



— 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

**Scallop & Shrimp Ceviche - \$15**

Fresh shrimp & bay scallops marinated in citrus, with onions, jalapeno, 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

**Grouper Bytes - \$13**

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

**Warm Shrimp Dip - \$12**

Seasoned shrimp blended with three cheeses and spices. Served hot with toasted baguette slices

**Tuna Won-Tons - \$13**

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

**Soft Pretzel Bytes– \$9**

Served with mustard sauce and queso dip

**Hush Puppies - \$7**

Served with house made honey butter

**Entrées**

**FILET MIGNON *MARKET***

8OZ HAND CUT BEEF TENDERLOIN WITH A CABERNET DEMI GLAZE & TOPPED WITH FRIED ONION CRISPS. SERVED WITH PARMESAN STEAK FRIES, & 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

**Honey Dijon Grilled Chicken - \$16**

Marinated boneless breast, grilled and served over sweet potato and applewood bacon hash. Finished with a honey Dijon mustard

**BBQ Shrimp & Grits - \$22**

Pan roasted shrimp basted with house BBQ sauce over white cheddar grits with a charred corn and tomato relish. Garnished with applewood-smoked bacon

**Smoked Chicken Penne - \$16**

House smoked chicken with Penne Pasta tossed with sautéed onions, peppers, spinach, roasted corn and tomatoes in a white wine and chipotle butter sauce

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

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

**PARMESAN CRUSTED  
GROUPE - \$26**

PARMESAN AND HERB CRUSTED, SERVED OVER CREOLE RICE AND FINISHED WITH A RICH LOBSTER CREAM SAUCE

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

# SEAFOOD BASKETS

Includes your choice of 2 standard sides  
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 fish with house-made tartar or cocktail sauce

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

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 +\$3



## **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

## **Shrimp Burger - \$13**

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

## **Grilled Shrimp Tacos - \$13**

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

## **TUNA BANH-MI - \$16**

HOISIN GLAZED AHI TUNA ON A WARM SUB ROLL WITH WASABI AIOLI AND JULIENNED VEGETABLES TOSSED IN A SESAME-GINGER VINAIGRETTE WITH FRESH CILANTRO

## **Fresh Catch Sandwich -**

**Market Price & Subject to Availability**

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

## **Grilled Chicken Club - \$13.50**

Grilled chicken on a brioche bun with sweet Cajun mayonnaise, lettuce, tomato, applewood bacon, and cheddar cheese



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

## **Montreal Steak Burger - \$14**

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

## **Buffalo-Blue Burger - \$13.50**

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

## **"The Basic" Burger - \$12**

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

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

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



### Classic Caesar – \$9

Romaine lettuce tossed in Caesar dressing with Parmesan and herbed croutons

### House Salad – \$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

### Greek Salad - \$14

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

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

### SALAD ADD-ONS:

Grilled or Blackened Shrimp \$9, Grilled or Blackened Chicken \$6, Fresh Catch \$8

# S A L A D S



## 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

## SIDES

### Standard Sides: \$3

Cole Slaw  
French Fries  
Homemade Chips  
Bacon-dill Potato Salad

### Premium Sides: \$5

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

### DESSERT BY THE SLICE - \$7

Key Lime Pie

NY Style  
Cheesecake

*Ask about our  
house-made dessert  
specials!*

## 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

Regular or Sugar free

## KIDS MENU

CHOICE OF 1 STANDARD SIDE  
FOR CHILDREN 12 YEARS AND YOUNGER



### CHICKEN

### FINGERS: \$8

Hand breaded chicken  
Fingers Fried to  
perfection



### SHRIMP BASKET: \$11

Hand breaded shrimp Fried  
to perfection with 2  
hushpuppies



### HOT DOG: \$4

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



### GRILLED CHEESE: \$4

American Cheese on  
Texas Toast



### KIDS BASIC CHEESEBURGER: \$9

6oz hand pattied angus  
burger with American  
cheese.