloin \$9

SIDES

Standard Sides: \$3

Bacon-Dill Potato Salad
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
Flourless Chocolate Torte \$6

BEVERAGES

Sweet Tea or Unsweetened Tea: \$2.25

Coke Products: \$2.25

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

Coffee: \$2.25

Red Bull Energy Drink: \$4.00

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

MOCKTAILS Non-alcoholic



Blueberry Mule \$4.25

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

Strawberry Lemonade Spritzer \$3.25

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

Island Dream \$3.25

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

Watermelon Temple Fizz \$3.25

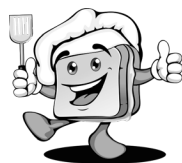
Muddled watermelon & lemon with sprite, lemonade and a splash of grenadine

KIDS MENU



CHICKEN FINGERS: \$7

Hand breaded chicken fingers fried to perfection with your choice of 1 standard side



CLASSIC GRILLED CHEESE: \$3

Classic grilled cheese sandwich served on Texas toast with your choice of 1 standard side



SALFISH SHRIMP BASKET: \$10

Hand breaded shrimp fried to perfection with choice of 1 standard side



HOT DOG: \$3

All beef hot dog served with ketchup or mustard on the side. Choice of 1 standard side.



MAX & CHEESE: \$7

Macaroni pasta with a gooey cheddar jack blend cheese. Add a standard side for \$3



KIDS BASIC BURGER: \$7

6oz hand pattied angus burger with American cheese. Choice of 1 standard side