



THE SAILFISH AT MARSH CREEK MARINE

WWW.THESAILFISH.NET

STARTERS

GROUPEL BYTES \$16

CRISPY FRIED GROUPEL TOSSED IN LEMON PEPPER & OREGANO. SERVED WITH A CITRUS-CAPER TARTAR

STEAMED SHRIMP

FRESH & LOCAL SHRIMP STEAMED TO PERFECTION WITH OLD BAY & COCKTAIL SAUCE. SERVED BY HALF OR FULL POUND

\$17/\$26

PUB FRIES

CRISP FRIES TOSSED IN GARLIC OIL WITH FRESH HERBS & PARMESAN. SERVED WITH A BLACK PEPPER AIOLI

\$10

SHRIMP SNACK

A SMALL, PERFECTLY FRIED BASKET OF SHRIMP. TOSSED IN TRADITIONAL WING SAUCE W/BLUE CHEESE CRUMBLES FOR \$1 MORE

\$10

SEAFOOD CHOWDER

NEW ENGLAND STYLE CHOWDER WITH CHEF'S SELECTION OF LOCAL SEAFOOD & FIRE ROASTED CORN

CUP \$6
BOWL \$8

WARM SHRIMP DIP

SEASONED SHRIMP BLENDED WITH THREE CHEESES & SPICES. SERVED HOT WITH TOASTED PITA POINTS

\$13

SHRIMP STUFFED WONTONS

DEEP FRIED & SERVED WITH CHILI SAUCE

\$12

*TUNA WONTONS

RAW SESAME AHI TUNA SERVED ON CRISP WON-TON CHIPS WITH ASIAN SEAWEEED SALAD, & WASABI CREAM

\$15

SAILFISH SKEWERS

THREE SKEWERS OF BACON WRAPPED TAIL-ON SHRIMP DRIZZLED WITH SWEET CHILI SAUCE

\$15

HUSH PUPPIES

SERVED WITH HOUSE-MADE HONEY BUTTER

\$7

HANDHELDS & MORE

CHOICE OF 1 STANDARD SIDE ITEM. SUBSTITUTE A PREMIUM SIDE FOR + \$4



*GRILLED AHI TUNA SANDWICH

\$18

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

SHRIMP BURGER

\$15

LOCAL SHRIMP HAND BREADED & LIGHTLY FRIED. SERVED ON A BRIOCHE BUN WITH LETTUCE, TOMATO, & CAJUN REMOULADE

GRILLED SHRIMP TACOS

\$16

TWO FLOUR TORTILLAS WITH GRILLED SHRIMP, LETTUCE, TOMATILLO & CORN SALSA, WITH CILANTRO-LIME SOUR CREAM

GROUPEL TACOS

\$17

TWO FLOUR TORTILLAS WITH FRIED GROUPEL, LETTUCE, TOMATO, CHEDDAR-JACK CHEESE, TOPPED WITH CAJUN TARTAR

FRIED FLOUNDER SANDWICH

\$15

FRIED FLOUNDER SERVED ON A BRIOCHE BUN WITH LETTUCE, TOMATO, & CAJUN TARTAR

GRILLED CHICKEN CLUB

\$16

GRILLED CHICKEN WITH LETTUCE, TOMATO, BACON, CHEDDAR CHEESE, & CAJUN MAYO. SERVED ON TEXAS TOAST

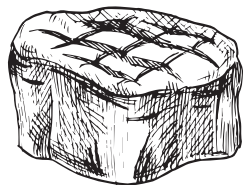
HOT CHICKEN SANDWICH

\$15

HOUSE BREADED & FRIED CHICKEN BREAST TOSSED IN A SPICY RED PEPPER SAUCE. SERVED WITH LETTUCE, TOMATO, PICKLES, & MAYO ON A BRIOCHE BUN

SUBSTITUTE WITH BUFFALO SAUCE UPON REQUEST

ENTRÉES



* 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**

SAILFISH GUMBO

SAUTÉED CREOLE VEGETABLES, SHRIMP & ANDOUILLE SAUSAGE, THICKENED INTO A BROWN CREOLE SAUCE & SERVED OVER RICE

\$24

SHRIMP SCAMPI

SAUTÉED SHRIMP, GARLIC, & TOMATOES. TOSSED IN A CREAMY LEMON BUTTER WINE SAUCE & TOPPED WITH PARMESAN CHEESE

\$18

SHRIMP STUFFED FLOUNDER

FLOUNDER STUFFED WITH A CHEESY SHRIMP BLEND & TOPPED WITH A LOBSTER CREAM SAUCE. SERVED OVER RICE WITH CHEF'S VEGETABLES

\$26

SEAFOOD MAC & CHEESE

TENDER SCALLOPS & SAUTÉED SHRIMP TOSSED WITH CAVATAPPI PASTA IN A RICH CHEDDAR-JACK CREAM SAUCE. TOPPED WITH DICED TOMATOES

\$25

FETTUCCINE ALFREDO

HOUSE-MADE TO ORDER ALFREDO OVER FETTUCCINE PASTA

WITH GRILLED OR BLACKENED CHICKEN \$25
WITH GRILLED OR BLACKENED SHRIMP \$27

\$17

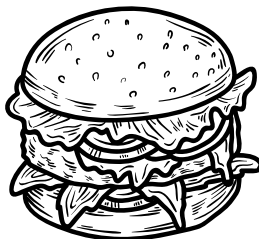
CHICKEN BRUSCHETTA

GRILLED CHICKEN TOPPED WITH SAUTÉED RED ONION, TOMATO, GARLIC, & BASIL WITH A BALSAMIC GLAZE & FETA CHEESE. SERVED OVER MASHED POTATOES & CHEF'S VEGETABLES

\$18

BURGERS

CHOICE OF 1 STANDARD SIDE ITEM.
SUBSTITUTE A PREMIUM SIDE FOR +\$4



*BASIC BURGER

6OZ HAND PATTIED ANGUS BURGER WITH MAYO, LETTUCE, TOMATO, PICKLES, & ONIONS

\$13

*BLACK & BLUE

6OZ HAND PATTIED BLACKENED ANGUS BURGER WITH MELTED BLUE CHEESE CRUMBLES, LETTUCE, TOMATO, BACON, & HERBED MAYO

\$15

*MONTREAL STEAK BURGER

6OZ HAND PATTIED ANGUS BURGER WITH CHEDDAR CHEESE, BACON, ONION STRAWS, STEAK SAUCE, & HORSERADISH AIOLI

\$15

SIDES

STANDARD SIDES

\$3.50

COLE SLAW
FRENCH FRIES
HOMEMADE CHIPS
BACON-DILL POTATO SALAD

PREMIUM SIDES

\$6.00

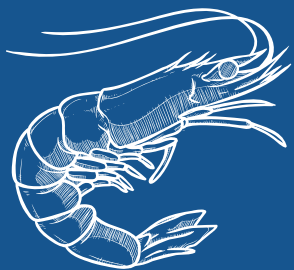
SIDE HOUSE SALAD
SIDE CAESAR SALAD
HUSH PUPPIES
CHEF'S VEGETABLES
PUB FRIES

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE DUE TO MARKET FLUCTUATION. ASK YOUR SERVER FOR DETAILS.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SEAFOOD BASKETS

EACH BASKET INCLUDES YOUR CHOICE OF 2 STANDARD SIDES &
A CHOICE OF COCKTAIL OR TARTAR SAUCE



SHRIMP BASKET

HAND BREADED LOCAL SHRIMP FRIED TO PERFECTION

\$22

FISH BASKET

TRADITIONAL "FISH & CHIPS STYLE" HAND BREADED & FRIED FISH

\$21

COMBO BASKET

A PERFECTLY BALANCED COMBINATION OF HAND
BREADED LOCAL SHRIMP & FISH, FRIED TO PERFECTION

\$23

SALADS

DRESSING CHOICES:

RANCH, BLUE CHEESE, HONEY MUSTARD, BALSAMIC,
SESAME GINGER, ITALIAN OR GREEK VINAIGRETTE

CHICKEN BACON RANCH SALAD

MIXED GREENS, TOMATO, BACON,
GRILLED CHICKEN, AVOCADO, & MIXED
CHEESE. SERVED WITH RANCH DRESSING

\$18

GREEK SALAD

CHOPPED ROMAINE WITH BELL PEPPERS,
RED ONION, PEPPERONCINI, OLIVES, SUN-
DRIED TOMATOES, & CUCUMBERS. TOSSED
IN A GREEK VINAIGRETTE & TOPPED WITH
FETA CHEESE

\$14

MIXED GREENS

MIXED GREENS WITH CHERRY TOMATOES,
CUCUMBER, ONION, CARROTS, &
CROUTONS

\$9

*ASIAN AHI TUNA SALAD

SESAME CRUSTED AHI TUNA SERVED OVER
NAPA CABBAGE, TOSSED IN A SESAME
GINGER VINAIGRETTE WITH CARROTS,
CUCUMBERS, BELL PEPPERS, & RED ONION.
TOPPED WITH WON-TON CRISPS

\$20

CAESAR SALAD

ROMAINE LETTUCE TOSSED IN CAESAR
DRESSING WITH PARMESAN CHEESE &
HOUSE-MADE CROUTONS

\$10

SALAD ADD-ONS:

GRILLED OR BLACKENED SHRIMP \$10
GRILLED OR BLACKENED CHICKEN \$8
*FRESH CATCH \$ MARKET
*4OZ FILET \$ MARKET



KIDS

CHOICE OF 1 STANDARD SIDE
FOR CHILDREN 12 YEARS & YOUNGER

CHICKEN TENDERS

HAND BREADED CHICKEN TENDERS FRIED TO PERFECTION

\$9

SHRIMP BASKET

HAND BREADED SHRIMP FRIED TO PERFECTION WITH 2 HUSHPUPPIES

\$11

HOT DOG

ALL BEEF HOT DOG SERVED WITH KETCHUP OR MUSTARD ON THE SIDE

\$6

KIDS BASIC CHEESE BURGER

6OZ HAND PATTIED ANGUS BURGER WITH AMERICAN CHEESE

\$10

GRILLED CHEESE

AMERICAN CHEESE ON TEXAS TOAST

\$5

DESSERTS

BY THE SLICE

TIRAMISU

LAYERED CAKE WITH COFFEE FLAVORED
CREAM, DUSTED WITH COCOA POWDER,
& FINISHED WITH SWEET SPONGE-CAKE

\$11

NY STYLE CHEESECAKE

CHOICE OF CHOCOLATE SYRUP OR
BERRY PUREE SAUCE DRIZZLED ON TOP

\$10



ASK ABOUT OUR HOUSE-
MADE DESSERT SPECIALS!

DRINKS

BEVERAGES

SWEET OR UNSWEETENED TEA	\$3.25
COKE PRODUCTS COKE, DIET COKE, SPRITE, SUNDROP, LEMONADE, GINGER ALE, & MOUNTAIN BERRY BLAST POWERADE	\$3.25
COFFEE TRY OUR AUTUMN HOT COFFEE	\$4.00 \$5.00
RED BULL ENERGY REGULAR OR SUGAR FREE	\$4.50

MOCKTAILS

Non-alcoholic



STRAWBERRY LEMONADE BUBBLER LEMONADE, SPRITE, & MUDDLED STRAWBERRIES WITH A SPLASH OF LEMON & LIME JUICE	\$5
ISLAND DREAM ORANGE JUICE, PINEAPPLE JUICE, & COCONUT SYRUP WITH A DASH OF NUTMEG	\$5
AUTUMN HOT COFFEE KEURIG BREWED HOT & FRESH, TOPPED WITH OUR HOUSE MADE PUMPKIN SPICE CREAMER & WHIPPED CREAM	\$5
COLD WINTER CIDER APPLE CIDER & GINGER BEER WITH A SPLASH OF ORANGE JUICE	\$5

SPARKLING:

LA MARCA PROSECCO <i>ITALY</i>	GLASS \$10
ROSÉ WATER <i>FRANCE</i>	CAN \$9

REDS:

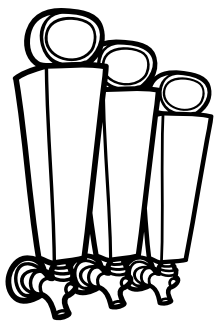
ATHENA CABERNET SAUVIGNON <i>CALIFORNIA</i>	GLASS \$9 BOTTLE \$32
PROPHECY PINOT NOIR <i>CALIFORNIA</i>	GLASS \$10 BOTTLE \$36
PROVERB MERLOT <i>CALIFORNIA</i>	GLASS \$9 BOTTLE \$36

WHITES:

PINOT GRIGIO ECCO DOMANI <i>ITALY</i>	GLASS \$9 BOTTLE \$32
STARBOROUGH SAUVIGNON BLANC <i>NEW ZEALAND</i>	GLASS \$10 BOTTLE \$36
WILLIAM HILL CHARDONNAY <i>CALIFORNIA</i>	GLASS \$10 BOTTLE \$36
PETER MERTES RIESLING <i>GERMANY</i>	GLASS \$8 BOTTLE \$28
RAW BAR VINHO VERDE <i>PORTUGAL</i>	GLASS \$9 BOTTLE \$32



BEER OFFERINGS



DRAFT BEERS

EDWARD TEACH - TEACHES PEACHES	\$7.00
LANDSHARK	\$6.00
MODELO ESPECIAL	\$6.75
WILMINGTON BREWING - TROPICAL LIGHTNING IPA	\$9.00

BOTTLES & CANS

CIDERS & SELTZERS

AUSTIN'S PINEAPPLE CIDER	\$5.50
BOLD ROCK GREEN APPLE	\$5.50
WHITE CLAW -SEASONAL FLAVORS	\$5.25

IPA'S

WICKED WEED BREWING - COASTAL LOVE HAZY IPA	\$6.00
SWEET WATER 420	\$5.50

ALES & LAGERS

BUD LIGHT	\$4.25
BUDWEISER	\$4.25
BLUE MOON	\$5.50
CATAWBA BREWING - WHITE ZOMBIE	\$6.00
COORS LIGHT	\$4.25
CORONA	\$5.00
CORONA LIGHT	\$5.00
HIGHLAND BREWING - GAELIC ALE	\$5.00
MICHELOB ULTRA	\$4.25
MILLER LITE	\$4.25
PACIFICO	\$5.00
STELLA	\$5.00
SWEET JOSIE BROWN ALE	\$5.50
YUENGLING	\$4.25

Ask your server or bartender about our Signature Cocktail menu!

