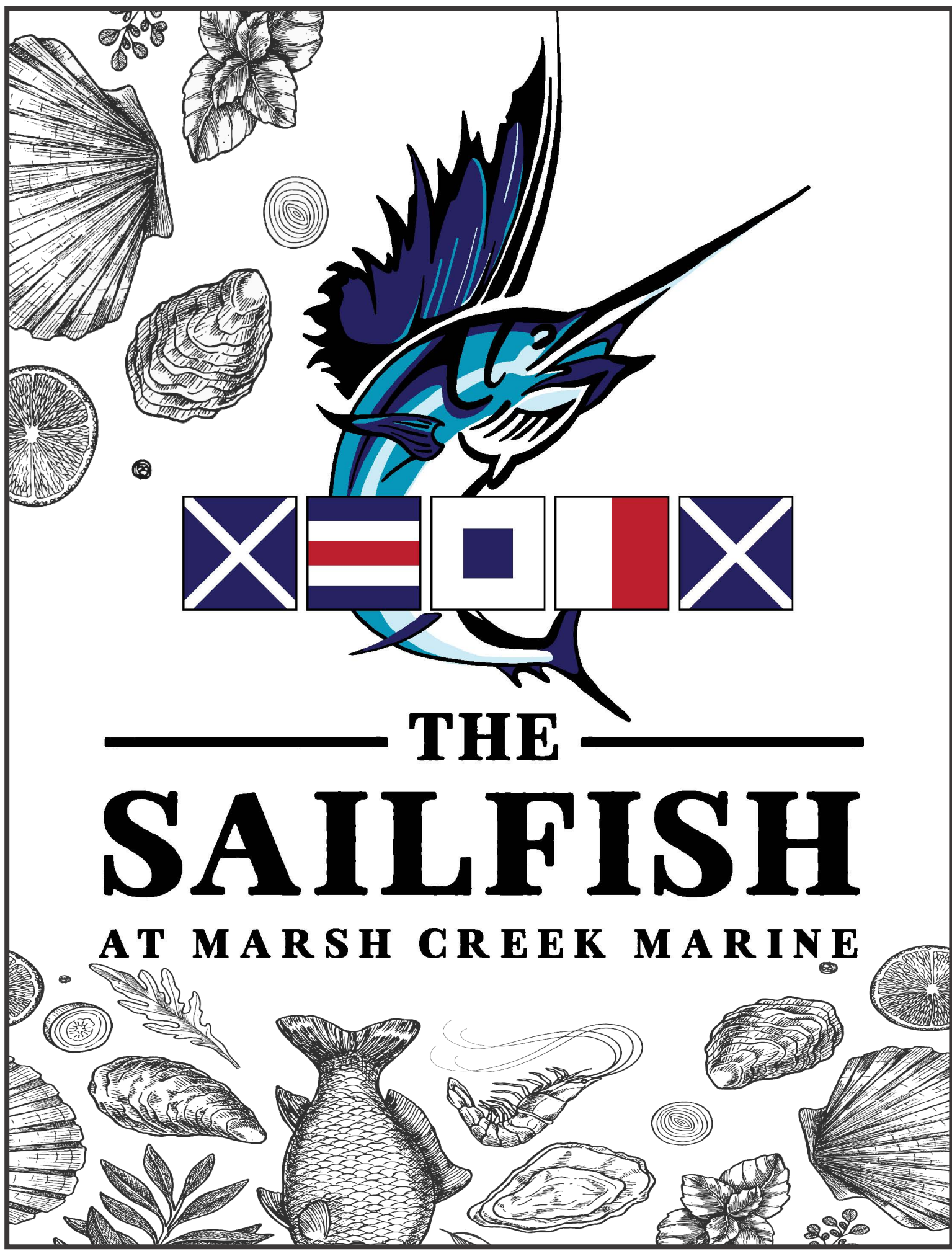


— THE —

SAILFISH

AT MARSH CREEK MARINE



STARTERS

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

Shrimp Dip – \$10

Locally sourced shrimp blended with secret spices & served with blue corn tortilla chips (Served Cold)

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 *Available during Steamer Bar Hours ONLY

Soft Pretzel Bytes– \$9

Served with an IPA mustard sauce and cheese dip

SEAFOOD

Chef's Fresh Catch Market

Ask your server about tonight's fresh catch preparations

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 Fettuccini \$18

Fettuccini pasta tossed with sautéed shrimp, olives and tomatoes in a white wine, lemon and garlic butter sauce. Topped with scallions and parmesan

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

Crab Cakes \$24

Locally sourced house-made crab cakes with a Cajun tartar sauce and a red chili aioli. Served with garlic mashed potatoes and Chef's vegetable

BASKETS

Served with French Fries, Hush Puppies and choice of Cole Slaw or Bacon-Dill Potato Salad

Shrimp Basket \$16

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

Fish Basket \$16

Hand breaded 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

Buffalo-Blue Burger - \$13

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

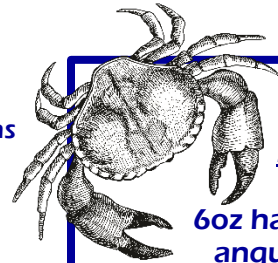
Choice of 1 Standard Side item. Substitute small house salad for +\$2

The Basic" Burger - \$11

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

Beyond Burger - \$13

All plant-based burger with goat cheese, caramelized onions, lettuce and tomato



Inlet Crab Burger - \$16

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

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, Grilled or Fried Shrimp \$6, Crab Cake \$9, Lump Crab Meat \$5

FROM THE LAND

Filet Mignon \$28

8oz hand cut beef tenderloin served with house-made steak sauce and topped with herb butter. Paired with garlic mashed potatoes and Chef's vegetables.

Pesto Fettuccini Primavera \$15.50

Sautéed vegetables served over fettuccini, tossed with olives and roasted corn in a walnut pesto sauce. Topped with parmesan

Lemon & Balsamic Grilled Chicken \$15.50

Marinated frenched chicken breast topped with sautéed mushrooms and citrus butter. Served over garlic mashed potatoes with Chef's vegetables

House- Smoked Brisket \$16

Beef Brisket, slow roasted in house. Served over garlic mashed potatoes with gravy 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's dressed with a balsamic vinaigrette

Classic Cobb - \$13

Grilled chicken, bacon, eggs, tomatoes, avocado and blue cheese crumbles over romaine

SALAD ADD-ONS:

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

S
A
L
A
D
S



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

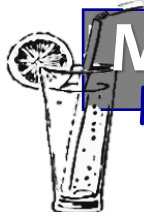
Coke Products: \$2.25

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*

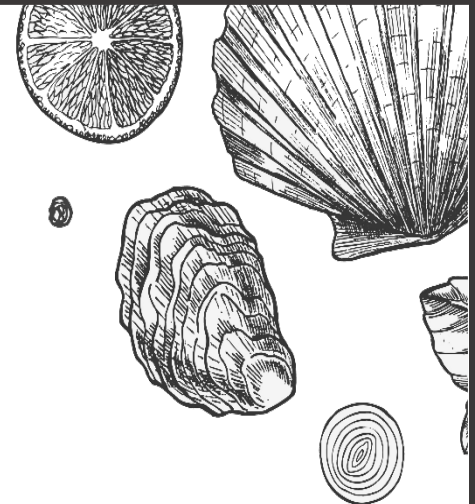
Strawberry Lemonade

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

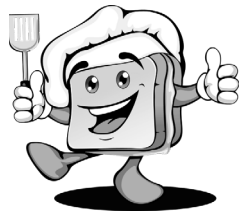


KIDS MENU



CHICKEN FINGERS: \$7

Hand breaded chicken
fingers fried to
perfection with your
choice of french fries or
Chef's vegetables



CLASSIC GRILLED CHEESE: \$7

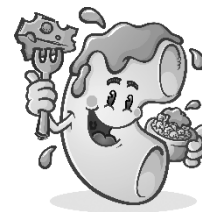
Classic grilled cheese
sandwich served on Texas
toast with your choice of
french fries or Chef's
vegetables



SAILFISH SHRIMP BASKET: \$10

Hand breaded shrimp
fried to perfection
with french fries.

Choice of: Ketchup,
Cocktail or Tartar Sauce



MAX + CHEESE: \$7

Macaroni pasta with
a gooey cheddar jack
blend cheese.



KIDS BASIC BURGER: \$7

6oz hand pattied angus
burger with American
cheese. Choice of
french fries or Chef's
vegetables

