

# 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 (Served Cold)**

Locally sourced shrimp blended with secret spices and served with blue corn tortilla chips

### **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 queso dip

## SEAFOOD

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

### **Fresh Catch Sandwich – MARKET**

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

### **Grilled Shrimp Tacos – \$13**

Two flour tortillas with grilled shrimp, lettuce, tomato, fire-roasted tomatillo & corn salsa and cilantro-lime sour cream.

### **Crab Cake Sandwich – \$15**

House made crab cake with Cajun tartar sauce, lettuce and tomato served on a bun

### **Shrimp Po Boy – \$13**

Local shrimp lightly fried and served on a toasted roll with lettuce, tomato and Cajun tartar sauce

## BASKETS

Each basket comes with Hush Puppies and your choice of French Fries or Homemade Chips and Cole Slaw or Bacon-Dill Potato Salad. Served with tartar or cocktail sauce for dipping

### **Shrimp Basket \$16**

Hand breaded local shrimp fried to perfection

### **Fish Basket \$16**

Hand breaded & fried Flounder

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

Combination of hand breaded local shrimp & Flounder

## BURGERS

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

### **Free Additions:**

Lettuce, Spinach, Tomato, Red Onion, Jalapenos, Pickles, Mayo, Mustard, Ketchup, Carolina BBO, Chipotle-BBO, Honey Mustard

### **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

### **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**

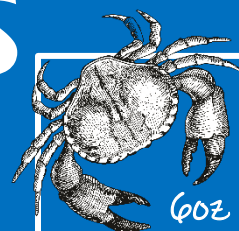
6oz hand pattied angus burger with mayo, lettuce, tomato, pickles & onions

### **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 & tartar sauce



# SANDWICHES & MORE

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

## **Cuban – \$12**

House roasted pork loin and shaved ham with swiss cheese, mustard and pickles on pressed Cuban bread

## **Sailfish Club – \$12**

Ham, turkey and bacon with American cheese, Swiss cheese, lettuce, tomato and mayo on grilled bread

## **“Hot” Chicken Sandwich – \$12**

Fried Chicken Breast with red pepper sauce, lettuce, tomato, mayo and pickles on a Brioche Bun

## **Brisket Tacos – \$13**

Two flour tortillas with slow cooked beef brisket, lettuce, tomato, chipotle BBQ sauce and queso fresco

**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

## **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

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## **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**

### **Island Dream \$3.25**

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

### **Strawberry Lemonade Spritzer \$3.25**

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

## **THE LAST STRAW**

We've put away drinking straws in an effort to reduce plastic waste and only give them out if you specifically ask for one.

