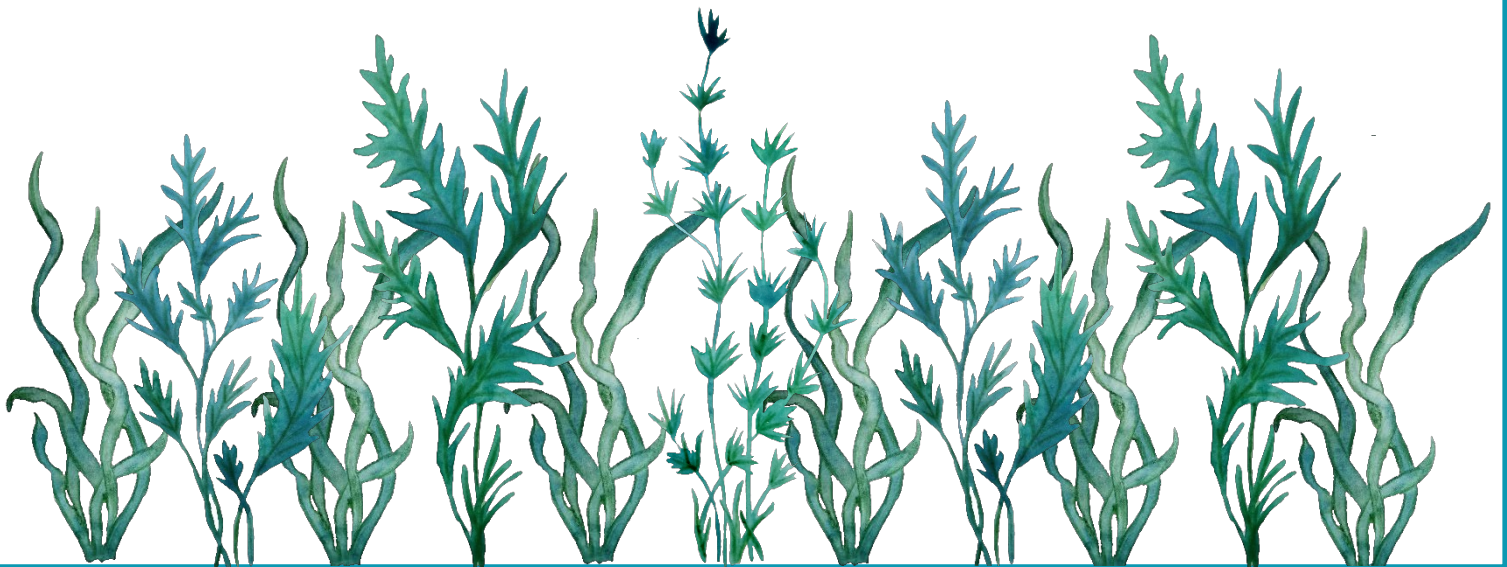




THE

SAILFISH

AT MARSH CREEK MARINE



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.

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

Grilled Chicken Entrée - \$16

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

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.