

THE SAILFISH

AT MARSH CREEK MARINE



STARTERS

*TUNA NACHOS \$23

RAW MARINATED AHI TUNA SERVED OVER A BED OF WONTON CHIPS & TOPPED WITH JALAPEÑO SLICES, CILANTRO, GREEN ONIONS, NORI, WASABI CREAM & SRIRACHA AIOLI

PUB FRIES \$10.50

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

BUFFALO CAULIFLOWER BITES \$12

DEEP FRIED BITES OF BUFFALO BREADED CAULIFLOWER. SERVED WITH CHIPOTLE RANCH

CALAMARI \$16

GOLDEN FRIED CALAMARI RINGS, TENTACLES, AND PEPPERONCINI RINGS. SERVED WITH SWEET CHILI DIPPING SAUCE

SHRIMP SNACK \$13

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

HUSH PUPPIES \$7.50

SERVED WITH HOUSE-MADE HONEY BUTTER

GROUPEY BYTES \$17

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

WARM SHRIMP DIP \$15

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

*KALBI GLAZED BEEF TIPS \$22

TENDER PETITE FILET BITES TOSSED IN OUR HOUSE MADE KALBI GLAZE, SERVED OVER STEAMED RICE WITH SRIRACHA MAYO, GREEN ONIONS, AND SESAME SEEDS

ROASTED FETA DIP \$13.50

WHIPPED FETA CHEESE WITH ROASTED RED PEPPERS. SERVED WITH PITA POINTS



STEAMED SHRIMP

\$19 HALF \$28 FULL

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

HANDHELDS & MORE

CHOICE OF 1 STANDARD SIDE ITEM. SUBSTITUTE ANY OTHER SIDE FOR + \$4

*CARIBBEAN JERK TUNA SANDWICH \$19

JERK TUNA COOKED TO TEMPERATURE, & TOPPED WITH GREEN CABBAGE, CARROTS, PINEAPPLE, & AN AVOCADO CITRUS MAYO

BUFFALO SHRIMP WRAP \$18

FRIED BUFFALO SHRIMP WITH LETTUCE, TOMATO, CHEDDAR-JACK CHEESE, & CHIPOTLE RANCH

HOT CHICKEN SANDWICH \$15.50

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

GRILLED SHRIMP TACOS \$17

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

SANTA FE CHICKEN WRAP \$16

MARINATED CHICKEN WRAPPED IN A TORTILLA WITH LETTUCE, ROASTED CORN SALSA, MONTEREY-CHEDDAR CHEESE, & CHIPOTLE RANCH

CRAB CAKE SANDWICH \$19

HOUSE-MADE CRAB CAKE ON A BRIOCHE BUN WITH LETTUCE, TOMATO, & CAJUN RÉMOULADE



BLACKENED GROUPEY SANDWICH \$18

BLACKENED GROUPEY ON A BRIOCHE BUN WITH RED CABBAGE, TOMATO, ONION, & GARLIC AIOLI

GROUPEY TACOS \$18

TWO FLOUR TORTILLAS WITH FRIED GROUPEY, LETTUCE, TOMATO, CHEDDAR-JACK CHEESE, & TOPPED WITH CAJUN RÉMOULADE

ENTRÉES

*CHIMICHURRI RIBEYE \$MARKET

12oz HAND CUT RIBEYE GRILLED TO TEMPERATURE & SERVED WITH CRISPY BRUSSEL SPROUTS, ROASTED POTATOES, & TOPPED WITH A TANGY CHIMICHURRI
ADD GRILLED SHRIMP FOR + \$6

*TERIYAKI GLAZED SALMON \$24

HAND CUT SALMON, COOKED TO TEMPERATURE, & GLAZED IN OUR HOUSE-MADE TERIYAKI. SERVED WITH STEAMED RICE, STIR FRY VEGETABLES, & FINISHED WITH CANDIED GINGER

SHRIMP STUFFED FLOUNDER \$27

FLOUNDER STUFFED WITH A CHEESY SHRIMP BLEND & TOPPED WITH A LEMON-DILL BEURRE BLANC. SERVED OVER STEAMED RICE WITH SEASONAL VEGETABLES

PASTA PRIMAVERA \$18

FRESH LOCAL VEGETABLES TOSSED IN A GARLIC LEMON CREAM, AND SERVED WITH ANGEL HAIR PASTA
ADD GRILLED OR BLACKENED CHICKEN \$8.50
ADD GRILLED OR BLACKENED SHRIMP \$10.50
*ADD STEAK TIPS \$12

*PEPPERCORN TUNA LO MEIN \$29

SESAME & PEPPERCORN CRUSTED TUNA, COOKED TO ORDER, SERVED OVER A BED OF FRESH VEGETABLE LO MEIN WITH NOODLES

CHICKEN FLORENTINE \$23

MARINATED CHICKEN BREAST SERVED OVER SAFFRON RISOTTO AND CHEFS VEGETABLES. FINISHED WITH A MUSHROOM & SPINACH GARLIC CREAM SAUCE

SEAFOOD MAC & CHEESE \$26

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

SAILFISH PAELLA \$33



DELICIOUS MUSSELS, CLAMS, & SHRIMP OVER RUSTIC LOCAL VEGETABLES & RICH SAFFRON RICE

BURGERS

CHOICE OF 1 STANDARD SIDE ITEM.
SUBSTITUTE ANY OTHER SIDE FOR +\$4

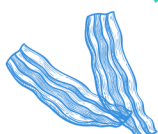


*BASIC BURGER \$14

7oz HAND PATTIED ANGUS BURGER WITH MAYO, LETTUCE, TOMATO, PICKLES, & ONIONS
ADD CHEESE OR BACON FOR \$1 EACH

*MUSHROOM SWISS PATTY MELT \$16

7oz HAND PATTIED ANGUS BURGER SERVED ON BUTTERED TEXAS TOAST WITH SAUTÉED MUSHROOMS, BACON, MELTY SWISS CHEESE, & GARLIC AIOLI



*MONTREAL STEAK BURGER \$16

7oz HAND PATTIED ANGUS BURGER WITH CHEDDAR CHEESE, BACON, ONION STRAWS, STEAK SAUCE, & GARLIC AIOLI

SIDES

STANDARD SIDES \$4

COLE SLAW
FRENCH FRIES
HOMEMADE CHIPS
BACON-DILL POTATO SALAD

PREMIUM SIDES \$5.50

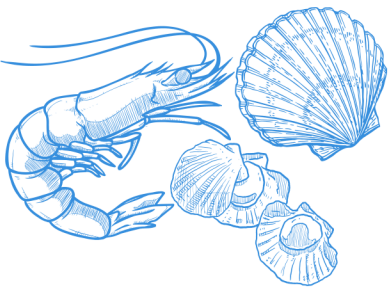
CUCUMBER & TOMATO SALAD
HUSH PUPPIES
SEASONAL VEGETABLES
PUB FRIES

SIGNATURE SIDES \$6.50

SIDE HOUSE OR CAESAR SALAD
ROASTED POTATOES
FRIED BRUSSEL SPROUTS
STEAMED RICE

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 \$24

HAND BREADED LOCAL SHRIMP
FRIED TO PERFECTION

FISH BASKET \$23

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

SCALLOP BASKET \$28

BATTERED AND FRIED TENDER BAY SCALLOPS

BUILD YOUR OWN

CHOOSE 2 FOR \$27

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

**HAND BREADED
SHRIMP, FISH, OR SCALLOPS**

SALADS

DRESSING CHOICES:

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



CHICKEN BACON RANCH SALAD \$19

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

*SALMON SALAD \$20

GRILLED TO ORDER SALMON OVER SPINACH WITH
TOMATO, BACON, ROASTED RED PEPPERS, AND
CHÈVRE. TOSSED IN AN APPLE CIDER VINAIGRETTE
DRESSING

MIXED GREENS \$12

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

CAESAR SALAD \$12

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

SEASONAL BERRY SALAD \$16

LOCAL SEASONAL BERRIES, FRESH SPINACH, RED
ONION, CRUMBLIED GOAT CHEESE,
CANDIED PECANS, & TOSSED IN A STRAWBERRY
CHAMPAGNE VINAIGRETTE DRESSING

*ASIAN AHI TUNA SALAD \$21

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

SALAD ADD-ONS:

GRILLED OR BLACKENED SHRIMP

\$10.50

GRILLED OR BLACKENED CHICKEN

\$8.50

*FRESH CATCH

\$ MARKET

KIDS

CHOICE OF 1 STANDARD SIDE
FOR CHILDREN 12 YEARS & YOUNGER

GRILLED CHEESE \$8.25

MELTED AMERICAN CHEESE ON TEXAS TOAST

CHICKEN TENDERS \$9.50

HAND BREADED CHICKEN TENDERS FRIED TO PERFECTION

SHRIMP BASKET \$11.50

HAND BREADED SHRIMP FRIED TO PERFECTION WITH 2 HUSHPUPPIES

HOT DOG \$8.50

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

KIDS BASIC CHEESE BURGER \$9

HAND PATTIED ANGUS BURGER WITH AMERICAN CHEESE

DESSERTS

BY THE SLICE

CARAMEL TOFFEE CAKE \$12

A BUTTER TOFFEE CAKE TOPPED WITH VANILLA ICE
CREAM AND DRIZZLED WITH CARAMEL SYRUP

KEY LIME PIE \$11.50

TART, RICH, & CREAMY FILLING ON A SOFT GRAHAM
CRACKER COOKIE CRUST



**ASK ABOUT OUR ROTATING
DESSERT SPECIALS!**

Drinks

BEVERAGES

SWEET OR UNSWEETENED TEA

\$3.50

COKE PRODUCTS

COKE, DIET COKE, SPRITE, SUNDROP, LEMONADE, GINGER ALE, & MOUNTAIN BERRY BLAST POWERADE

\$3.50

COFFEE

\$4.25

RED BULL ENERGY

REGULAR, SUGAR FREE, COCONUT OR TROPICAL

\$4.50

MOCKTAILS

Non-alcoholic

SALTED CARAMEL ICED COFFEE \$6.50

COLD BREW COFFEE, SALTED CARAMEL SYRUP, & CARAMEL CREAMER

ISLAND DREAM \$6

ORANGE JUICE, PINEAPPLE JUICE, & COCONUT SYRUP WITH A DASH OF NUTMEG



WATERMELON TEMPLE FIZZ \$6

MUDDLED WATERMELON & LEMON, SPRITE, LEMONADE, & A SPLASH OF GRENADINE

STRAWBERRY LEMONADE BUBBLER \$6

LEMONADE, SPRITE, MUDDLED STRAWBERRIES & LEMONS



COCKTAILS



MOJI-TOES IN THE WATER: \$13

PINEAPPLE or BLUEBERRY

Bacardi Silver Rum, Club Soda, Fresh Muddled Mint & Limes, with a splash of Simple Syrup

SCOTTS HILL SPRITZER: \$13.50

Titos Vodka, Muddled Strawberries & Lemon Wedges, Simple Syrup & Club Soda

HAMMOCK WATCH: \$11.50

Cruzan Vanilla Rum, Pineapple Juice, Orange Juice, Monin Coconut Syrup, & a dash of Nutmeg on top

MEXICAN BLACK PEARL: \$14

Mi Campo Blanco Tequila, Fresh Muddled Blackberries, Jalapeño Extract, Triple Sec, Fresh Lime Juice, Simple Syrup, & a splash of Soda

SEA CUCUMBER: \$13

Hendricks Cucumber Gin, Muddled Lime, Mint, & Cucumbers, with Simple Syrup, and Sprite

BALLYHOO SMASH: \$13.50

Makers Mark Whiskey, Fresh Blackberries, Lemon, and Mint Muddled and topped with Lemonade

SHALLOW WATERS MARGARITA: \$13.75

Espolòn Blanco Tequila, Fresh Muddled Watermelon, Triple Sec, Lime Juice, Soda, & a splash of Simple Syrup. Served with a Salted Rim



Watermelon Lemonade \$14

La Marca Prosecco, Muddled Watermelon, & Lemonade

Aperol Spritz \$13.50

La Marca Prosecco, Aperol, & Club Soda

Blackberry Mule Mosa \$14

La Marca Prosecco, Muddled Blackberries & a splash of Ginger Beer